



setteosteriadc



Sette Osteria



Free parking:  
Mon-Fri: 7pm-close  
Sat & Sun: 11am-close

## SANGRIA

Red or white wine/fresh fruits  
8 glass/18 half liter carafe

## COCKTAILS

11

### CIPRIANI

Prosecco/White peach juice

#### MOJITO

Rum/Limes/Mint/Lime juice/soda

#### BLU-JITO

Blueberry infused vodka/  
Blueberries/Mint/Lime juice

#### CETRIOLO

Melon infused vodka/cucumber/oj

#### SETTE

Sicilian Blood orange mingling with mango &amp; passion fruits/ limoncello

#### MANGO

Mandarin infused vodka/Mango/  
Pineapple nectar

#### PERA

Pear infused vodka/pear nectar

#### VELVET

Citron infused vodka/ pomegranate nectar/lemon juice

#### YATOU

Lychee infused vodka/ lychee juice/ fresh lychee

## BEERS

Peroni Italy (Draft)	6	Leffe Belgium	7
Peroni Italy	6	Hoegaarden Belgium	7
Moretti Italy	7	Stella Artois Belgium	7
Moretti La Rossa Italy	7	Estrella Spain	6
Menabrea Italy	6	Corona Mexico	6
Menabrea Dark Italy	6	Miller Light Usa	5
Heineken Netherlands	6	Blue Moon Usa	6
Amstel Light Netherland	6	Buckler Netherlands (Non/Alcoholic)	5

## ITALIAN LIQUEURS

Limoncello	9
Campari	9
Aperol	9.5
Sambuca Romana	9.5
Sambuca Dark	9.5
Fernet Branca	8.5
Amaretto Disaronno	9.5
Strega	9.5
Amaro nonino	10

## GRAPPA

### Lorenzo inga 12

Prosecco (fragrant, fruity, delicate)  
Gavi di Gavi (very fruity, persistent)  
Pinot noir (blackcurrant, wild berries)  
Dolcetto (fruity, dry and fragrant)

### Grappa Marolo 13

Moscato (warm, inviting and luscious)  
Barolo (Fruity and elegant)  
Brunello (fresh and alluring)  
Chamomile (fresh & herbal)

## SINGLE MALT SCOTCH

Glenmorangie 10	10
Laphroaig 10	12
Macallan 12	14
Glen fiddish 12	12
Glenlivet 12	12
Glenlivet 18	20
Oban 14	14
Lagavulin 16	16

## WHISKEY

J.W Red	9.5
J.W Black	11
Dewars 12	13
Dewars	9.5
Jameson	9.5
Bushmills	9.5
Canadian club	10
Crown royal	10

## COGNAC

Courvoisier VS	10
Hennessy VSOP	13
Remy Martin VSOP	13

## PORT

Fonseca Bin27	9
Taylor 10yr	10
Taylor 20yr	13



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## HAPPY HOUR

Daily from 4pm-7pm  
Sunday & Monday 4pm-10pm

### FROM THE BAR

#### SPARKLING WINE 5

#### WHITE WINES 5

Moscato D'asti  
Chardonnay  
Pinot grigio  
Sauvignon blanc  
White zinfandel  
Riesling

#### RED WINES 5

Tempranillo  
Pinot noir  
Shiraz  
Nero d'avola  
Cabernet sauvignon  
Merlot

#### COCKTAILS 5

Sangria (white or red)  
Bellini  
Mimosa  
Mojito  
Mango martini  
Rail vodka, gin, rum, whiskey,  
tequila (add any mixer)

#### BEERS 4

Miller light  
Peroni (draft)  
Amstel light  
Heineken  
Corona  
Moretti La Rossa

### FROM THE KITCHEN

<b>POLPETTE AL FORNO</b> beef meatballs/brussels sprouts/tomato sauce	6
<b>CROSTINI DI GAMBERETTI</b> roasted shrimp/sauteed spinach	6
<b>CHICKEN SLIDERS</b> grilled chicken/provolone cheese	6
<b>ZUCCHINI FRITTI</b> fried zucchini/tomato sauce	6
<b>MIXED OLIVES</b> mix of marinated olives, sweet garlic & lupini beans	5
<b>MISTA SALAD</b> mixed greens salad with balsamic dressing	5
<b>CAESAR SALAD</b> romaine lettuce/croutons/parmesan cheese	5
<b>PARMESAN TRUFFLED FRIES</b> shoe strings fries/parmesan/truffled oil	5
<b>BRUSCHETTE MISTE</b> tomatoes/mushrooms/black olives tapenade	5
<b>PANZARETTI</b> two mini calzone stuffed with mozzarella and ricotta	5
<b>SUPPLI' AL TELEFONO</b> rice balls stuffed with fresh mozzarella	5
<b>GAMBERI FRITTI</b> crispy shrimp/spicy marinara sauce	6
<b>CALAMARI FRITTI</b> fried calamari/spicy marinara sauce	6
<b>COZZE BIANCO E TIMO</b> mussels/white wine/shallots/thyme	5
<b>SALSICCIA ALLA GRIGLIA</b> grilled Italian sausage/Dijon aioli	5
<b>SETTE SLIDERS</b> two angus beef sliders/caramelized onions/cheese	5
<b>GNOCCHI</b> potato dumplings/mozzarella/tomato sauce	6
<b>RAVIOLI DELLA NONNA</b> pumpkin ravioli/amaretti/butter sage sauce	6
<b>MARGHERITA PIZZA</b> san marzano tomato sauce/mozzarella/basil	6
<b>FLATBREAD</b> (choice of one)	
-Organic chicken/taleggio cheese/sundried tomatoes	6
-Sliced smoked salmon/goat cheese	
-Prosciutto/mozzarella	
-Wild mushroom ragout/baby spinach/truffe oil	
<b>SETTE DELIZIE</b> bites of homemade foccaccia /nutella spread	5
<b>TIRAMISU CLASSICO</b> lady fingers/espresso/mascarpone cream	5

## SALUMI & FORMAGGI

Served with traditional accompaniments/grilled bread  
Choice of any 2: \$12 / choice of any 3: \$15 / choice of any 4: \$20

### SALUMI

PROSCIUTTO DI PARMA 16 months aged  
PROSCIUTTO SAN DANIELE 18 months aged  
COPPA salted, air-cured pork meat  
SOPPRESSATA Italian dry salami  
BRESAOLA air-dried, salted beef  
SALAMI spiced and salted sausage, pork and beef  
MORTADELLA W/PISTACHIOS cured pork sausage

### FORMAGGI

GORGONZOLA DOLCE Blue veined/creamy/cow  
TALEGGIO Semi-soft/creamy/cow  
GRANA Semi-fat/hard cheese/finely grained/texture/cow  
MANCHEGO DOP Firm/buttery texture/sheep  
CACIO DI ROMA semi-soft made/sheep  
GOAT CHEESE Crumbly/creamy/goat  
PECORINO TOSCANO DOP Semi-hard cheese/dense texture/sheep

## WOOD FIRE PIZZE (12")

### WITH SAN MARZANO TOMATO SAUCE

**MARINARA 11.99** (V) (NC)  
San Marzano tomato sauce/roasted garlic/oregano

**MARGHERITA CLASSICA 12.99** (V)  
San Marzano tomato sauce/fresh mozzarella/basil

**NAPOLETANA 13.99** (NC)  
San Marzano tomato sauce/anchovies/capers/oregano

**GRECA 14.99** (V)  
San Marzano tomato sauce/fresh mozzarella/feta/onions/olives/cherry tomatoes

**SOFIA 14.99** (V)  
San Marzano tomato sauce/fresh mozzarella/gorgonzola cheese

**SALAMI 14.99**  
San Marzano tomato sauce/fresh mozzarella/pepperoni/mushrooms

**QUATTRO STAGIONI 15.99**  
San Marzano tomato sauce/fresh mozzarella/artichokes/mushrooms/sausage/Italian ham

**VEGETARIANA 14.99** (V) (NC)  
San Marzano tomato sauce/roasted bell peppers/eggplant/zucchini

**CAPRICCIOSA 15.99** (NC)  
San Marzano tomato sauce/Italian sausage/artichokes/mushrooms/baked egg

**REGINA 17.99** (V)  
San Marzano tomato sauce/imported water buffalo mozzarella/basil

**DI MARE 17.99** (NC)  
San Marzano tomato sauce/mussels/clams/calamari

**BRESAOLA 15.99**  
San Marzano tomato sauce/fresh mozzarella/arugula/beef bresaola carpaccio/parmigiano reggiano

### WITHOUT SAN MARZANO TOMATO SAUCE

**INDIAVOLATA 13.99**  
fresh mozzarella/spicy pork sausage/broccoli rabe

**DI PROSCIUTTO E RUCOLA 14.99**  
Prosciutto Di Parma/fresh mozzarella/baby arugula/lemon oil dressing

**CACIOTTARO 14.99** (V)  
four cheeses: fresh mozzarella/gorgonzola/taleggio/grana

**VERDONA 13.99** (V)  
ricotta cheese/spinach/black olives/capers/fresh mozzarella

**CONTADINA 14.99** (V)  
smoked mozzarella/eggplant/roasted bell peppers/onions

## FLATBREAD

**POLLO** Organic chicken/taleggio cheese/sundried tomatoes 11.99  
**SALMONE** Sliced smoked Salmon with goat cheese 11.99  
**PROSCIUTTO** Prosciutto and mozzarella 11.99  
**FUNGHI** Wild mushroom ragout/spinach/truffle oil 12.99  
**CARNE** skirt steak/spinach/sundried tomatoes/fresh mozzarella/gorgonzola 12.99

### topping(s) :

Bacon/Ham/Pepperoni/Feta/Parmigiano/Mozzarella/Gorgonzola/Olives/Mushrooms/  
Artichokes/spinach/Anchovies

2.99

Prosciutto di Parma/Mozzarella di Buffalo/Chicken/Shrimp

4.99


(V) = Vegetarian (NC) = No Cheese



## BUBBLES

Prosecco Tutella, It	 10/34
Prosecco "ROSE" Zardetto, It	10/34


## WHITE WINES

White Zinfandel Beringer, Usa	 8/18/30
Inzolia La ferla (IGT), Sicily, It	8/18/30
Pinot Grigio Placido, It	9/18/32
Moscato D'Asti Lodali (DOCG), Piedmont, It	9/18/32
Sauvignon Blanc Matua, New zeland	9/22/34
Riesling J.Lohr, Monterey, Ca	9/22/34
Soave La cappuccina (DOC), Veneto, It	9/22/34
Fume Blanc Ferrari Carano, Sonoma, Ca	10/24/34
Gavi Principessa Gavia (DOCG), It	10/24/34
Rose The Seeker, Cotes de provence, Fr	10/24/34
Vermentino "Vila Solais" (DOC), Sardinia, It	10/24/34
Chardonnay J.Lohr, Ca	11/26/36
Albarino Licia, Riaux Baixas, Spain	11/26/36
Greco di tufo Mastroberardino (DOC), Campania, It	11/26/38
Sancerre Beauroy, Loire, Fr	11/26/38
Falanghina Feudi Di San Gregorio (DOC), Puglia, It	11/26/38

## WHITE WINES HALF BOTTLES (375ML)

Pinot grigio Tiefenbrunner, It	25
Chardonnay Catena, Mendoza, Ar	28
Sauvignon Blanc Duckhorn, Napa valley, Ca	25
Sancerre Les perrois, Loire, Fr	28


## RED WINES

Montepulciano D'abruzzo Capestrano (DOC), Abruzzo, It	 9/22/30
Nero D'avola La ferla (IGT), Sicily, It	9/22/30
Tempranillo Flaco, Spain	9/22/30
Shiraz Peter Lehmann, Barossa Valley, Australia	10/24/32
Chianti Morli Neri (DOCG), Tuscany, It	10/24/32
Sangiovese La Carraia (IGT), Umbria, It	10/24/32
Bordeaux Chateau Lauduc, Fr	10/24/32
Malbec El libre, Mendoza, Argentina	10/24/32
Valpolicella Zenato (DOC), Veneto, It	10/24/32
Pinot Noir Wild horse, Central coast, Ca	11/26/34
Cabernet Sauvignon Avalon, Ca	11/26/34
Rosso Toscano La Maialina (IGT), Tuscany, It	11/26/34
Merlot Souverain, Sonoma Valley, Ca	11/26/34
Barbera D'Asti Villa Remotti (DOCG), Piedmont, It	11/26/34
Zinfandel 7 Deadly Zins, Ca	12/28/36
Primitivo Feudi Di San Gregorio (DOC), Puglia, It	12/28/36

## RED WINES HALF BOTTLES (375ML)

Chianti Nozzole Riserva, Tuscany, It	25
Cabernet sauvignon Rutherford Ranch, Napa Valley, Ca	25
Malbec Catena, Mendoza, Ar	28
Bordeaux Chateau Saint-Andre Corbin, St Emilion, Fr	28

## DESSERT WINES

Malvasia Di Casorzo D asti, Sulin, Piedmont, It	 12
Chocolate zinfandel, Maryland, USA	14
Vin santo, Castello di poppiano, Tuscany, It	14