

Antipasti della Terra

Olive “Cunzate”

Fresh pitted green olives
in a sicilian marinade
with celery, carrots, oregano,
and a pinch of crushed red peppers. 10

Zuppa del Giorno

Homemade soup of the day. PA

Antipasto Misto

A shareable mix of Giardiniera with
Sicilian “Olive Cunzate”, marinated eggplant, grilled
nardello peppers marinated in garlic and basil,
homemade baked ricotta and caperberries. 18

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

Insalata di Arance e Finocchi

Sicilian orange and fennel salad with arugula
red Tropea onions and oil cured Moroccan pitted olives
in a red wine and extra virgin 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. 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. 18

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 al Sugo di Agnello

Home made potato gnocchi in a slow cooked tomato sauce with “Elisyan Fields Purebread” boneless lamb shoulder Pecorino Pepato and rosemary. 33

Pappardelle ai Funghi

“Pappardelle “Setaro” in extra virgin, garlic and shallots with portobello, shiitake and locally grown 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

Fettuccine di Mare allo Zafferano

Fettuccine in a saffron cream sauce with jumbo lump crab meat, scallops, wild deep sea gulf shrimps and fresh chives. 37



Le Carni

Costata di Maiale

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

Quaglie alla Griglia

Two grilled semiboneless quails marinated with rosemary, garlic and wild Tuscan fennel pollen. Grilled local corn salad with arugula, locally grown cherry tomatoes, red onions and basil in a red wine dressing. Grilled Jimmy Nardello peppers. 31

Il Pescato

Grigliata Mista di Mare

Wild Gulf deep sea shrimp, scallops, calamari, and 3 oz sword fish. Salmoriglio, saffron risotto, Sicilian eggplant caponata. 38

Ippoglosso

Pan roasted Halibut filet Salsa verde. Peperonata in a red wine vinegar glaze made with local sweet peppers, red Tropea onions, fingerling potatoes, fresh tomatoes, Sicilian salt cured capers and basil. 38

Featured Cocktail

Husk Cherries Daiquiri

Mount Gay rum, husk cherries syrup, honey liqueur and lime. 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.