

## Antipasti di Terra

**Minestrone.** Summer vegetable soup with ditali pasta, Reggiano, basil and extra virgin. 6.5

**Carpaccio di Manzo con Arugola e Parmiggiano\*.** Thin slices of naturally and locally raised raw beef filet mignon with arugola, Parmiggiano Reggiano, lemon and Sicilian extra virgin. 11

**Antipasto Siciliano della Casa.** Giardiniera, marinated mushrooms, peperonata, house made baked ricotta and prosciutto di Parma. 10

**Vitello Tonnato.** Traditional Italian summer appetizer of thin slices of veal top round poched in wine and vegetables. Served with a sauce made with boiled eggs, capers, anchovies and extra virgin. 11

**Formaggi e Salumi.** Mountain gorgonzola, Sicilian Ragusano, Quadrello di Bufala, Creminelli Felino, 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

## Antipasti di Mare

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

**Polpo alla Griglia.** Grilled Spanish octopus served with a Yukon gold potato salad with arugola, Kalamata olives, red bell peppers, celery, capers and scallions in extra virgin and red wine vinegar. 10

**Acciughe.** Pan fried fresh Mediterranean anchovies on a bed of frisee with lemon and sea salt. 7.5

**Vongole.** One dozen of Florida Sun Ray Venus clams with thyme, garlic, shallots and parsley. 14

**Capesante.** Pan roasted sea scallops dusted with wild Tuscan fennel pollen, oven roasted beets, lobster mushrooms and sea beans. 11

## Insalate

**Insalata Mista della Casa.** Romaine, radicchio, arugola, Campari tomatoes, watermelon radishes, and scallions in a white balsamic dressing with extra virgin. 6.5

**Insalata di Arance e Finocchi.** Sicilian oranges and fennel salad with arugola, red Tropea onions and oil cured olives in a red wine dressing with extra virgin. 7.5

**Caprese.** Locally grown heirloom tomatoes, imported buffalo mozzarella, fresh basil and Sicilian Olio Verde. 11

## Le Paste

**Spaghetti ai Frutti di Mare.** Spaghetti with sea scallops, mussels, wild Gulf shrimp, clams and fresh calamari in olive oil and garlic, crushed red pepper and parsley in a spicy tomato sauce. 21

### **Pappardelle ai Funghi Selvaggi.**

Pappardelle "Setaro" in extra virgin, garlic and shallots with chanterelle, lobster and chicken of the woods mushrooms. Brussel's sprouts, Reggiano and basil. 19

**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. 18

**Gnocchi.** House made potato gnocchi in a beef short ribs ragú. Sicilian pecorino pepato and thyme. 18

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

## Le Carni

**Quaglie alla Griglia.** Two semi boneless quails marinated with fresh herbs and garlic and grilled. Served with pan fried potato gnocchi with butter, sage and Reggiano and a julienne of sautéed Brussel's sprouts. 21

**Bistecca alla Griglia.** Grilled 12 oz. ribeye with pan fried Yukon gold potatoes and a julienne of sautéed Brussel's sprouts. 31

## IL Pescato

**Grigliata di Pesce.** Grilled calamari, scallops, shrimp and big eye tuna. Drizzled with "salmoriglio" and served with saffron risotto and Sicilian eggplant Caponata. 27

**Trota alla Griglia.** Grilled Laurel Hills Farm whole trout stuffed with thyme, lemon and garlic. Served with grilled corn and mixed color cherry tomatoes, arugola and red Tropea onions, Sicilian extra virgin and red wine vinegar. 22

## Contorni

Brussel's Sprouts. 5

Sautéed Spinach 4

Eggplant Caponata 4

Executive Chef Michele Savoia

Sous Chef Mark Langdon