

DINNER WEDNESDAY JULY 31

Executive Chef: Kelly Conwell
Sous Chef: Nick Haley

SMALL THINGS *Vegetarian*

- HEIRLOOM TOMATO SALAD** pickled melon, white balsamic, shallot, basil ricotta, herbs 13
PEACH & BEET SALAD arugula, ricotta salata, white balsamic, candied sunflower seed 13
715 GREEN SALAD two sisters greens, sherry vin, goat cheese, strawberry 12
SUMMER GAZPACHO toasted almonds, cucumber, cold pressed olive oil 7 cup 12 bowl
CREAMED SWEET CORN local cherry tomatoes, garlic-herb butter, pickled shallot 9
CAULIFLOWER SOUP olive oil & black pepper 7 cup 12 bowl
BURRATA grilled zucchini, tomato vinaigrette, pickled shallot, saba 16 (add prosciutto for \$7)
FRENCH FRIES house cut, herb salt, served w/ 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 balsamic, olive oil, black pepper 9
GOAT CHEESE CROQUETTES truffle honey, aged balsamic aioli, herbs 12
BRUSSELS caesar, pickled raisin, crouton, parm 11
WILD MUSHROOMS balsamic, roasted garlic, herbs & chili flake 9

Meat & Seafood

- CLASSIC MEATBALLS** pork & beef, tomato sauce, parm 13
DATES & CHORIZO red pepper-almond romesco, lemon zest, manchego 14
BEEF CARPACCIO* marinated beets, pickled mustard seed, black garlic, sweet miso 16
SMOKED SALMON DIP* deviled egg crème fraiche, cucumber w/ crisps 14
AHI TUNA CRUDO* sun chips, passionfruit vin, wasabi cream & pickled watermelon 18
GRILLED OCTOPUS green garlic latke, fermented garlic, chili-grapefruit relish, nuts 23
HACKLEBACK CAVIAR* truffle cream, crispy capers, chives, potato chips 23

PASTA

- SHRIMP SPAGHETTI** harissa butter, garlic, brandy, lemon 34
LUMACHE ALLA VODKA tomato vodka sauce, fresh basil & parm 27 add shrimp 9
CRAB RAVIOLI mascarpone & ricotta pasta, butter-poached crab, cognac cream, herbs 34
PENNE RAGU braised pork & beef, tomato sauce, butter, parm 26
SMOKED PORK CANNELLONI fresh pasta, smoked pork, chicken, bechamel, cheese 28
LASAGNA BOLOGNESE braised pork & beef, béchamel, tomato, parm 29
SPAGHETTI & MEATBALLS red sauce, pork & beef meatballs, basil, parm 26

ENTREES

- PAN ROASTED SALMON*** spaghetti squash, shallot beurre blanc, caviar, polenta, golden tomato 37
CHICKEN PARM breaded & fried w/ crispy goat cheese risotto, red sauce, pesto & parm 37
GRILLED LAMB LOLLIPOPS* (NZ, halal) pomegranate molasses, harissa crème & dukkah 33
VEAL PICCATA brown butter, lemon & capers, side of 'gnocchi & cheese' w/ mushrooms 36
PORK SCHNITZEL crispy pork cutlet, spaetzle, sauerkraut, sautéed kale, apple mostarda 34
FILET* 8oz, crispy potato pavé, worcestershire aioli, tomato salad 55
THE RIBEYE* two pounds, with a side of fries 77

*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

SPECIAL THINGS

See the separate
HOT DEALS menu for
HOT DEALS!

three cheese **TRUFFLE AGNOLOTTI**
fresh pasta filled with three cheeses, w/
cherry tomato, local sweet corn, lemon,
pecorino grande, soft herbs 28
BLUE POINT OYSTERS*
long island: medium salinity, springy meat,
and a light mineral finish
on the half-shell: watermelon mignonette
-or-grilled: garlic lemon butter
six for \$18

LOBSTER SALAD

poppysseed vinaigrette, apple,
fingerling potato, pistachio, arugula 26
STEAK SALAD*
6 oz petit filet, local greens,
beef steak tomato, garlic croutons,
marinated summer squash, herb vin 24

WINE FLIGHT \$18

"Natty by Nature!"

Zoz each of these three natural wines

"ELECTRIC WATERMELON"
TXAKOLI ROSÉ from SPAIN
[Txomin Etxaniz Rosé 2020](#)

"PEACH PULP RIOT"
ZIBIBBO from AUSTRALIA
[Astro Bunny Pet Nat 2021](#)

"TROPICAL CHEW"
SAVAGNIN from AUSTRALIA
[Yetti & The Kokonut 2019](#)

COCKTAIL

HUGO WHO?

pear, st germain, lemon tonic,
lemon balm 13

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HOT DEALS menu for
HOT DEALS!

**SUPER
DEAL**

HOT SALE

JULY 30-AUG 3

FORMER
SPY



\$5

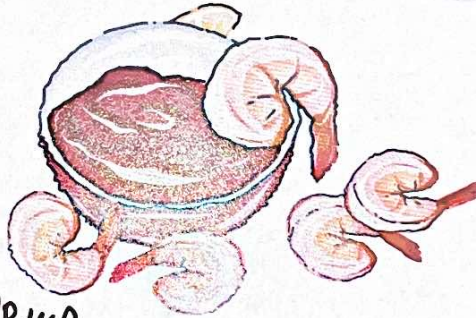


\$5

RED OR
WHITE
SANGRIA

FRENCH
FRIES

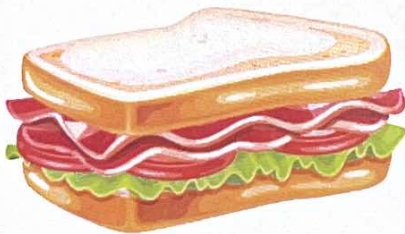
\$5



SHRIMP
COCKTAIL

\$1.50ea

ROSE TALLBOY
\$9.98

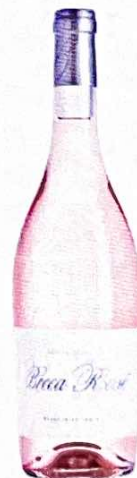


BLT **\$12**

ALL WEEK
OPEN
TIL
CLOSE



\$12 PATTY
MELT



\$19.98

BRECA ROSÉ
KURANUI
SAUV BLANC

AWESOME! Summer SALE!