

Antipasti della Terra

Olive

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

Zuppa di Zucchine e Pomodori

Green zucchini, yellow squash, fresh tomatoes and potato soup in a vegetarian broth with Reggiano and basil. home made "Maltagliati" pasta. 12

Antipasto Misto

Giardiniera, Marinated eggplant, zucchini in scapece homemade baked ricotta, olives, oven roasted cherry tomatoes and caperberries. 18

Caprese

Local artisanal tomatoes with buffalo mozzarella, Sicilian extra virgin, coarse sea salt, fresh ground black pepper and basil. 15

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 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

Panzanella

Italian ciabatta bread salad with locally grown cherry tomatoes and cucumbers, arugula, celery, basil and red Tropea onions in a red wine dressing. 13

Insalata Mista

Radicchios, little gems, arugula, romaine, frisee, cherry tomatoes, husk cherries, green onions and radishes. Sicilian extra virgin and white balsamic vinegar. 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

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

Sardine

Grilled Portuguese sardines Caramelized onions with toasted pine nuts and raisins. 10

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 alla Bolognese

Home made potato gnocchi in a meat sauce made with beef and pork. Reggiano and basil. 29

Pappardelle ai Funghi

“Pappardelle “Setaro” in extra virgin, garlic and shallots with locally foraged chanterelles, and locally grown oyster mushrooms. Brussels sprouts. Reggiano and basil. 32

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

Busiate al Pesto Trapanese

“Busiate” in Trapanese pesto made with basil almonds, fresh farm tomatoes and a blend of Sicilian pecorino pepato and Reggiano. 25



Le Carni

Costata di Vitello

Pan roasted 12 oz veal rib chop stuffed with prosciutto di Parma and sage in a white wine pan sauce. Rapini and sage and butter potato gnocchi. 55

Quaglie alla Griglia

Two grilled boneless quails marinated with rosemary, garlic and wild Tuscan fennel pollen. Grilled local corn salad with arugula, locally grown cherry tomatoes, Tropea onions and basil in a red wine dressing. Grilled Frigittello pepper. 31

Il Pescato

Grigliata Mista di Mare

Wild Gulf deep sea shrimp, scallops, calamari, and swordfish. Salmoriglio, saffron risotto, Sicilian eggplant caponata and sea asparagus 38

Cernia Rossa

Pan roasted Red Grouper filet. Salsa verde. Mediterranean gold potatoes and green bean salad with capers and red tropea onions in a Sicilian extra virgin and red wine vinegar dressing. 35

Featured Cocktail

Golden Hour Smash

Elijah Craig Bourbon
homemade peach puree
fresh mint, peach garnish. 13

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

Please No Substitution unless food allergies or dietary restrictions

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness.