

DINNER SATURDAY MAR 16

SOUP & SALAD

ITALIAN WEDDING SOUP gnocchi, roasted chicken, vegetables 7 cup 12 bowl
CAULIFLOWER SOUP olive oil & black pepper 7 cup 12 bowl
CHOPPED SALAD winter greens, olivada, manchego, creamy garlic dressing, croutons 12
715 GREEN SALAD two sisters greens, sherry vinaigrette, goat cheese, radish 12
ARUGULA SALAD poached pear, manchego, beets, almond, balsamic vinaigrette 12
add steak or shrimp to any salad \$10

SMALL PLATES

Vegetarian
FRENCH FRIES house cut, tossed with herb salt, served with aioli, truffle cream & ketchup 11
OLIVES w/ citrus, herbs & red bell pepper 8
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
BRUSSELS almond ajo blanco, pickled raisin, crouton, goat cheese 10
CAULIFLOWER ASADO roasted, w/ pomegranate, garlic aioli, quince, dukkah nut crunch 10
WILD MUSHROOMS roasted garlic, herbs & chili flake 9
GOAT CHEESE CROQUETTES truffle honey, aged balsamic aioli, herbs 12

Meat

DATES & CHORIZO red pepper-almond romesco, lemon zest, manchego 14
CLASSIC MEATBALLS pork & beef, tomato sauce, parm 13
FRIED LAMB PASTILLAS ground lamb, lentil, spices, almond romesco, herbs 12

Seafood

SCALLOP SKEWER jamon wrapped w/ dates, garlic aioli, sherry caramel 11
HACKELBACK CAVIAR* truffle cream, crispy capers, chives, chips 20
SMOKED SALMON DIP deviled egg crème fraiche, cucumber w/ crisps 14
GRILLED OCTOPUS cauliflower, labneh, salsa verde, manzanilla olives 21
BOQUERONES pickled white anchovies, black pepper, olive, pimento 7
SARDINES wild-caught, tinned, harissa butter, garlic aioli w/ crisps 9

CHARCUTERIE & CHEESE

JAMÓN DE CEBO IBERICO *insanely* good spanish ham – rich, buttery w/ picos 14
IBERICO BELLOTA COPPA acorn-fed iberico – cured shoulder – nutty, juicy, tender w/ picos 12
CHORIZO NAVARRE zesty salami – spicy, smoky undertone, paprika & garlic w/ picos 8
IBERICO BELLOTA CHORIZO acorn-fed iberico salami – perfectly fatty, smoky w/ picos 12
MANCHEGO w/ truffle honey – creamy yet firm, distinctive w/ crisps 5
MAHON w/ quince jam – balanced, pronounced, sweet & salty w/ crisps 5
QUESO DE VALDEON BLUE w/ nutella – intense, ugly, semi-soft, hints of chestnut w/ crisps 5

PASTA

SHRIMP SPAGHETTI harissa butter, garlic, brandy, lemon 33
LUMACHE ALLA VODKA tomato vodka sauce, fresh basil & parm 26 add shrimp 9
CRAB RAVIOLI mascarpone & ricotta 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

ENTREES

PAN ROASTED SALMON* spaghetti squash, shallot beurre blanc, caviar, polenta, grapes 36
GRILLED LAMB* (NZ, halal) pomegranate molasses, harissa crème & dukkah 27
CHICKEN PARM breaded & fried w/ crispy goat cheese risotto, pomodoro sauce, pesto & parm 37
PORK SCHNITZEL crispy pork cutlet, spaetzle, sauerkraut, sautéed kale, apple mostarda 34
FILET* 8oz, crispy potato pavé, worcestershire aioli, tomato peppadew salad 55
THE RIBEYE* two pounds, with a side of fries 77

SPECIAL THINGS

Fish Fry

PERONI FRIED COD,
MILLIONAIRE POTATOES,
MALT VINEGAR,
BASIL TARTAR SAUCE,
GREENS & FENNEL SALAD \$24

Oysters

ORCHARD POINT
ON THE HALF SHELL
W/ CUCUMBER MIGNONETTE
SIX FOR \$18
OR
GRILLED W/ GARLIC LEMON BUTTER
SIX FOR \$18



Petite Angus Ribeye

10oz, sliced-w/ buttered potatoes,
asparagus, ugly blue cheese, smoked salt,
715 sauce 55

Smoked Pork Cannelloni

fresh pasta, smoked pork, chicken,
bechamel, cheese 22

East Coast Scallops

warm three bean salad, golden tomato,
persillade, salsa rosé 42

MUSHROOM AGNOLOTTI

fresh pasta filled with mushroom & gruyere,
french onion broth, braised beef cheek,
parm & herbs 31

Tuna Crudo

horseradish yogurt,
passionfruit mignonette,
pomegranate 18

Steak Tartare

black garlic aioli, artichoke ravigote,
egg yolk, pickled peppadew drops 16

COCKTAILS

STARFRUIT COUPER

fresh, tropical, herbal
star fruit apple vodka, *complex yet crushable!*
french bitter & aloe 13

BLOOD ORANGE MARGARITA \$14

PERMAFROST \$12

RASPBERRY INFUSED GIN, GENÉPY
HERBAL LIQUEUR, PROIBITO LAVENDER
AMARO, LEMON

SPRINGY SPRITZ \$12

STRAWBERRY ROSE LIQUEUR TOPPED W/
BUBBLY ITALIAN PROSECCO

TURMERIC GINTONIC \$12

GIN, TURMERIC CITRUS JUICE, TONIC &
FRUIT BOUQUET

THROWING A PARTY OR HAVE A
PRIVATE EVENT COMING UP?
*We offer private dining &
off-site catering experiences.
Reach out for details!*
INFO[ati]715MASS.COM

*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