

Dinner Menu
Wednesday March 2 2016

Antipasti di Terra

Olive Marinate.

A blend of Mediterranean olives
In a citrus and mint marinade. 7

Zuppa di Baccalá.

Dried cod fish soup in a tomato broth
With Yukon gold potatoes.
Served with grilled ciabatta bread. 8

Carpaccio di Manzo.

Thin slices of raw beef tenderloin
Arugola, Reggiano, lemon and Sicilian extra virgin. 10

Formaggi e Salumi.

Mountain gorgonzola, Sicilian Ragusano, black truffle pecorino.
Creminelli dried cured soppressata, porchetta and speck.
Walnuts, house made quince "cotognata" and fresh fruit.
For one 9.5/for two 18

Melanzane Grigliate con Mozzarella di Bufala.

Grilled eggplant, buffalo mozzarella, basil,
Aged balsamic and Sicilian extra virgin. 9.

Antipasti di Mare

Calamari alla Griglia.

Grilled calamari with sautéed spinach, lemon,
Parsley and extra virgin. 9

Capesante al Polline di Finocchio.

Pan seared sea scallops dusted with wild Tuscan fennel pollen.
Served with oven roasted beets on a bed of Circus frisee. 10

Polpo alla Griglia.

Grilled Spanish octopus, fingerling potato, arugola, olives, red bell peppers,
Celery, capers and scallions in extra virgin and red wine vinegar. 11

Cozze

Prince Edward Island mussels
In white wine, garlic, shallots, parsley, fresh thyme. Grilled ciabatta bread. 9.5

Insalate

Insalata Mista della Casa.

Romaine, radicchio, Belgium endive, arugola, tomatoes,
Watermelon radishes and scallions
In a white balsamic dressing with extra virgin. 7

Insalata di Arance e Finocchi.

Cara Cara oranges, fennel and arugola salad
With red onions and oil cured olives in a red wine dressing with extra virgin. 8

Insalata di Pere e Pecorino

Radicchio, Arugola, Frisee and red pears in a fig balsamic dressing.
Walnuts, pomegranate seeds and shavings of Sicilian pecorino pepato
Drizzled with local honey. 8

Le Paste

Spaghetti ai Frutti di Mare.

Spaghetti with scallops, calamari, wild Gulf shrimp, mussels and clams
In extra virgin, garlic, crushed red pepper, spicy tomato sauce,
Shellfish fumetto and parsley. 21

Gnocchi.

House made potato gnocchi
In a meat sauce made with beef and pork. 18

Pappardelle ai Funghi.

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

Rigatoni alla Scamorza.

Rigatoni with smoked mozzarella, smoked prosciutto, roasted and salted pistachio nuts
In a cream sauce with Reggiano, fresh ground black pepper and parsley. 18.5

Spaghetti con Gamberi e Carciofini

Spaghetti with wild Gulf shrimp, fresh baby artichokes, grape tomatoes, peas
In extra virgin, garlic, shallots, parsley, white wine and crushed red pepper. 20

Le Carni

Filetto di Manzo.

Grilled beef tenderloin in a rosemary red wine demi glace.
Grilled asparagus and mushroom risotto. 32

Quaglia alla Griglia.

Two semi boneless quails marinated with rosemary and garlic,
Grilled and served with pan fried sunchokes and sautéed Brussel's sprouts. 22

IL Pescato

Grigliata di Pesce.

Grilled calamari, scallop, wild Gulf shrimp and a daily fish selection,
Drizzled with "salmoriglio" And served with a leek saffron risotto
And Sicilian eggplant Caponata. 25

Pesce del Giorno

Fish of the day. Grilled wild striped bass filet.
Fingerling potato, arugola, olives, red bell peppers,
Celery, capers and scallions in extra virgin and red wine vinegar.
grilled asparagus and salmoriglio. 26

Contorni

Brussel's Sprouts. 5 Saffron Risotto 5
Mushroom Risotto 5 Sautéed Spinach 4 Rapini. 5



Executive Chef Michele Savoia