

Antipasti di Terra

Zuppa di Vongole. Clams in a shellfish and tomato broth with saffron, Sardinian fregola and chives. 8

Carpaccio di Manzo con Arugola e Parmigiano*. Thin slices of raw filet mignon, arugola, Parmigiano Reggiano, lemon and Sicilian extra virgin. 10

Antipasto Siciliano della Casa. Eggplant caponata, marinated mushrooms, mixed olives, roasted red peppers, house made baked ricotta and prosciutto di Parma. 10

Crostini alla Scamorza. Toasted ciabatta bread with smoked mozzarella, smoked prosciutto, sautéed mushrooms and basil. 7.5

Formaggi e Salumi. Mountain gorgonzola, Sicilian Ragusano, Quadrello di Bufala. Creminelli Felino, imported Porchetta and prosciutto di Parma. Walnuts, pear mostarda and fresh fruit. For one 9.5 / for two 18

Melanzane Grilled eggplant, imported buffalo mozzarella and fresh basil drizzled with extra virgin olive oil and 15 year old balsamic vinegar. 9.5

Vitello Tonnato. Thin slices of veal top round poached in white wine. Served with a sauce made with farm fresh boiled eggs, capers and anchovies. 10

Antipasti di Mare

Capesante al Polline di Finocchio. Pan seared sea scallops dusted with wild Tuscan fennel pollen and served with oven roasted beets, sea asparagus and Abalone mushrooms. 9.5

Calamari alla Griglia. Grilled fresh Lauren Bay's Rhode Island calamari with sautéed spinach, lemon, parsley and extra virgin. 9

Carpaccio di Baccalá. Thin slices of desalted dried Spanish cod fish in a lemon scallion dressing with extra virgin, lemon and water melon radishes. 10

Gamberi all'Aglio e Peperoncino. Wild caught domestic Gulf shrimp sautéed in extra virgin and garlic with a spicy tomato sauce. 9.5

Insalate

Insalata Mista della Casa A blend of romaine, radicchio, arugola, tomatoes, watermelon radishes and green onions in a white balsamic dressing with extra virgin. 6.5

Insalata di Arance e Finocchi. Sicilian orange and fennel salad with arugola, red onion, red wine vinegar, Sicilian extra virgin and oil cured olives. 7.5

Panzanella. Cherry tomatoes, celery, cucumbers, red onions, arugola and toasted ciabatta bread croutons in a red wine dressing with basil. 7.5

Le Paste

Spaghetti ai Frutti di Mare. Spaghetti "Setaro" with scallops, mussels, wild Gulf shrimp, clams and fresh calamari in olive oil and garlic, crushed red pepper and a spicy tomato sauce. 19.5

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

Fettucce. Fettucce "Setaro" with cremini, Portobello, shiitake mushrooms and spinach in extra virgin and garlic. Parmigiano Reggiano and basil. 16

Cavatelli. House made semolina cavatelli in a tomato sauce with sweet Italian sausage, red bell peppers, onions, fennel and mushrooms. Grated Sicilian pecorino pepato and basil. 18

Spaghetti al Sugo di Seppie. Spaghetti in a spicy black sauce with fresh Spanish cuttlefish. 18

Le Carni

Costata di Maiale. Grilled Compart Farm pork rib chop marinated with fresh herbs and garlic. Sautéed mushrooms, pan fried Yukon gold potatoes with prosciutto, sage and a julienne of sautéed Brussel's sprouts. 21

Quaglie alla Griglia. Two whole semi boneless quails marinated in rosemary and garlic. Grilled and served with house made potato gnocchi with butter, sage and Reggiano and a julienne of sautéed Brussel's sprouts. 18

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

IL Pescato

Grigliata di Pesce. Grilled calamari, scallops, shrimp and a daily fish selection drizzled with "salmoriglio" and served with saffron risotto, sea asparagus and Sicilian eggplant Caponata. 25

Golden Tile. Pan roasted golden tile fish filet with basil oil. Served with a vegetarian risotto with asparagus, baby artichokes, peas and zucchini. Sea asparagus. 26

Contorni

Brussel's Sprouts. 5

Spinach. 4

Saffron Risotto. 5

Featured Wines

Chardonnay Cantele

Puglia. 9/36

Pinot Noir. Kris

Lombardia 9/36

Executive Chef Michele Savoia

Sous Chef Mark Langdon