

## Antipasti di Terra

**Zuppa di Vongole.** Manila clams soup in a saffron tomato broth with Sardinian fregola and chives. 8

**Carpaccio di Manzo.** Thin slices of raw beef tenderloin (York County PA) with arugola, Reggiano, lemon and Sicilian extra virgin. 10

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

**Formaggi e Salumi.** Mountain gorgonzola, Sicilian Ragusano, black truffle pecorino. Creminelli soppressata, porchetta and Prosciutto di Parma. Walnuts, house made quince “cotognata” and fresh fruit. For one 9.5/for two 18

**Vitello Tonnato.** Chilled slices of veal top round poached in white wine and aromatics and served with a sauce made with boiled eggs, anchovies, capers and canned tuna. 10

**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 fresh Lauren Bay's Rhode Island 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, oven roasted beets and sea asparagus. 10

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

**Gamberi in Padella.** Sautéed shrimp in extra virgin, garlic, red Fresno peppers, campari tomatoes and parsley. 10

**Cozze.** Prince Edward Island mussels in white wine, garlic, shallots, parsley and 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.** Oranges, fennel and arugola salad with red onions and oil cured olives in a red wine dressing with Sicilian extra virgin. 8

## Le Paste

**Spaghetti ai Frutti di Mare.** Spaghetti with scallops, calamari, wild Gulf shrimp, mussels and clams in white wine, extra virgin, garlic, parsley, Campari tomatoes and fresh red Fresno peppers. 21

**Cavatelli al Sugo di Salsiccia.** House made semolina cavatelli in a tomato sauce with "Grasso" Italian sweet sausage, bell peppers, onions, fennel and mushrooms. Grated pecorino pepato and basil. 18

**Pappardelle Primavera.** Pappardelle "Setaro" with black morel mushrooms, fresh fava beans and peas, extra virgin, garlic, ramps, Reggiano and basil. 22

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

## Le Carni

**Costata di Maiale.** Pan roasted 12 oz "Duroc" pork rib chop stuffed with prosciutto, smoked mozzarella and sage. Served with sage and butter potato gnocchi and sautéed Brussel's sprouts. 27

**Bistecca alla Griglia.** Grilled ribeye from locally raised beef in a red wine and rosemary demiglace. Served with pan fried sun chokes and sautéed spinach with baby shiitake mushrooms. 34

## IL Pescato

**Grigliata di Pesce.** Grilled calamari, scallop, wild Gulf shrimp and big eye tuna, drizzled with "salmoriglio" And served with a leek saffron risotto and Sicilian eggplant Caponata. 28

**Branzino.** Grilled whole branzino stuffed with lemon, garlic and thyme. Served with a fingerling potato salad, with watercress, olives, red bell peppers, celery, capers and scallions in extra virgin and red wine vinegar. 24

## Contorni

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

