

Antipasti di Terra

Olive. Mixed Mediterranean olives in a housemade citrus marinade with fresh mint. 5

Maccu di Fave e Finocchi. Sicilian dried fava bean and fennel soup in a vegetarian and gluten free broth. Shaving of "ricotta salata" and Frantoia extra virgin. 6.5

Carpaccio di Manzo con Arugola e Parmigiano*. Thin slices of raw filet mignon, arugola, Parmigiano Reggiano, lemon and Sicilian extra virgin. 10

Antipasto Siciliano della Casa. Eggplant caponata, marinated mushrooms, mixed olives, roasted red peppers, house made baked ricotta and prosciutto di Parma. 10

Crostini alla Scamorza. Toasted ciabatta bread with smoked mozzarella and smoked prosciutto. Sautéed mushrooms and basil. 7.5

Formaggi e Salumi. Mountain gorgonzola, Sicilian Ragusano, Ewe's dream pecorino. Creminelli Felino, imported Porchetta and prosciutto di Parma. Walnuts, pear mostarda and fresh fruit. For one 9.5 / for two 18

Melanzane Grilled eggplant, imported buffalo mozzarella and fresh basil drizzled with extra virgin olive oil and 15 year old balsamic vinegar. 9.5

Antipasti di Mare

Capesante al Polline di Finocchio. Pan seared sea scallops dusted with wild Tuscan fennel pollen and served with oven roasted beets, micro radish and Nebrodini bianchi mushrooms. 10

Cannolicchi. East Coast razor clams in a white wine sauce with garlic, leeks, and red Fresno peppers. 9.5

Calamari alla Griglia Grilled fresh Lauren Bay's Rhode Island calamari with sautéed spinach, lemon, parsley and extra virgin. 9

Gamberi all'Aglio e Peperoncino. Wild caught domestic Gulf shrimp sautéed in extra virgin and garlic, crushed red peppers, cherry tomatoes, white wine and parsley. 9.5

Insalate

Insalata Mista della Casa A blend of romaine, radicchio, arugola and frisee, tomatoes, radishes and green onions in a white balsamic dressing with extra virgin. 6.5

Insalata di Arance e Finocchi. Sicilian orange and fennel salad with Cara Cara oranges, arugola, red onion, red wine vinegar, Sicilian extra virgin and oil cured olives. 7.5

Insalata di Pere e Pecorino. Arugola, radicchio, Circus frisee, red pears and walnuts in a fig balsamic dressing with shavings of Pecorino pepato drizzled with honey. 7.5

Le Paste

Spaghetti ai Frutti di Mare. Spaghetti "Setaro" with scallops, wild Gulf shrimp, cockles clams, mussels and fresh calamari in olive oil and garlic, crushed red pepper and cherry tomatoes. 19.5

Fettucce ai funghi e Spinaci. Fettucce "Setaro" with cremini, Portobello and shitake mushrooms. Spinach, Reggiano and basil. 16

Rigatoni alla Scamorza. Rigatoni with prosciutto di Parma, smoked mozzarella, peas and pistachio nuts in a cream sauce with Reggiano and fresh cracked black pepper. 17.5

Gnocchi alla Bolognese. House made potato gnocchi in a meat sauce made with beef, pork and veal. Reggiano and basil. 18

Cavatelli al Ragú di Cinghiale. House made semolina cavatelli in a wild boar ragú with grated pecorino pepato and thyme. 18

Le Carni

Filetto di Manzo. Grilled beef filet mignon in a rosemary red wine demi glace. Served with pan fried sun chokes with prosciutto, sage and grilled asparagus. 31

Involtino di Vitello. Pan roasted veal roll stuffed with scamorza, smoked prosciutto and sage. Served with house made potato gnocchi with butter, sage and Reggiano and a julienne of sautéed Brussel's sprouts. 28

IL Pescato

Grigliata di Pesce. Grilled calamari, scallops, shrimp and sword fish drizzled with "salmoriglio" and served with saffron risotto, sea asparagus and Sicilian eggplant Caponata. 27

Golden Tile. Pan roasted East Coast Golden Tile filet in a white wine sauce with fresh baby artichokes, shallots, garlic, cherry tomatoes, capers, green olives and organo. Served with cardoon risotto. 26

Contorni

Brussel's Sprouts. 5

Spinach. 4

Cardoon Risotto. 5

Asparagus. 5

Saffron Risotto. 5

Featured Wines

Verdejo/Viura. Casamaro Garciarevalo
Spain. 8/32

Pinot Noir. Kris

Lombardia 9/36

Executive Chef Michele Savoia

Sous Chef Mark Langdon