

Antipasti di Terra

Minestrone. Summer vegetable soup with ditali pasta, Reggiano, basil and extra virgin. 6.5

Carpaccio di Manzo con Arugola e Parmigiano*. Thin slices of naturally and locally raised raw beef filet mignon with arugola, Parmigiano Reggiano, lemon and Sicilian extra virgin. 11

Antipasto Siciliano della Casa. Giardiniera, marinated mushrooms, peperonata, house made baked ricotta and prosciutto di Parma. 10

Vitello Tonnato. Traditional Italian summer appetizer of thin slices of veal top round poched in wine and vegetables. Served with a sauce made with boiled eggs, capers, anchovies and extra virgin. 11

Formaggi e Salumi. Mountain gorgonzola, Sicilian Ragusano, Quadrello di Bufala. Creminelli Felino, 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

Crostini al Fegato di Coniglio. Grilled ciabatta bread with rabbit liver pate. Thyme and caramelized apples. 7

Antipasti di Mare

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

Polpo alla Griglia. Grilled Spanish octopus served with a Yukon gold potato salad with arugola, Kalamata olives, red bell peppers, celery, capers and scallions in extra virgin and red wine vinegar. 10

Vongole. One dozen of Florida Sun Ray Venus clams with thyme, garlic, shallots and parsley. 12

Sardina alla Griglia. Grilled fresh Portuguese sardine served with sweet and sour onions with raisins and toasted pinenuts. 7

Capesante. Pan roasted sea scallops dusted with wild Tuscan fennel pollen, oven roasted beets, chicken mushrooms and sea beans. 10

Insalate

Insalata Mista della Casa. Romaine, radicchio, arugola, Campari tomatoes, watermelon radishes, and scallions in a white balsamic dressing with extra virgin. 6.5

Insalata di Arance e Finocchi. Sicilian oranges and fennel salad with arugola, red Tropea onions and oil cured olives in a red wine dressing with extra virgin. 7.5

Caprese. Locally grown heirloom tomatoes, imported buffalo mozzarella, fresh basil and Sicilian Olio Verde. 10

Le Paste

Spaghetti ai Frutti di Mare. Spaghetti with sea scallops, mussels, wild Gulf shrimp, clams and fresh calamari in olive oil and garlic, crushed red pepper and parsley in a spicy tomato sauce. 21

Pappardelle ai Funghi Selvaggi.

Pappardelle "Setaro" in extra virgin, garlic and shallots with chanterelle, lobster and chicken of the woods mushrooms. Brussel's sprouts, Reggiano and basil. 19

Cavatelli al Sugo di Pomodoro. House made semolina cavatelli in a fresh tomato sauce with grated pecorino pepato 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. 18

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

Pappardelle al Coniglio. Pappardelle "Setaro" with locally raised rabbit. Tomato, bell peppers, fennel, mushrooms and onions. Thyme and grated Reggiano. 21

Le Carni

Quaglie alla Griglia. Two semi boneless quails marinated with fresh herbs and garlic and grilled. Served with pan fried potato gnocchi with butter, sage and Reggiano and a julienne of sautéed Brussel's sprouts. 21

Involtino di Vitello. Pan roasted veal roll stuffed with sage, smoked mozzarella and prosciutto and served with pan fried potato gnocchi with butter, sage and Reggiano and a julienne of sautéed Brussel's sprouts. 27

IL Pescato

Grigliata di Pesce. Grilled calamari, scallops, shrimp and Hawaiian marlin Drizzled with "salmoriglio" and served with saffron risotto and Sicilian eggplant Caponata. 25

Branzino. Grilled Mediterranean branzino filet with salmoriglio. Served with grilled corn and mixed color cherry tomatoes salad with arugola and red Tropea onions, Sicilian extra virgin and red wine vinegar. 22

Contorni

Brussel's Sprouts. 5

Sautéed Spinach 4

Eggplant Caponata 4