

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 alla Bolognese. House made potato and butternut squash gnocchi in a meat sauce made with beef and pork. Reggiano and basil. 18

Cavatelli con Salsiccia e Rapini . House made saffron semolina cavatelli with sweet Italian sausage, rapini, sun dried tomatoes and crushed red pepper. Basil and pecorino. 18

Le Carni

Bistecca alla Griglia. Grilled 8 oz beef ribeye marinated with garlic and fresh herbs. Served with pan fried sun chokes with prosciutto and sage and Brussel's sprouts. 21

Involino di Maiale. Pan roasted pork loin roll stuffed with smoked mozzarella, smoked prosciutto and sage. Served with house made potato gnocchi with butter, sage and Reggiano and a julienne of sautéed Brussel's sprouts. 19

IL Pescato

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

Pesce Spada. Pan roasted sword fish with cherry tomatoes, capers, spicy green olives, oregano, and white wine. Rainbow chards and cardoon risotto. 27

Contorni

Brussel's Sprouts 5

Eggplant Caponata 4 Spinach 4

Saffron risotto 4

Executive Chef. Michele Savoia

Sous Chef. Mark Langdon