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

Sicilian "Maccu"
Sicilian vegetarian dried fava bean and fennel soup.
Ricotta salata and extra-virgin. 12

Antipasto Misto
Sicilian "Olive Cunzate", marinated eggplant, 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 alla Bolognese
Home made potato gnocchi in a meat sauce made with beef flank and pork shoulder. reggiano and basil. 29

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 al Ragù di Costate di Manzo
Homemade semolina cavatelli in a beef short rib ragù with Pecorino Pepato and thyme. 34



Le Carni

Bistecca alla Griglia
Grilled “Piedmontese” Flank steak finished with Sicilian coarse sea salt and extra virgin. Mushroom risotto made with dried morels and porcini and locally foraged Hen of The Woods mushrooms. Brussels sprouts, and grilled Jimmy Nardello peppers. 41

Costata di Maiale
Pan roasted 12oz pork rib chop stuffed withSpeck 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

Pesce del Giorno
Pan roasted wild New Zealand Bluenose Bass Salsa verde, Sicilian “Capuliato” (minced sundried tomatoes, basil and garlic pesto)and a vegetarian locally grown “Spigarello” risotto. 38

Sides

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

Featured Cocktail

Devil’s Artichoke
Cynar, Sweet habaneros infused tequila, orange curacao, sweet pepper syrup and lime

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.