

Le Paste

Spaghetti ai Frutti di Mare. Spaghetti "Setaro" with Nantucket Bay scallops, wild gulf shrimp, cockles clams, mussels and calamari in olive oil and garlic, crushed red pepper and tomato. 21

Rigatoni alla Scamorza. Rigatoni in a cream sauce with smoked mozzarella, prosciutto di Parma, crushed pistachio nuts, peas, Reggiano and fresh cracked black pepper. 17.5

Fettucce ai funghi e Spinaci. Fettucce "Setaro" with cremini, Portobello and shitake mushrooms. Spinach, Reggiano and basil. 15

Spaghetti al Sugo di Calamari. Spaghetti Setaro in a spicy tomato, red wine sauce with fresh calamari and parsley. 18

Gnocchi. House made potato and butternut squash gnocchi in a beef short ribs ragú with grated pecorino pepato and thyme. 21

Cavatelli al Sugo di Salsiccia . House made saffron semolina cavatelli in a tomato sauce with sweet Italian sausage, fennel, mushrooms, red bell peppers, grated pecorino pepato and basil. 16

Le Carni

Costatine di Maiale alla Griglia. Two grilled Duroc pork rib chops marinated with garlic and fresh herbs. Served with pan fried sun chokes with prosciutto and sage and Brussel's sprouts. 23

Involino di Vitello. Pan roasted veal roll stuffed with smoked mozzarella, smoked prosciutto and sage. Served with house made potato and butternut squash gnocchi with butter, sage and Reggiano and a julienne of sautéed Brussel's sprouts. 28

IL Pescato

Grigliata di Pesce. Grilled calamari, scallops, shrimp and yellow fin tuna drizzled with "salmoriglio" and served with saffron risotto, sea beans and Sicilian eggplant Caponata. 25

Tonno in Salsa Verde. Grilled yellow fin tuna with "Salsa Verde" served with a warm Yukon gold potato salad in red wine dressing and extra virgin with arugola, red bell peppers, celery, capers, green onions and Kalamata olives and sautéed rainbow chards. 25

Contorni

Brussel's Sprouts 5

Eggplant Caponata 4 Spinach 4

Saffron risotto 4

Executive Chef. Michele Savoia

Sous Chef. Mark Langdon