

HAPPY HOUR weekdays 3p-5p

FOOD

- 715 CHEESEBURGER** 2x4oz patties, bacon & onion jam, lettuce, gherkin mayo, monterey jack 11
VEAL PARM SANDWICH red sauce, basil pesto, parm 13
JAMBON BEURRE BAGUETTE prosciutto, harissa butter, parmesan, truffle honey 12
FRENCH FRIES cut in-house, tossed w/ herb salt...heinz ketchup, aioli & truffle cream 7
SALMON CARPACCIO* pickled cucumber relish champagne cream cheese, salmon roe 13
BRUSSELS SPROUTS caesar vinaigrette, croutons, parm, herbs 9
CLASSIC MEATBALLS made with pork & beef, in red sauce...three per order 8
SHRIMP DIAVOLO chili, garlic, brandy and tomato 9
GOAT CHEESE CROQUETTES truffle honey, aged balsamic aioli, herbs (two) 6
ROSEMARY FOCACCIA 1/2 portion of our fresh dinner focaccia, grilled w/ red sauce 4
PROSCIUTTO DI PARMA olive tapenade, garlic aioli 8
GODDARD FARM WHIPPED FETA roasted pear & fig jam, pistachio, orange, crackers 8
CHIPS & DIP house potato chips & side of truffle cream \$4 (f*** it, add some caviar \$10)
MARINATED OLIVES citrus, herbs & red bell pepper 7
CAULIFLOWER SOUP CUP finished with olive oil & black pepper 5
HALF GREEN SALAD local greens, herbed sherry, radish & goat cheese 5
SPANISH SARDINES wild-caught, tinned, reg. or dressed w/ sriracha 7

WINE

- VILLA SOPITA SANGIOVESE-ITALY 7**
VILLA FASSINI WHITE BLEND-ITALY 7
CHATEAU MONTAUD ROSÉ-FRANCE 7
PERELADA CAVA-SPARKLING WHITE-SPAIN 7
CASTELL DE SANT PAU SPARKLING ROSÉ CAVA-SPAIN 11

COCKTAILS

- APEROL SPRITZ 7** aperol, cava, soda
CLASSIC MARGARITA 7 tequila, lime, agave
FORMER SPY 7 tito's, limoncello, lavender, lemon
NEGRONI 7 beefeater gin, house bitter blend, vermouth
HOUSE AMARI & COCA COLA 7 bitter & sweet
THE 715 MANHATTAN 7 rittenhouse rye, house vermouth, bitters
MILLER HIGH LIFE CAN 1.25 the champagne of beers

**20% OFF
ITALIAN WINE
BOTTLES**

Alcohol-Free Wine

LEITZ Wines from Germany
Pinot Noir \$10 gls | 40 btl
Sparkling Rosé or Riesling
250ml can \$12

WIN Sparkling White from Spain
\$10 gls | 40 btl

PHONY NEGRONI

from st. agrestis in brooklyn

very cute 200ml bottle

crazy good non-alcoholic cocktail \$12

full wine & cocktail list available

Restaurant Week SPECIAL THINGS

5% of RW item sales donated to
Lawrence Hospitality Workers Relief Fund

SICILIAN GARLIC DIP

Italian sesame bread, fire-roasted pepper,
artichoke hearts, marinated mozz 11

SEAFOOD STUFFED ARTICHOKE

clam, shrimp & crab w/ breadcrumbs,
white wine & lemon-garlic aioli 11

CALAMARI MISTO

saffron caper aioli, banana peppers,
red sauce 14

MOZZARELLA FRITTI

breaded & fried cheese!!
with red sauce, pesto & parm 12

ERBAZZONE REGGIANO

warm spinach & cheese pie,
stracciatella cheese, drizzled w/
black garlic molasses 11

\$25 WINE BOTTLES

RED

Banfi Bell'Agio Chianti, Tuscany
Fontella Chianti, Tuscany
Esprit de Fonrozay, Bordeaux
Sur de los Andes Malbec, Argentina
Les Dauphins Côtes du Rhône, FR
Patamar Red Blend, Portugal

WHITE

Avia Pinot Grigio, Slovenia
Biagio Moscato d'Asti, Italy
Kuranui Sauv Blanc, New Zealand
Tutela Prosecco, Italy

ALCOHOL-FREE

THAT'S SO META

ritual rum alternative, pear-cardamom
shrub, agave, lime 7

CRISP AIR

ritual whiskey alternative, louisburg apple
cider, lyre's aperitif rosso, bitters 7

SPRITZ ME!

ghia, rosemary, citrus cordial, club soda 7

BENEFIT OF THE DOUBT

pentire, lyre's Italian orange, ghia 7