

Antipasti della Terra

Olive

A blend of Mediterranean olives in a citrus marinade with fresh mint and fennel seeds. 8

Zuppa di Ortiche

Wild locally foraged nettles and ramps soup in a vegetarian broth with home made ricotta, chives, reggiano and extra virgin. 14

Salsiccia e Rapini

Grilled homemade sweet sausage and rapini in extra virgin and garlic with oil preserved Calabrian chilis. 16

Carpaccio di Manzo*

Thin slices of raw beef tenderloin. Arugula, Reggiano, fresh lemon juice and Sicilian extra virgin. 19

Melanzane e Mozzarella di Bufala

Grilled eggplant, buffalo mozzarella, basil, aged balsamic and Sicilian extra virgin. 16

Insalate

Insalata Mista

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

Insalata di Arance e Finocchi

Sicilian orange and fennel salad with arugula, red onions, Moroccan oil cured olives in a red wine dressing. 12

Antipasti di Mare

Gamberi in Padella

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

Sardine

Grilled Portuguese sardines, sweet and sour onions with toasted pine nuts and raisins. 10

Granchio

Pan roasted fresh soft shell crab in a lemon caper sauce with spinach and Sicilian chickpea fritters. 21

Carpaccio di Tonno

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

Capesante

Pan roasted scallops. Oven roasted red and gold beets. Wild Tuscan fennel pollen. 19

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. 19

Le Paste

Spaghetti ai Frutti di Mare

Spaghetti with scallops, Bang's Island (Maine) mussels, Manila clams, calamari and wild Gulf deep sea shrimps sauteed in white wine, extra virgin, garlic, cherry tomatoes and crushed red pepper. 36

Gnocchi al Ragù di Agnello

Home made potato gnocchi in a slow cooked Elysian Fields lamb shoulder ragù with Pecorino and rosemary. 33

Pappardelle ai Funghi

Pappardelle "Setaro" in extra virgin, garlic and shallots with portobello, shiitake, and locally cultivated oyster mushrooms, brussels sprouts, Reggiano and basil. 29

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. 29

Cavatelli con Salsiccia e Rapini

Home made semolina cavatelli in extra virgin and garlic with homemade Italian sweet sausage, rapini, sun dried tomatoes, garlic, shallots and crushed red pepper. pecorino and basil. 31

Le Carni

Bistecca alla Griglia

Grilled 10 oz Certified Piedmontese Flank steak. Sicilian coarse sea salt, extra virgin and rosemary. Brussels sprouts and pan fried sun chokes. 39

Saltimbocca di Vitello

Pan roasted veal top round scaloppine topped with prosciutto di Parma and sage in a white wine pan sauce. Rapini and sage and butter potato gnocchi. 35

Il Pescato

Grigliata Mista di Mare

Wild Gulf deep sea shrimp, scallops, calamari, and 3 oz portion of swordfish. Salmoriglio, saffron risotto and Sicilian eggplant caponata. 38

Branzino alla Griglia

Grilled whole boneless branzino stuffed with garlic, thyme, parsley and lemon. Sardinian fregola salad, salt preserved capers, sun dried tomatoes and scallions. Side of salsa verde. Sauteed Spinach. 38

Contorni

Caponata 8 Saffron Risotto 8

Brussel sprouts 8 Rapini 8

Featured Cocktail

Katie's Garden

"Love Katie" Gin, Aloe Liqueur
Rhubarb shrub, Lime and Soda. 13



Executive Chef Michele Savoia
Head Chef Mark Langdon
Sous Chef Stephen Madden

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