

## Antipasti della Terra

### Olive Marinate

A blend of Mediterranean olives in a citrus and fresh mint marinated. 8

### Scarola e Cannellini

Escarole and cannellini beans soup in a vegetarian broth with reggiano, extra virgin, basil and grilled ciabatta bread. 12

### Salsiccia e Rapini

Grilled homemade sweet sausage. Rapini in extra virgin and garlic and oil preserved Calabrian chilis. 15

### Antipasto

Marinated mixed olives, Creminelli Finocchiona salami, bresaola, homemade baked ricotta, eggplant caponata and caper berries. 18

### Carpaccio di Manzo\*

Thin slices of raw beef tenderloin. Arugula, Reggiano, fresh lemon juice and Sicilian extra virgin. 18

### Melanzane e Mozzarella di Bufala

Grilled eggplant, buffalo mozzarella, basil, aged balsamic and Sicilian extra virgin. 15

## Antipasti di Mare

### Sardine alla Griglia

Two whole grilled Portuguese sardines sweet and sour onions with raisins and toasted pine nuts. 10

### Gamberi in Padella

Sauteed wild gulf shrimps in a white wine sauce with extra virgin, garlic, cherry tomatoes and parsley. 15

### Cozze

Sauteed Bangs Island (ME) mussels in a white wine sauce with garlic, shallots, red fresno peppers and parsley. Grilled ciabatta bread. 18

### Carpaccio di Tonno

Thin slices of sashimi grade tuna in a citrus scallions dressing with muscatel vinegar, tangerine extra virgin, arugula, oranges, radishes, fennel and red fresno peppers. 18

### Capesante

Pan roasted Maine scallops. oven roasted red and gold beets wild Tuscan fennel pollen. 20

### Calamari alla Griglia

grilled East Coast calamari. Lemon, parsley extra virgin and sauteed spinach. 14

### Polpo alla Griglia

Grilled Spanish octopus fingerling potatoes, arugula, bell peppers celery, capers, kalamata olives and scallions in a red wine and extra virgin dressing. 18

## Insalate

### Insalata Mista

Radicchio, arugula, romaine, frisee, Belgian endive, cherry tomatoes, green onions, turnips and radishes. Sicilian extra virgin and white balsamic vinegar. 12

### Insalata di Arance e Finocchi

Fennel, arugula, oranges, oil cured Moroccan olives and red onions in a Sicilian extra virgin and red wine vinegar dressing. 12

## Le Paste

### Spaghetti ai Frutti di Mare

Spaghetti with scallops, Bangs island mussels, Manila clams, calamari and wild Gulf shrimps in a white wine sauce with garlic, parsley, cherry tomatoes and crushed red pepper. 33

### Gnocchi al Ragù di Agnello Ragù di Agnello

Homemade potato gnocchi  
Elysian Fields lamb shoulder ragu  
pecorino pepato and rosemary. 33  
Elysian Fields lamb shoulder ragu  
Pecorino pepato and rosemary. 33

### Pappardelle ai Funghi

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

### Spaghetti al Sugo Nero di Calamari

Spaghetti in a spicy black squid ink sauce with Calabrian chilis and parsley. 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. 28

## Le Carni

### Bistecca alla Griglia

Grilled Piedmontese flat iron steak.  
Sunchokes and Brussels sprouts  
Sea salt and rosemary. 38

### Costata di Maiale

Pan roasted 12oz pork rib chop  
stuffed with speck, scamorza and sage  
in a pan sauce with rapini and sage  
and butter potato gnocchi. 31

## Il Pescato

### Grigliata Mista di Mare

Shrimps, scallop, calamari, and swordfish.  
Salmoriglio, saffron risotto and Sicilian eggplant caponata. 36

### Branzino alla Griglia

Whole grilled branzino deboned  
and stuffed with lemon, garlic and thyme.  
Mediterranean warm fregola salad  
with capers, sun dried tomatoes, Kalamata olives and scallions. spinach, salsa verde. 34

Saffron Risotto 7 Brussel sprouts 7  
Rapini 7 Eggplant Caponata 7

## Featured Cocktail

### Oaxaca Sunrise

Cruz de Fuego Mezcal, fresh squeezed orange juice, Hibiscus Syrup. 14



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