

Antipasti di Terra

Olive Marinate. Mixed Mediterranean olives in a citrus marinade with mint. 5

Zuppa di Pollo. Chicken and savoy cabbage soup with Sardinian fregola, Reggiano, Sicilian extra virgin and basil. 6.5

Carpaccio di Manzo con Arugola e Parmiggiano*. Thin slices of naturally and locally raised raw beef filet mignon (Snyder County, PA) with arugula, Parmiggiano Reggiano, lemon and Sicilian extra virgin. 11

Antipasto Siciliano della Casa. Giardiniera, marinated mushrooms, roasted red peppers, house made baked ricotta, grilled eggplant and prosciutto di Parma. 10

Crostini alla Scamorza, Funghi e Speck
Toasted ciabatta bread with sautéed mushrooms, smoked mozzarella, smoked prosciutto and basil. 8

Formaggi e Salumi. Mountain gorgonzola, Sicilian Ragusano, black truffle pecorino, soppressata, Porchetta and prosciutto di Parma. Walnuts, house made quince "cotognata" and fresh fruit. For one 9.5 / for two 18

Caprese. Heirloom local tomatoes, buffalo mozzarella, basil, extra virgin. 11

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 11

Capesante. Pan roasted sea scallops dusted with fennel pollen. Nebrodini mushrooms, oven roasted beets and seabeans. 10

Vongole. Cockles clams in extra virgin, garlic, white wine and parsley. 10

Insalate

Insalata Mista della Casa. Romaine, radicchio, arugola, cherry 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

Insalata Tricolore. Belgium endive, radicchio and romaine in a mountain gorgonzola dressing with walnuts. 8

Antipasti di Mare

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

Le Paste

Spaghetti ai Frutti di Mare. Spaghetti "Setaro" with scallops, mussels, wild Gulf shrimp, cockles clams and calamari in olive oil and garlic, tomatoes, crushed red pepper and parsley. 21

Spaghetti alla Carbonara. Spaghetti "Setaro" with uncured guanciale, onions, farm fresh egg, pecorino, Reggiano, cracked black pepper and parsley. 18

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. 18.5

Pappardelle ai Funghi. Pappardelle "Setaro" with cremini, Portobello, shiitake and oyster mushrooms. Spinach, extra virgin and garlic. Reggiano and basil. 18

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

Le Carni

Ossobuco di Maiale. Braised "Duroc" pork shank served with risotto Milanese, sautéed broccolini and gremolada. 21

Quaglie alla Griglia. Two grilled semi boneless quails marinated with fresh herbs and garlic. Served with butter and sage potato gnocchi and Brussel's sprouts. 21

Filetto di Manzo. Grilled beef tenderloin in a rosemary red wine demi served with mushroom risotto and Brussel's sprouts. 32

IL Pescato

Grigliata di Pesce. Grilled calamari, scallops, shrimp and wild King salmon drizzled with "salmoriglio" and served with saffron risotto, sea asparagus and Sicilian eggplant Caponata. 26

Halibut. Pan roasted halibut filet in a lemon and caper sauce 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 and sautéed rainbow chards. 26

Seppia alla Griglia. Grilled fresh Spanish cuttle fish served with a Yukon gold potato salad and sautéed spinach. 22

Contorni

Brussel's Sprouts. 5

Sautéed Spinach 4

Eggplant Caponata 4

Executive Chef Michele Savoia

Sous Chef Mark Langdon