

Antipasti di Terra

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

Pasta e Fagioli. Italian Borlotti beans soup in a beef broth with ditali pasta, Reggiano Sicilian extra virgin and basil. 6.5

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

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

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

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

Carpaccio di Tonno. Sashimi grade yellowfin tuna in a tangerine extra virgin dressing with honey vinegar and lemon. Arugola, fennel, orange and chives. 11

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. 11

Capesante. Pan roasted sea scallops dusted with fennel pollen. Lobster mushrooms, oven roasted beets and seabears. 11

Granchio in Padella. Pan roasted fresh soft shell crab in a lemon and caper sauce with Sicilian chickpea fritters and sautéed dandelion greens. 12

Sardina. Grilled fresh Spanish sardine. Sweet and sour onions with raisins and toasted pine nuts. 7

Vongole. Steamed Sun Ray Venus clams with garlic and thyme. 10

Insalate

Insalata Mista della Casa. Romaine, radicchio, arugola, cherry 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

Insalata Tricolore. Belgium endive, radicchio and romaine in a mountain gorgonzola dressing with walnuts. 8

Le Paste

Spaghetti ai Frutti di Mare. Spaghetti “Setaro” with sea scallops, mussels, wild Gulf shrimp, clams and calamari in olive oil and garlic, cherry tomatoes, crushed red pepper and parsley. 21

Spaghetti alla Carbonara. Spaghetti with guanciale, onions, eggs, Reggiano, pecorino, black pepper and parsley. 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

Pappardelle ai Funghi. Pappardelle “Setaro” with cremini, Portobello, shiitake and oyster mushrooms. Spinach, extra virgin and garlic. Reggiano and basil. 16

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

Le Carni

Filetto di Manzo alla Griglia. Grilled beef tenderloin (N.S. Troutman & Sons, Middleburgh, PA) in a rosemary red wine sauce. Served with mushroom risotto and a julienne of sautéed Brussel's sprouts. 32

Stinco di Vitello. Braised veal shank with risotto Milanese and sautéed rainbow chard. Gremolada. 45

Involtino di Maiale pork loin rolls stuffed with smoked prosciutto, smoked mozzarella and sage. Pan fried sage and butter gnocchi and Brussel's sprouts. 21

IL Pescato

Grigliata di Pesce. Grilled calamari, scallops, shrimp and Grand Banks swordfish drizzled with “salmoriglio” and served with saffron risotto, sea asparagus and Sicilian eggplant Caponata. 26

Ippoglosso. Pan roasted Halibut filet in a lemon and caper sauce served with a grilled corn salad with cherry tomatoes, red Tropea onions, basil and arugola in a red wine dressing and sautéed rainbow chards. 25

Contorni

Brussel's Sprouts. 5

Sautéed Spinach 4

Eggplant Caponata 4

Executive Chef Michele Savoia

Sous Chef Mark Langdon