

Antipasti di Terra

Olive "Scacciate" alla Siciliana

Fresh cracked green olives marinated with fennel seeds, celery, oregano, garlic and crushed red pepper in extravirgin. 12

Zuppa di Fagioli e Bietole

Cannellini beans and red chards in a vegetarian broth with reggiano and extra virgin. 12

Salsiccia e Rapini

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

Antipasto

Fresh marinated cracked olives, Creminelli Finocchiona salami, bresaola, homemade baked ricotta, eggplant caponata and caper berries.17

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 and Sicilian extra virgin.14

Antipasti di Mare

Sardine alla Griglia

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

Cozze

Bangs Island (Maine) mussels in a white wine sauce with garlic, shallots,, red Fresno peppers, thyme and parsley. 18

Gamberi in Padella

Sauteed wild Gulf shrimps in a white wine sauce with cherry tomatoes, crushed red pepper, garlic and parsley. 15

Carpaccio di Tonno*

Thin slices of bluefin tuna in a citrus scallions dressing with muscatel vinegar, tangerine extra virgin, arugula,orange, radishes, fennel, and red Fresno peppers. 18

Capasante al Polline di Finocchio

Pan roasted sea scallops, wild Tuscan fennel pollen and oven roasted red and gold beets. 18

Calamari alla Griglia

Grilled East Coast calamari lemon, parsley and extra virgin.13

Polpo alla Griglia

Grilled Spanish octopus,fingerling potatoes, arugula, bell peppers, celery, capers, green olives, scallions. Red wine vinegar and extra virgin. 17

Insalate

Insalata Mista

Arugula, romaine, radicchio,fennel, frisee, baby mustard greens, cherry tomatoes, green onions, turnips and radishes. Sicilian extra virgin and white balsamic dressing .12

Insalata di Arance e Finocchi

arugula, fennel, oranges, red onions oil cured pitted moroccan oil cured olives Sicilian extra virgin and red wine vinegar. 12

Le Paste

Spaghetti ai Frutti di Mare

Spaghetti with scallops, Bangs Island mussels, Manila clams, calamari and wild Gulf shrimp in white wine, extra virgin, garlic, parsley, cherry tomatoes and dried chilis. 33

Pappardelle ai Funghi

Pappardelle "Setaro"
in extra virgin, garlic and shallots with Portobello, shiitake and oyster mushrooms Brussels sprouts, reggiano and basil. 28

Gnocchi al Ragù di Costate di Manzo

homemade butternut squash and potato gnocchi in a beef short ribs ragu Pecorino pepato and thyme. 33

Pappardelle alla Bolognese

Pappardelle "Setaro" in a meat sauce made with pork and beef reggiano and basil. 26

Spaghetti al Sugo Nero di Calamari

Spaghetti with calamari in a spicy squid ink sauce with parsley. 28

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. 28

Le Carni

Bistecca alla Griglia

Grilled Piedmontese Flat Iron steak.
Sicilian sea salt and rosemary.
Served with pan roasted sunchokes and brussels sprouts. 36

Involtino di Maiale

Pan roasted pork loin roll, stuffed with speck, scamorza and sage in a pan sauce with Joddo's broccolini and sage and butter potato gnocchi. 31

Il Pescato

Grigliata Mista di Mare

Grilled head on prawns, scallop, calamari, shrimp and swordfish. Salmoriglio, saffron risotto and Sicilian eggplant caponata. 36

Brussels Sprouts 7

Rapini 7

Caponata 8

Saffron Risotto 7

Sage and Butter Gnocchi 7

Featured Cocktail

Pumpkin Shandy

Elijah Craig Bourbon
Rivertown Pumpkin Ale
Ginger Liqueur
Honey Ginger Syrup and lime. 13



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