

APPETIZER

full list of meats and cheeses on back

**rosemary flatbread**

made w/ olive oil & sea salt 6

**meatballs**

five hearty meatballs in marinara:  
local lamb 10 or heritage pork 8

**prosciutto crostini**

paper thin slices of san daniele  
prosciutto on grilled baguette 7

**fried chicken livers**

from the vesecky family chickens,  
calabrian chile aioli 7

**smoked trout crostini**

arugula & lemon caper aioli 7

**half baguette**

olive oil or iwig butter 4

**mixed olives 4**

SALAD

**apple & pecan**

shaved apple, fennel, baby arugula,  
toasted pecans & parsley  
vinaigrette 8

**grilled steak salad\***

entrée size salad of greens, grilled  
all-natural creekstone farms beef,  
red onion, maytag blue cheese,  
house red wine vinaigrette 15

**715 green**

fresh greens from two sister's farm,  
herbed sherry, olive oil, radish,  
goddard farms chèvre, 7

SOUP

**cauliflower w/olive oil**

cup for 4.00 bowl for 7.50

HANDMADE PASTA

**lasagna bolognese**

made w/ beef & pork, béchamel sauce,  
parmigiano, marinara 14

**bucatini all'amatriciana**

bucatini pasta w/ rich pork  
guanciaie, caramelized red onion,  
spicy chilies, san marzano sauce,  
pecorino romano 16

**spaghetti & meatballs**

house made meatballs, fresh milled  
marinara: pork 13/23 lamb 14/24

**pappardelle bolognese**

heritage pork & creekstone beef  
bolognese sauce, grana 13/23

**spinach & ricotta ravioli**

spinach mixed with ricotta and egg  
yolk...simple sauce of iwig farms  
butter small 15 large 23

**rabbit ravioli**

rare hare rabbit confit, parsnip &  
goat cheese puree, herbed olive oil  
small 15 large 23

**tuna spaghetti**

spaghetti, italian tuna, capers,  
mozzarella 15/24

**spaghetti rosso/bianco**

spaghetti, with marinara  
or olive oil 9/15  
do you like it spicy? tell us!  
add our house sausage 4

gluten-free corn fusilli available  
(takes longer)

VEGETABLES

great to share or make it your entrée

**pick any three for \$14**

- seasonal vegetable 6
- rosemary yukon golds 5
- broccoli w/ calabrian chiles 5
- blistered cauliflower 5
- chilled pickled vegetables 5

KITCHEN

buy the kitchen a six pack \$12

ENTRÉE

**grilled sausage links**

housemade links of parmesan &  
french duroc sausages with dijon,  
whole grain mustard, apple butter &  
rosemary yukon golds 16

**garlic shrimp**

wild-caught shrimp, lots of garlic,  
spicy harissa, olive oil & brandy  
with grilled lemon & crostini 17

**creekstone farms steak\***

all-natural creekstone farms  
black angus 'spalla' steak w/  
lightly dressed arugula 19

**the ribeye\***

2 lb+ all-natural black angus bone-  
in steak w/ choice of vegetable 37

**vesecky farms chicken**

from just south of town, pasture  
raised...breast with a bit of wing  
meat - seared then roasted, w/  
seasonal vegetable 17

PIZZA

**housemade sausage**

our fresh pork sausage, tomato  
sauce, stracchino cheese 13

**lamb meatball**

meatballs of local lamb, tomato  
sauce, fresh mozzarella, calabrian  
chilies & fresh oregano 14

**speck**

la quercia speck (an earthy, rich  
smoked prosciutto) stracchino  
cheese & fresh arugula 13

**soppressata**

soppressata, calabrian chilies,  
tomato sauce, fresh mozzarella 13

**tuna & egg\***

italian tuna, red onions, tomato  
sauce, fresh mozzarella, egg 14

**four cheese**

fresh mozzarella, stracchino, goat  
cheese, ricotta, tomato sauce 11

\*consuming undercooked or raw meat, poultry, seafood  
or eggs can increase the risk of foodborne illness

18 percent gratuity added to tables of 5+  
no checks are accepted