

Antipasti di Terra

Zuppa di Ortiche

Locally foraged wild nettles and ramps soup with homemade ricotta with chives and reggiano and evo.13

Antipasto

Rosemary porchetta, sweet soppressata, Sicilian caciocavallo, giardiniera, marinated olives and caper berries.14

Salsiccia e Rapini

Grilled homemade sweet sausage with rapini in extra virgin, garlic and crushed red pepper oven roasted tomatoes.14

Carpaccio di Manzo*

Thin slices of raw beef tenderloin with arugula, Reggiano, fresh lemon juice and Sicilian extra virgin. 17

Melanzane e Mozzarella di Bufala

Grilled eggplant, buffalo mozzarella, basil, aged balsamic, Sicilian extra virgin.14

Antipasti di Mare

Gamberi

Sauteed wild Gulf shrimp in white wine extra virgin, garlic, tomatoes, parsley and crushed red chili pepper. 14

Cozze

Hollander & Dekoning mussels in a white wine sauce with garlic, shallots, red fresno peppers and thyme.
Grilled ciabatta bread. 16

Carpaccio di Tonno

Thin slices of raw Big Eye tuna in a citrus scallions dressing made with muscatel vinegar and tangerine extra virgin. radishes, fennel, arugula and fresno peppers. 18

Sardine alla Griglia

Grilled Portuguese sardines. Sweet and sour onions with raisins and pinenuts.10

Capesante al Polline di Finocchio

Pan roasted sea scallops, wild Tuscan fennel pollen and oven roasted red and gold beets. 16

Calamari alla Griglia

Grilled East Coast calamari with sauteed spinach and lemon.13

Polpo alla Griglia

Grilled Spanish octopus with fingerling potatoes, arugula, bell peppers, celery, capers, green olives and scallions. Red wine vinegar and extra virgin. 18

Insalate

Insalata Mista

Arugula, romaine, radicchio, Circus frisee, Belgian endive, campari tomatoes, green onions and radishes. Sicilian extra virgin and white balsamic dressing . 12

Insalata di Arance e Finocchi

Fennel, arugula, oranges and red onions in a red wine dressing with moroccan oil cured olives. 12

Le Paste

Spaghetti ai Frutti di Mare

Spaghetti with scallops, Hollander & Dekoning mussels, manila clams, calamari and wild gulf shrimp in white wine, extra virgin, garlic, parsley, cherry tomatoes and dried chilis. 33

Gnocchi al Ragù di Agnello

House made potato gnocchi in a Elysian Fields Pure Bred lamb shoulder ragu pecorino pepato and rosemary. 31

Rigatoni alla Scamorza Affumicata

Rigatoni with smoked scamorza, prosciutto di Parma, peas, and roasted and salted pistachio nuts, in a cream sauce with Parmigiano Reggiano, fresh ground black pepper and parsley. 26

Fettucce ai Funghi

Fettucce "Setaro" in extra virgin, garlic and shallots with a blend of cultivated mushrooms, brussels sprouts, Reggiano and basil. 28

Cavatelli con Salsiccia e Rapini

house made semolina cavatelli in extra virgin, garlic, shallots, crushed red pepper, house made sausage, rapini and oven roasted campari tomatoes. pecorino and basil. 28

Spaghetti al Sugo Nero di Calamari

Spaghetti with fresh calamari in a spicy black ink squid sauce with parsley. 27

Le Carni

Bistecca alla Griglia

Grilled Piedmontese beef flank steak. sea salt and rosemary. Mushroom risotto and brussels sprouts. 33

Saltimbocca di Vitello

Pan roasted veal top round scaloppine with prosciutto and sage in a white wine pan sauce. sage and butter potato gnocchi and rapini. 32

Il Pescato

Grigliata Mista di Mare

Grilled scallops, calamari, wild shrimp and swordfish. Salmoriglio, saffron risotto and Sicilian eggplant caponata. 35

Featured Cocktail

Rose and Rye

Hibiscus Rose Syrup,
Rittenhouse rye whiskey, lemon. 13

Saffron Risotto 7 Mushroom Risotto 7
Brussels 7 Caponata 7
Gardiniera 5 Rapini 7



Executive Chef Michele Savoia
Sous Chef Mark Langdon

Please no substitutions unless food allergies or dietary restrictions. Thank you for understanding

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness