

## Antipasti di Terra

**Pasta e Fagioli.** Borlotti bean soup in a beef broth with fennel. Ditali pasta, Reggiano, basil and Sicilian 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, roasted red peppers, house made baked ricotta, and prosciutto di Parma. 10

**Crostini alla Scamorza.** Toasted ciabatta bread with sautéed wild mushrooms, scamorza, speck and basil. 8

**Formaggi e Salumi.** Mountain gorgonzola, Sicilian Ragusano, black truffle pecorino, soppressata, house made Porchetta and prosciutto di Parma. Walnuts, house made quince "cotognata" and fresh fruit. For one 10 / for two 19

**Melanzane e Mozzarella di Bufala.** Grilled eggplant, buffalo mozzarella, basil, aged balsamic and Sicilian extra virgin. 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

**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

**Gamberi in Padella.** Shrimp in extra virgin, white wine, garlic and parsley. Spicy red Fresno peppers and fresh tomatoes. 9.5

**Cozze.** Steamed Canadian Black Diamond mussels in white wine, garlic, shallots and thyme. 9.5

**Capessante.** Pan roasted sea scallops dusted with fennel pollen. Wild mushrooms, oven roasted beets and seabans. 11

## Insalate

**Insalata Mista della Casa.** Romaine, radicchio, Belgium endive, arugola, campari tomatoes, watermelon radishes, and scallions in a white balsamic dressing with extra virgin. 7

**Insalata di Pere e Pecorino.** Radicchio, arugola, frisee and red pears in a fig balsamic dressing. Shavings of Sicilian pecorino pepato drizzled with local honey and pomegranate seeds. 8

**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. 8

## Le Paste

**Spaghetti ai Frutti di Mare.** Spaghetti "Setaro" with Taylor's Bay scallops, mussels, wild Gulf shrimp, cockles clams and calamari in olive oil and garlic, tomatoes, crushed red pepper and parsley. 22

**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. 18.5

**Gnocchi.** House made potato gnocchi in a beef short ribs ragú. Grated pecorino and thyme. 21

**Pappardelle ai Funghi** Pappardelle "Setaro" with Brussel's sprouts, Portobello, shiitake, cremini and oyster mushrooms . Extra virgin and garlic. Reggiano and basil. 18

**Cavatelli al Ragú di Cinghiale.** House made semolina cavatelli in a wild boar ragu with grated black truffle pecorino and thyme. 21

## Le Carni

**Filetto di Manzo.** Grilled 6 oz beef tenderloin in a red wine rosemary demi. Served with wild mushroom risotto and a julienne of sautéed Brussel's sprouts. 34

**Quaglia alla Griglia.** two grilled semi boneless quails marinated with fresh herbs and garlic. Served with pan seared potato gnocchi in butter and sage and sautéed rapini. 21

## IL Pescato

**Grigliata di Pesce.** Grilled calamari, scallop, shrimp and yellow fin tuna drizzled with "salmoriglio" and served with saffron risotto, sea asparagus and Sicilian eggplant Caponata. 27

**Halibut.** Pan roasted halibut filet in salsa verde served on a bed of mustard greens served with a vegetable risotto with asparagus, zucchini, broccolini and fennel. 25

**Seppia alla Griglia.** Grilled fresh Spanish cuttle fish served with a Yukon gold potato salad and sautéed spinach. 21

## Contorni

Brussel's Sprouts. 5

Sautéed Spinach 4

Vegetarian Risotto. 5

Saffron Risotto. 5

Eggplant Caponata 5

Executive Chef Michele Savoia

Sous Chef Mark Langdon