

SATURDAY DINNER

SEPT 16, 2023

SPECIAL THINGS

From the Kitchen

END OF SUMMER BRUSCHETTA

whipped ricotta, basil, tomato,
cold pressed olive oil 8

SCALLOP SKEWER

prosciutto wrapped w/
french sausage & marsala caramel 9

CRAB & ROCK SHRIMP & LOBSTER DIP

"crab" chips, cocktail sauce, lemon 18

FIG & GOAT CHEESE AGNOLOTTI

housemade filled pasta,
buttercup squash, cacio e pepe,
pink peppercorn & pecans 26

APPLE SALAD

"waldorf style"
crisp apples & celery w/ frisee,
radicchio, walnuts, grapes &
sunflower granola 12

ROASTED DUCK BREAST*

two sisters lettuce cups, sweet
potato 'fondue', sprite pickled cukes,
peroni tempura squash 36

BRAISED PORK SOUP

cheese curds & chicharrones 8/12

CLASSIC MEATBALLS pork & beef, tomato sauce, parm 13

GOAT CHEESE CROQUETTES truffle honey, aged balsamic aioli, herbs 12

FRENCH FRIES house cut, herb salt, aioli*, truffle cream, ketchup 11

HOUSE FOCACCIA rosemary, flake sea salt, garlic shallot oil, side of red sauce 9

GARLIC PARM BAGUETTE wheatfields baguette, balsamic, olive oil, black pepper 9

MARINATED OLIVES citrus, herbs & red bell pepper 8

SPANISH SARDINES wild-caught, tinned, olive tapenade, harissa butter, garlic aioli 9

CHORIZO DATES red pepper & almond romesco, lemon zest, manchego 14

HACKLEBACK CAVIAR* truffle cream, crispy capers, chives, chips 20

BBQ OCTOPUS wild caught red pepper-almond romesco, grilled bread, sicilian olives, lemon 21

STEAK TARTARE* sauerkraut crème, italian mushrooms, salsa macha, egg yolk 16 (contains nuts)

GRILLED LAMB LOLLIPOPS* (NZ, halal) pomegranate molasses, harissa crème & dukkah 27

SAKU TUNA CRUDO* pineapple mignonette, serrano, golden beets, sun chips 19

PROSCIUTTO DI PARMA & BURRATA olive tapenade, chili honey, pistachio 18

715 GREEN SALAD two sisters greens, sherry vinaigrette, goat cheese, radish 12

ARUGULA SALAD poached pear, manchego, candy stripe beets, almond, balsamic vinaigrette 12

CAULIFLOWER SOUP extra virgin olive oil, black pepper 7 cup 12 bowl

add steak or shimp to a salad for \$10

FRIED CHICKEN "PARM" campo lindo farms-crispy goat cheese risotto, pomodoro sauce, basil pesto 37

PORK SCHNITZEL crispy pork cutlet, käse spaetzle, sauerkraut, sautéed kale, apple mostarda 34

FILET* 8oz, crispy potato pavé, worcestershire aioli, tomato peppadew salad 55

THE RIBEYE* two pound, with side of fries 77

SHRIMP SPAGHETTI harissa butter, garlic, brandy, lemon 33

LUMACHE ALLA VODKA tomato vodka sauce, fresh basil & parm 25 add shrimp 8

CRAB RAVIOLI mascarpone & ricotta filled pasta, butter-poached crab, cognac cream, herbs 33

PENNE RAGU braised pork & beef, tomato sauce, butter, parm 25

LASAGNA BOLOGNESE braised pork & beef, béchamel, tomato, parm 26

SPAGHETTI & MEATBALLS red sauce, pork & beef meatballs, basil, parm 24

GNOCCHI A LA PARISIENNE veal meatballs, truffle cacio e pepe, chili flake 28

FALL SQUASH ROLLATINI fresh pasta, buttercup squash, spinach, candied pecans, pecorino 26

SIDES

WARM ITALIAN MUSHROOMS roasted garlic, herbs & chili flake 9

SAUTÉED KALE apple mostarda, lemon, parmesan 9

BRUSSELS caesar vinaigrette, croutons, parm, herbs 9

wine corkage fee is \$50 per 750ml

*consuming undercooked or raw meat, poultry,
seafood or eggs can increase the risk of foodborne illness.
Not every ingredient is listed. please notify server of allergies
gluten free fusilli pasta can be substituted

Executive Chef: Kelly Conwell

Sous Chef: Nick Haley

SPICY PEACH MARGARITA

LOCAL PEACHES, SERRANO PEPPER,
CAMARENA REPOSADO,
AGAVE, LIME 13

Fizz Italiano

gin, grapefruit, maraschino liqueur,
sanbitter soda, egg white 13

STRAWBERRY

WHITE CHOCOLATE SODA 5

Dashe Cellars

LES ENFANTS TERRIBLES

CHENIN BLANC

CLARKSBURG, CALIFORNIA

12 GLASS 48 BOTTLE 90pts

crisp, honey & pear

Filipe Ferreira

2021 DOURO
PORTUGAL

fresh & energetic medium
bodied red w/earthy plum
& supple tannins

91PTS WE \$10 gls \$40 btl

Sangria

lillet rouge, sangiovese,
lemon, orange, apple 8

COCKTAILS

fresh & lively

BOUJEE

dry rosé, hibiscus tea, pink peppercorn, lemon, egg white 12

POINT BREAK

(spirited or non-alcoholic)

tito's, citrus cordial, coconut, basil, fizz 14

FORMER SPY

tito's, limoncello, lavender, lemon 14

UP THE ANTE

(low ABV)

flor de cana, velvet falernum, aloe, mint, cucumber, lime 13

BASIL RICKEY

cucumber-fennel infused beefeater, basil, lavender, lime 14

GREEN LINE

pepper infused tito's, cucumber, mint, honey, lime 14

bright & confident

MOJITO!

bacardi, mount gay, lime AND

SO MUCH MINT THAT WE GROW ON OUR PATIOS 14

ABSINTHE FRAPPÉ

plymouth, flor de cana, absinthe, mint, lime 12

BENEFIT OF THE DOUBT

(non-alcoholic)

pentire seaward, lyre's italian orange, ghia, orange flower water 13

PHONY NEGRONI

(non-alcoholic)

from st. agrestis in brooklyn, very cute 200ml bottle 12

CLEAR CONSCIENCE

vodka, campari, citrus cordial, orange bitters, saline 14

robust & honest

TOMATO TOMAHTO

red pepper gin, sherry, tomato, italian bitter, lemon 14

BABY SNAKE

(spirited or low ABV)

spicy j. rieger whiskey, fino sherry, tomatillo, lime 11

CLASSIC MARGARITA

camarena reposado, lime, agave, salt rim 14

MAPLE OLD FASHIONED

four roses, maple, bitters, orange 16

THE 715 MANHATTAN

rittenhouse rye, lustau rojo vermut, bitters, luxardo cherry 15

WINE BY THE GLASS 5oz gls | bottle

**SPARKLING
+ ROSÉS**

Perelada Cava nv Spain 11 | 44

Castell de Sant Pau Sparkling Rosé nv Spain 12 | 48

Chateau Montaud Rosé 2020 Provence 11 | 44

Field Recordings Freddo Chilled Sangiovese 2022 Paso Robles 9 | 36

Villa Sopita Sangiovese 2018 Italy 10 | 40

Opolo Cabernet Sauvignon 2021 Paso Robles 16 | 64

Banshee Pinot Noir 2019 California 15 | 60

Vinyes Ocults Malbec 2019 Mendoza 14 | 56

Viña Real Crianza Rioja 2016 Spain 14 | 56

Riparosso Illuminati Montepulciano d'Abruzzo 2020 14 | 56

REDS

Soprasole Vermentino 2021 Sardinia 9 | 36

Villa Fassini White Blend 2021 Italy 10 | 40

Cakebread Chardonnay 2020 Napa 25 | 99

te Pā Sauvignon Blanc 2022 New Zealand 14 | 56

Nals Margreid 'Hill' Pinot Grigio | Alto Adige 14 | 56

Muga White Rioja 2021 Spain 13 | 52

WHITES

\$25 RED BTLS

Esprit de Fonrozay, Bordeaux

Fontella Chianti, Tuscany

Sur de los Andes Malbec, Argentina

Flaco Tempranillo, Spain

Spinelli Montepulciano D'Abruzzo, Italy

Scarpetta Frico Rosso, Tuscany

Patamar Red Blend, Portugal

full wine list available

\$25 WHITE BTLS

Les Allies Brut Sparkling, France

La Vieille Ferme Rosé, France

Olivares Rosado, Spain

Kuranui Sauv Blanc, NZ

Biagio Moscato d'Asti, Italy

Mapreco Vinho Verde, Portugal

Sofia Brescia Frizzante, Veneto

Delaunay Muscadet, France

COFFEE TEA SODA

San Pellegrino/Acqua Panna 1L 7

Perrier 4

Orange Cream Soda 5

Vanilla+Lavender Cream Soda 5

Harney & Sons Bottled Iced Tea 4

Ginger Beer 4

Coke, Diet Coke, Sprite, Orange 4

Ginger Ale 4

Coffee: J&S Moka Java 4

Espresso / Americano 4

Caffè Latte / Cappuccino 5

Mocha / Chai Latte 5

Mighty Leaf Hot Tea 4

Italian non-alcoholic bitter sodas
Crodino, Sanbitter, Sanbitter Bianco 5

BEER

Michelob Ultra 6

Amstel Light 6

Boulevard Tank 7 8

Boulevard Single-Wide IPA 6

Boulevard Wheat 6

Free State Ad Astra / Copperhead 6

Estrella Damm Daura (GF) 6

Peroni 6

Miller High Life Can 3.5

Heineken 0.0 [Non-Alcoholic] 6

Athletic Run Wild IPA [Non-Alcoholic] 6