

Antipasti della Terra

Olive

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

Zuppa di Zucchine e Pomodori

Vegetarian zucchini soup Spring onions and garlic. San Marzano tomatoes, pea shoots, maltagliati pasta, Reggiano and basil. 12

Vitello Tonnato

Thin slices of veal top round poached in an aromatic broth. served with a sauce made with boiled eggs, anchovies and capers. Cherry tomatoes and parsley. 18

Salsiccia e Rapini

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

Crostini di Ricotta e Fave

Grilled ciabatta bread with home made ricotta fresh locally grown fava beans sauteed with spring garlic and shallots. Pea shoots. 14

Carpaccio di Manzo

Thin slices of raw beef tenderloin with arugula and shavings of reggiano, Sicilian extra virgin and fresh lemon. 19

Melanzane e Mozzarella di Bufala

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

Insalate

Insalata Mista

A blend of Chioggia and Castelfranco radicchios, little gems, arugula, romaine, frisee, cherry tomatoes, green onions, 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. 13

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

Carpaccio di Tonno

Thin slices of sashimi grade tuna in 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 Sea asparagus. 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, mussels, 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

Homemade potato gnocchi in a slow cooked Elysian Fields lamb shoulder ragù with “Pecorino pepato” and rosemary. 33

Pappardelle ai Funghi

Pappardelle “Setaro”
in extra virgin, garlic and shallots
with wild morels and locally grown oyster mushrooms and brussels sprouts.
Reggiano and basil. 33

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

Spaghetti al Sugo Nero di Seppie

Spaghetti in a spicy tomato black squid ink sauce with crushed red pepper and parsley. 31



Le Carni

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

Bistecca alla Griglia

Grilled Piedmontese Outside Skirt steak finished with Sicilian coarse sea salt, “Olio Verde” and rosemary. Grilled white Georgia corn salad with arugula, locally grown cherry tomatoes, celery hearts, red onions and basil in a red wine dressing 38

Il Pescato

Grigliata Mista di Mare

Wild Gulf deep sea shrimp, scallops, calamari, and a daily fish selection. Salmoriglio, saffron risotto, Sicilian eggplant caponata and sea asparagus 38

Branzino alla Griglia

Grilled whole boneless branzino, stuffed with thyme, garlic and lemon. Sardinian fregola salad, salt preserved capers, sun dried tomatoes and scallions. Salsa verde. Sauteed locally grown rainbow chards 38

Featured Cocktail

The Foragers Gibson

“Moletto” Italian tomato Gin
Carpano dry vermouth
Homemade pickled ramps. 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