

# LUNCH



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 17.99

## 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 15.99 (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 16.99 (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

## INSALATE GRANDI / ENTREE SALADS

INSALATA DI POLLO 15.99 (GF)

grilled chicken/potatoes and fava beans salad/  
mixed field greens

INSALATA DI NIZZARDA 15.99 (GF)

curly endive/marinated white tuna/tomato/arugula/french  
green beans/hard-boiled egg/olives/potatoes

SETTE INSALATA 19.99 (GF)

6 oz. grilled skirt steak/fries/mixed green salad/balsamic dressing

INSALATA DI MARE 19.99 (GF)

salmon/calamari/shrimp/mixed green/cherry tomatoes

INSALATA DI BOCCONCINI E PROSCIUTTO 16.99

Arugula/cherry tomatoes/fresh bocconcini  
mozzarella/prosciutto di parma (GF)

INSALATA DI GAMBERETTI E CAPESANTE 18.99

mixed greens/U 10 scallops/shrimp/carrots/  
avocado/tomato (GF)

(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

	Full	Half
<b>PENNE ALL'ARRABBIATA</b> spicy tomato sauce/garlic <span style="color: green;">v</span>	12.99	7.99
<b>PENNE ALLA RUSSA</b> fresh tomato vodka sauce/salmon/asparagus	14.99	8.99
<b>SPAGHETTI CON POLPETTE DI MANZO</b> Spaghetti/fresh tomato sauce/homemade beef meatballs	15.99	8.99
<b>CAPELLINI CON POMODORO E BASILICO</b> angel hair pasta/fresh tomato sauce/garlic/basil <span style="color: green;">v</span>	11.99	6.99
<b>FETTUCCHINE ALFREDO</b> in a parmesan cream sauce <span style="color: green;">v</span>	13.99	8.99
<b>FETTUCCHINE ALLA BOLOGNESE</b> homemade fettucine/housemade bolognese sauce/parmigiano reggiano	17.99	9.99
<b>CARBONARA</b> spaghetti/sauteed onions/pancetta/black pepper/egg	15.99	9.99
<b>CAVATELLI ALL'INDIAVOLATA</b> egg free homemade cavatelli pasta/Italian sausage/tomato/parmesan/broccoli rabe	16.99	9.99
<b>CANNELLONI DI RICOTTA E SPINACI</b> spinach/ricotta cheese/filled cannelloni/tomato sauce/parmigiano reggiano <span style="color: green;">v</span>	15.99	N/A
<b>GNOCCHI ALLA SORRENTINA</b> homemade potato dumplings/tomato sauce/fresh mozzarella <span style="color: green;">v</span>	17.99	9.99
<b>SCIALATELLI</b> egg free homemade short basil fettucine/tomato sauce/smoked mozzarella/eggplant/bell peppers <span style="color: green;">v</span>	17.99	9.99
<b>RAVIOLI DELLA NONNA</b> homemade ravioli filled with pumpkin/amaretti/butter sage sauce <span style="color: green;">v</span>	17.99	8.99
<b>LASAGNA CLASSICA</b> homemade classic meat lasagna/fresh tomato sauce/mozzarella/parmigiano reggiano	17.99	N/A
<b>LINGUINE DELLA PARANZA</b> linguine/clams/mussels/shrimp/calamari/fresh tomato sauce	19.99	N/A
<b>SPAGHETTI ALLE VONGOLE</b> spaghetti in olive oil/garlic/baby clams	19.99	N/A
<b>STROZZAPRETI CON PESTO</b> egg free homemade Strozzapreti pasta/shrimp/diced tomatoes/pesto sauce	16.99	N/A

## PANINI/ITALIAN SANDWICHES

(choice of mixed greens or french fries)

<b>TACCHINO SANDWICH</b> 10.99	<b>CLASSICO</b> 10.99
roasted turkey slices/lettuce/tomato/bacon/mayo/wheat toast	prosciutto di parma/arugula/fresh mozzarella
<b>ORTOLANO</b> 10.99 <span style="color: green;">v</span>	<b>SETTE BURGER</b> 10.99
marinated grilled vegetables "Capri style"/provolone cheese	angus ground beef/caramelized onions/lettuce/vine
<b>CAPRESE</b> 10.99 <span style="color: green;">v</span>	ripe tomato/cheddar cheese/bun
vine ripe tomato/fresh mozzarella/basil	<b>PARMIGIANA</b> 12.99
<b>MEATBALL SANDWICH</b> 12.99	Milanese style breaded chicken breast/
Homemade beef meatballs/provolone cheese/tomato sauce	fresh mozzarella/vine ripe tomato

## FROM OUR BRUNCH MENU

<b>EGG WHITE OMELET</b> 3 eggs/spinach/roasted peppers/zucchini/mushrooms	12.99
<b>FRITTATA</b> pan faced omelet/mozzarella/diced tomatoes/spinach	11.99
<b>SMOKED SALMON PLATTER</b> toasted bagel/norwegian smoked salmon/cream cheese/onion/capers	13.99
<b>UOVO COTTO</b> baked eggs/san marzano tomato/feta cheese/bacon/wheat toast	10.99

## SECONDI/ENTREES

<b>MELANZANE ALLA PARMIGIANA</b> eggplant/tomato sauce/basil/mozzarella/baked in our pizza oven	16.99	<span style="color: green;">v</span>
<b>POLLO ALLA MILANESE</b> Milanese style breaded chicken breast/cherry tomatoes/baby arugula salad	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/lombardi marsala wine/wild mushrooms/sauteed spinach/rosemary roasted potatoes	26.99	
<b>VEAL PICCATA</b> veal scaloppini/fresh lemon/capers/white wine/sauteed spinach/rosemary roasted potatoes	26.99	
<b>TAGLIATA DI MANZO</b> grilled skirt steak/horseradish sauce/french fries	21.99	
<b>FILETTO DI MANZO</b> grilled filet mignon/spinach/rosemary fingerling potatoes/brandy peppercorn sauce	26.99	<span style="color: green;">GF</span>
<b>TRANCIO DI SALMONE ALLA GRIGLIA</b> grilled fillet of Atlantic salmon/seasonal vegetables/black olives/capers/balsamic	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	

## 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	small salad (mista or caesar)	sauteed spinach

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## 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

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Chef de cuisine  
Nicola Sanna