

# DINNER



Private dining available  
For more infos email us at  
info@setteosteria.com

## SALUMIERE

selection of our cured cuts/olives/bread  
Prosciutto di Parma/soppressata/coppa  
mortadella w/pistacchios **18.99**

## TAVOLOZZA DI FORMAGGI

italian cheeses/fig jam/honey/raisin bread  
Grana/taleggio/cacio di roma/gorgonzola  
**16.99**

## ZUPPE / SOUPS

**GAMBERETTI E FAGIOLI** cannellini bean soup/shrimp **8.99** (GF)  
**ZUPPA DI LENTICCHIE** lentil soup **7.99** (GF) (V)

## ANTIPASTI CALDI / HOT APPETIZERS

**COZZE** **13.99** (GF)  
blue bay Mussels sauteed with the choice of:  
- *Bianco e timo* white wine/Herbs  
- *Alla zafferano* white wine/saffron broth  
- *Alla napoletana* light tomato sauce  
**SALSICCIA ALLA GRIGLIA** **14.99**  
grilled Italian sausage/sauteed broccoli rabe/Dijon aioli  
**CALAMARATA** **15.99** (GF)  
grilled calamari/mixed field greens/cherry tomatoes  
**CALAMARI & ZUCCHINE FRITTI** **15.99**  
fried calamari/fried zucchini/spicy tomato sauce  
**VONGOLE E COZZE** **18.99** (Clams Only **24.99**) (GF)  
fresh little neck clams/mussels/sauteed with the choice of:  
- *extra virgin olive oil/white wine*  
- *light spicy tomato sauce*  
**SCAMPI E CAPESANTE** **16.99** (GF)  
shrimp and scallops/lemon caper sauce/grilled bread  
**VERDURE ALLA GRIGLIA** **13.99** (GF) (V)  
grilled seasonal vegetables

## ANTIPASTI FREDDI / COLD APPETIZERS

**MOZZARELLA ALLA CAPRESE** **15.99** (GF) (V)  
buffalo mozzarella/vine ripe tomato/oregano/basil  
**CARPACCIO DI MANZO** **13.99** (GF)  
thin slices of raw beef tenderloin/arugula/  
shaved parmesan/capers  
**CARPACCIO DI PESCE** **14.99** (GF)  
thin slices of swordfish/Atlantic salmon/Ahi tuna/  
arugula/lemon dressing  
**VITELLO TONNATO** **14.99**  
thin slices of veal/mayo/tuna/anchovie caper sauce  
**CARPACCIO DI BRESAOLA** **14.99** (GF)  
thin slices of air dry beef/arugula/parmesan/balsamic  
**PROSCIUTTO E MOZZARELLA** **16.99** (GF)  
buffalo mozzarella/prosciutto di parma/  
roasted bell peppers  
**POLPO MEDITERRANEO** **15.99** (GF)  
marinated Mediterranean octopus/arugula/diced potatoes/  
black olives/lemon dressing/celery/cherry tomatoes

## INSALATE / SALADS (Under 500 Calories)

Add : Shrimp(5 pcs) **4.99**/Chicken **6.99**/Salmon **9.99**/Skirt steak **9.99**/Calamari **7.99**

**INSALATA DI RUCOLA E FINOCCHIO** **9.99** (GF) (V)  
arugula salad/shaved fennel/parmigiano reggiano/lemon dressing  
**INSALATA GRECA** **10.99** (GF) (V)  
Greek salad/tomatoes/english cucumber/lettuce/sweet onions/feta cheese/black olives/capers/oregano  
**INSALATA DI BARBABIETOLE** **11.99** (V)  
organic red beets/petite arugula salad/caramelized walnuts/goat cheese crostino/ drizzled with balsamic reduction  
**INSALATA MISTA** **8.99** (GF) (V)  
organic mixed field greens/sweet onions/cherry tomatoes/balsamic dressing  
**INSALATA DI CESARE** **8.99** (add anchovies \$1.99)  
romaine lettuce/croutons/shaved parmesan cheese/classic dressing  
**INSALATA CAPONATA NAPOLETANA** **9.99** (V)  
assorted tomato salad/basil/red onion/oregano/cucumber/crunchy bread  
**INSALATA DI SPINACI** **10.99** (GF) (V)  
baby spinach salad/fresh mushrooms/caramelized walnuts/lemon vinaigrette  
**INSALATA DI INDIVIA BELGA** **12.99** (GF) (V)  
Belgium endive/arugula/walnuts/pear/gorgonzola dolci

## CICCHETTI / SMALL PLATES

**BRUSCHETTE MISTE** **8.99**  
bruschette three ways:  
fresh tomatoes/mushrooms/black olives tapenade  
**SUPPLI E CROCCHETTE** **7.99**  
arancini stuffed with mozzarella/potato croquette  
**PANZEROTTI** **7.99**  
mini calzone stuffed with mozzarella/ricotta  
**POLPETTE DI MANZO AL FORNO** **8.99**  
homemade beef meatballs/brussels sprouts/  
fresh tomato sauce  
**CROSTINI DI GAMBERETTI E SPINACI** **8.99**  
shrimp/sauteed spinach/grilled bread  
**CROSTINI DI PROSCIUTTO E RUCOLA** **7.99**  
prosciutto di parma/arugula/grilled bread/balsamic

(V) = Vegetarian

(GF) = Gluten Free

Please alert your server of any food allergies

\*Consuming raw, undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially in the case of certain medical conditions. Our menu is gluten free friendly.



## PASTA/HOMEMADE PASTAS

Add: Meat Sauce 2.99/Shrimp (5 pcs) 4.99/Chicken 6.99  
Gluten free Penne/Spaghetti 4.99 - Whole Wheat Penne/Spaghetti 2.99

<b>PENNE ALL'ARRABBIATA</b> spicy tomato sauce/garlic <span style="color: green;">V</span>	12.99
<b>PENNE ALLA MARGHERITA</b> fresh tomato sauce/fresh basil/mozzarella <span style="color: green;">V</span>	13.99
<b>PENNE ALLA RUSSA</b> fresh tomato vodka sauce/salmon/asparagus	14.99
<b>SPAGHETTI CON POLPETTE DI MANZO</b> Spaghetti/fresh tomato sauce/homemade beef meatballs	15.99
<b>CAPELLINI CON POMODORO E BASILICO</b> angel hair pasta/fresh tomato sauce/garlic/basil <span style="color: green;">V</span>	11.99
<b>FETTUCCHINE ALFREDO</b> in a parmesan cream sauce <span style="color: green;">V</span>	13.99
<b>FETTUCCHINE ALLA BOLOGNESE</b> homemade fettucine/housemade bolognese sauce/parmigiano reggiano	17.99
<b>CARBONARA</b> spaghetti/sauteed onions/pancetta/black pepper/egg	15.99
<b>CAVATELLI ALL INDIAVOLATA</b> egg free homemade cavatelli pasta/Italian sausage/tomato/parmesan/broccoli rabe	16.99
<b>CANNELLONI DI RICOTTA E SPINACI</b> spinach/ricotta cheese/filled cannelloni/tomato sauce/parmigiano reggiano <span style="color: green;">V</span>	15.99
<b>GNOCCHI ALLA SORRENTINA</b> homemade potato dumplings/tomato sauce/fresh mozzarella	17.99
<b>SCIALATELLI</b> egg free homemade short basil fettucine/tomato sauce/smoked mozzarella/eggplant/bell peppers <span style="color: green;">V</span>	17.99
<b>RAVIOLI DELLA NONNA</b> homemade ravioli filled with pumpkin/amaretti/butter sage sauce <span style="color: green;">V</span>	17.99
<b>LASAGNA CLASSICA</b> homemade classic meat lasagna/fresh tomato sauce/mozzarella/parmigiano reggiano	17.99
<b>LINGUINE DELLA PARANZA</b> linguine/clams/mussels/shrimp/calamari/fresh tomato sauce	19.99
<b>SPAGHETTI ALLE VONGOLE</b> spaghetti in olive oil/garlic/baby clams	19.99
<b>STROZZAPRETI CON PESTO</b> egg free homemade Strozzapreti pasta/shrimp/diced tomatoes/pesto sauce	17.99
<b>SPAGHETTI CON FAVE E PEPE</b> spaghetti/fava beans/crackled pepper/cheese <span style="color: green;">V</span>	14.99

## SECONDI/ENTREES

**MELANZANE ALLA PARMIGIANA** eggplant/tomato sauce/basil/mozzarella/baked in our pizza oven 16.99 V

## CARNE/MEAT

<b>POLLO ALLA MILANESE</b> Milanese style breaded chicken breast/cherry tomatoes/arugula salad/parmigiano reggiano	18.99
<b>POLLO ALLA PARMIGIANA</b> crispy chicken breast/tomato/potatoes/mozzarella/broccoli rabe/parmigiano reggiano	19.99
<b>BATTUTA DI POLLO</b> pounded/grilled chicken breast/mixed greens/cherry tomatoes salad	16.99 <span style="color: green;">GF</span>
<b>VEAL MARSALA</b> veal scaloppini/sauteed spinach/rosemary roasted potatoes/marsala wine/mushroom sauce	26.99
<b>VEAL PICCATA</b> veal scaloppini/capers/white wine/sauteed spinach/rosemary roasted potatoes/fresh lemon/caper sauce	26.99
<b>BRACIOLE DI MAIALE</b> roasted pork chop/rosemary roasted potatoes/broccoli rabe/mushroom sauce	19.99
<b>TAGLIATA DI MANZO</b> grilled skirt steak/horseradish sauce/french fries	22.99
<b>FILETTO DI MANZO</b> grilled filet mignon/spinach/rosemary fingerling potatoes/brandy peppercorn sauce	26.99 <span style="color: green;">GF</span>

## PESCE/FISH

<b>SALMONE ALLA GRIGLIA</b> grilled fillet of Atlantic salmon/seasonal vegetables/black olives/capers	22.99 <span style="color: green;">GF</span>
<b>PESCE SPADA</b> grilled swordfish fillet/braised tuscan cabbage/ fava beans/basil oil/cherry tomatoes/capers	25.99 <span style="color: green;">GF</span>
<b>FILETTO DI BRANZINO</b> pan seared Mediterranean seabass/spinach/tomatoes/black olives/capers/balsamic	26.99
<b>GRIGLIATA</b> grilled seafood assortment (salmon/calamari/shrimp)/arugula/cherry tomatoes salad	26.99

## CONTORNI/SIDES 4.99

Grilled asparagus	Side marinated olives	rosemary fingerling potatoes
sauteed brussels sprouts	side pasta (penne or capellini)	truffled parmesan fries
Sauteed mushrooms	side salad (mista or caesar)	sauteed spinach

V = Vegetarian

GF = Gluten Free

Please alert your server of any food allergies  
\*Consuming raw, undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially in the case of certain medical conditions. Our menu is gluten free friendly.

# DINNER



Private dining available  
For more infos email us at  
info@setteosteria.com

## FLATBREAD

<b>POLLO</b> organic chicken/taleggio cheese/sundried tomatoes	11.99
<b>PROSCIUTTO</b> prosciutto di parma/fresh mozzarella	11.99
<b>FUNGHI</b> wild mushroom ragout/spinach/truffle oil <span style="color: green;">V</span>	12.99
<b>CARNE</b> skirt steak/spinach/sundried tomatoes/ fresh mozzarella/gorgonzola	12.99
<b>DI SALMONE AFFUMICATO</b>	12.99
sliced smoked salmon/goat cheese/field greens/ truffle oil	

## CALZONE

<b>CALZONE</b>	13.99
baked calzone stuffed with fresh mozzarella/ mushrooms/ham	
<b>CALZONE VEGETERIANO</b> <span style="color: green;">V</span>	14.99
baked calzone stuffed with fresh mozzarella/ ricotta/mushrooms/zucchini/eggplant/roasted peppers/tomato sauce	

## ARTISAN PIZZE (12")

Our artisan pizzas are made with San Marzano tomato sauce / Tuscan extra virgin olive oil

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

**BIANCA** 10.99 V NC

plain baked pizza dough/oregano/olives/fresh tomatoes/extra virgin olive oil

**INDIAVOLATA** 14.99

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

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

## KID'S MENU

**CHICKEN TENDERS** 6.99

lightly golden fried/French fries

**GRILLED CHEESE SANDWICH** 6.99

served with French fries

**PENNE PASTA** 5.99

penne pasta/basil tomato sauce

**MINI PIZZA** 7.99

kids margherita

V = Vegetarian NC = No Cheese

Chef de cuisine  
Nicola Sanna