

APPETIZER

full list of meats and cheeses on back

rosemary flatbread

w/ olive oil & sea salt 6

cotecchino sausage

one of the best reasons to work here is eating food like this... savory pork sausage served w/ french lentils & sauerkraut 9

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 6

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 3.50

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, herbed sherry, olive oil, goat cheese, radish 6

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

big plate of one of our favorites! bucatini, w/ rich pork guanciale, caramelized red onion, spicy chilies, san marzano sauce, pecorino 16

spaghetti & meatballs

house made meatballs, fresh milled marinara: pork 12/22 lamb 14/24

pappardelle bolognese

heritage pork & creekstone beef bolognese sauce, grana 12/19

spinach & ricotta ravioli

local 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 14/24

spaghetti rosso/bianco

spaghetti, with marinara or olive oil 9/15

do you like it spicy? tell us! add our house sausage 3

gluten-free corn fusilli available (takes longer)

VEGETABLES

great to share or make it your entrée

pick any three for \$14

- seasonal vegetable 5
- house sauerkraut 5
- 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, house applesauce & pickled mustard seed, rosemary yukon golds 16

garlic shrimp

wild-caught shrimp, lots of garlic, spicy harissa, olive oil & brandy with grilled lemon & crostini 16

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 13

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 13

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