

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