Antipasti della Terra

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

Zuppa di Vongole e Fregola
Clam soup in a saffron tomato broth
with Sardinian fregola and fresh chives. 15.

Antipasto Misto
Sicilian "Olive Cunzate", eggplant caponata,
grilled nardello peppers marinated in garlic and basil,
homemade baked ricotta and caperberries. 16

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 onions and oil cured Moroccan pitted olives
in a red wine and extra virgin dressing. 13

Insalata Mista
Radicchios, little gems, arugula, baby mustard greens,
romaine, frisee, cherry tomatoes, 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, baby mustard greens, 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, baby mustard greens, 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 Ragù di Costate di Manzo
Homemade potato gnocchi
in a slow cooked beef short ribs ragù with
Sicilian pecorino pepato and thyme. 34

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

Cavatelli con Salsiccia e Rapini
Homemade semolina cavatelli
in extra virgin, garlic and shallots with homemade
sweet Italian sausage, sun dried tomatoes,
Sicilian pecorino Pepato and basil. 31



Le Carni

Quaglie alla Griglia
Two grilled semiboneless
quails marinated with rosemary, garlic and fennel
pollen. Mushroom risotto, Brussels sprouts, and
grilled Jimmy Nardello peppers. 31

Costata di Maiale
Pan roasted 12oz pork rib chop
stuffed with speck smoked scamorza and sage in a
white wine pan sauce. Homemade potato gnocchi
with butter and sage. Rapini. 33

Il Pescato

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

Sides

Rapini 8 **Caponata** 8
Brussels Sprouts 8 **Saffron Risotto** 8

Featured Cocktail

The Queen Bee
Beefeater Gin, St George Spiced Pear Liqueur
fresh lemon and Honey. 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.