

Antipasti di Terra

Olive Marinate. A medley of mixed Mediterranean olives in a citrus and mint marinade. 7.5

Zuppa di Salsiccia e Lenticchie. Lentils, fennel and sweet sausage soup in a beef broth with Reggiano and extra virgin, spinach. 6.5

Carpaccio di Manzo. Thin slices of raw beef tenderloin with Reggiano, lemon and Sicilian extra virgin. 10

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

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

Melanzane e Mozzarella di Bufala. Grilled eggplant, buffalo mozzarella, basil, aged balsamic and Sicilian extra virgin. 9.5

Antipasti di Mare

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

Crostini ai Ricci di Mare. Grilled ciabatta bread with West coast sea urchin roe, red Fresno peppers, lemon zest, Sicilian extra virgin and micro radishes 10

Polpo alla Griglia. Grilled Spanish octopus fingerling potato, arugola, Kalamata olives, red bell peppers, celery, capers and scallions in extra virgin and red wine vinegar. 11

Gamberi in Padella. Shrimp in extra virgin garlic, and parsley. Tomato and crushed red pepper. 9.5

Cozze. Canadian Black Diamond mussels in white wine with garlic, shallots, parsley and thyme. 9.5

Capesante. Pan seared scallops dusted with wild Tuscan fennel pollen, lobster mushrooms, beets and sea beans. 10

Insalate

Insalata Mista della Casa. Romaine, radicchio, Belgium endive, arugola, Campari tomatoes, watermelon radishes, and scallions in a white balsamic dressing with extra virgin. 7

Insalata di Pere e Pecorino. Radicchio, arugola, frisee and red pears in a fig balsamic dressing. Sicilian pecorino pepato local honey, walnuts and pomegranate seeds. 8

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. 8

Le Paste

Spaghetti ai Frutti di Mare. Spaghetti with bay scallops, mussels, wild Gulf shrimp, cockles clams and calamari in extra virgin and garlic, tomato, shellfish fumetto, crushed red pepper and parsley. 21

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

Gnocchi al Ragú di Cinghiale. House made potato and butternut squash gnocchi in a wild boar ragú with Reggiano and thyme. 23

Pappardelle ai Funghi. Pappardelle "Setaro" with Brussel's sprouts, cremini, Portobello and shiitake mushrooms . Extra virgin, shallots, garlic, Reggiano and basil. 16

Spaghetti alla Puttanesca di Mare. Spaghetti in a spicy tomato sauce with tuna, capers, anchovies, black olives and parsley. 15

Le Carni

Filetto di Manzo. Grilled 6 oz beef tenderloin in a rosemary red wine demi served with mushroom risotto and grilled asparagus . 34

Costata di Maiale. Pan roasted pork rib chop stuffed with smoked mozzarella, smoked prosciutto and sage. Served with pan fried sunchokes and a julienne of sautéed Brussel's sprouts. 21

IL Pescato

Grigliata di Pesce. Grilled calamari, scallop, shrimp and yellow fin tuna drizzled with "salmoriglio" and served with saffron risotto, sea asparagus and Sicilian eggplant Caponata. 26

Spigola alla Griglia. Grilled wild striped bass filet with salsa verde. Served with a warm lentil salad with carrots, onions, celery and fennel. Sautéed rainbow chards. 23

Seppia. Grilled fresh Spanish cuttle fish served with saffron risotto and sautéed spinach. 21

Contorni

Brussel's Sprouts. 5

Sautéed Spinach. 4

Saffron Risotto. 5

Mushroom Risotto 5

