

## **Antipasti di Terra**

### **Zuppa di Ortiche**

Wild nettle soup made with spring onions, spring garlic and ramps. Homemade ricotta with chives. Extra virgin. 13

### **Bresaola**

Thin slices of imported air dried cured beef served with asparagus, shavings of reggiano. Sicilian Olio Verde and lemon. 18

### **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

### **Crostini di Fave e Ricotta**

Grilled ciabatta bread with homemade ricotta and fresh fava beans sauteed with ramps. 13

### **Carpaccio di Manzo\***

Thin slices of raw beef tenderloin with wild watercress, 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**

### **Granchio in Padella**

Pan roasted soft shell crab in a lemon caper sauce with sauteed spinach and Sicilian chickpea fritters. 18

## **Gamberi**

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

### **Carpaccio di Tonno**

Thin slices of Spanish Bluefin 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

### **Capasante al Polline di Finocchio**

Pan roasted sea scallops, wild Tuscan fennel pollen and oven roasted red and gold beets. 17

### **Calamari alla Griglia**

Grilled East Coast calamari with sauteed spinach and lemon. 13

### **Polpo alla Griglia**

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

## **Insalate**

### **Insalata Mista**

Arugula, romaine, radicchio, Circus frisee, turnips, Belgian endive, cherry 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 lamb shoulder ragu Sicilian pecorino 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 Portobello, shiitake and cremini, 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 Sicilian sun dried Pachino cherry tomatoes. Pecorino pepato and basil. 28

## 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

### Granchi in Padella

Two pan roasted soft shell crab in a lemon caper sauce with sauteed spinach and Sicilian chickpea fritters. 36

## Featured Cocktail

### Rhubarb Refresher

Gin, Aloe Liqueur, Rhubarb Shrub, Lemon and Soda 13

Saffron Risotto 7 Mushroom Risotto 7  
Brussels 7 Caponata 7  
Giardiniera 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