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 setteosteria.14th

 Sette Osteria.14th



Private dining available
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SANGRIA

Red or white wine/fresh fruits
7 glass/15 half liter carafe

COCKTAILS

Blu-jito

Gin/blueberry simple syrup/
fresh basil/fresh lime juice

Cetriolo

Melon infused vodka/cucumber/
simple syrup/lime/splash OJ

Pera

Pear infused vodka/pear nectar

Zafferano

Gin/lillet blanc/saffron honey
syrup/orange bitters

Sette

Gin/st germain/lemon juice/
Campari liqueur

Rosso

Rye whiskey/fresh lemon juice/
dry red wine/brandied cherry

Aranciata

Campari/sweet vermouth/lime/
Aranciata Pellegrino

Carpano

Bourbon/carpano antica/angostura
bitters/Amarena cherry

Aperol

Aperol/sparkling wine/club
soda/orange slice

Cipriani

Prosecco/white peach puree

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
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
Glenfiddish 12	12
glen fiddish 18	20
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 5pm-8pm
Sunday & Monday 5pm-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
Aperol Spritz
Rail vodka, gin, rum, whiskey,
tequila (add any mixer)

BEERS 4

Blue moon (belgian style witbier) colorado
Peroni (pale lager) Italy
Palm (belgian pale ale) belgium
Omegaang witte (witbier style) Cooperstown ny
Flying dog snakedog (american ipa) Frederick md
DC Brau DC
Amstel light Netherland

FROM THE KITCHEN

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

ARTISAN PIZZE (12")

with San Marzano tomato sauce

MARINARA 10.99 (V) (NC)

San Marzano tomato sauce/roasted garlic/oregano

MARGHERITA CLASSICA 11.99 (V)

San Marzano tomato sauce/fresh mozzarella/basil

NAPOLETANA 12.99 (NC)

San Marzano tomato sauce/anchovies/capers/oregano

GRECA 13.99 (V)

San Marzano tomato sauce/fresh mozzarella/feta/onions/olives/cherry tomatoes

SOFIA 13.99 (V)

San Marzano tomato sauce/fresh mozzarella/gorgonzola cheese

SALAMI 13.99

San Marzano tomato sauce/fresh mozzarella/pepperoni/mushrooms

QUATTRO STAGIONI 14.99

San Marzano tomato sauce/fresh mozzarella/artichokes/mushrooms/
sausage/Italian ham

VEGETARIANA 13.99 (V) (NC)

San Marzano tomato sauce/roasted bell peppers/eggplant/zucchini

CAPRICCIOSA 14.99 (NC)

San Marzano tomato sauce/Italian sausage/artichokes/mushrooms/baked egg

REGINA 16.99 (V)

San Marzano tomato sauce/imported water buffalo mozzarella/basil

DI MARE 16.99 (NC)

San Marzano tomato sauce/mussels/clams/calamari

BRESAOLA 14.99

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

without San Marzano tomato sauce

BIANCA 9.99 (V) (NC)

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

INDIAVOLATA 13.99

fresh mozzarella/spicy pork sausage/broccoli rabe

DI PROSCIUTTO E RUCOLA 13.99

Prosciutto Di Parma/fresh mozzarella/baby arugula/lemon oil dressing

CACIOTTARO 13.99 (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 10.99

SALMONE Sliced smoked Salmon with goat cheese 10.99

PROSCIUTTO Prosciutto and mozzarella 10.99

FUNGHI Wild mushroom ragout/spinach/truffle oil 9.99

CARNE skirt steak/spinach/sundried tomatoes/fresh mozzarella/gorgonzola 11.99

(V) = Vegetarian (NC) = No Cheese

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BUBBLES


Prosecco Tutella, It
Prosecco "ROSE" Zardetto, It


8/32
10/34

WHITE WINES

White Zinfandel Beringer, Usa	 7/18/28
Inzolia La ferla (IGT), Sicily, It	7/18/28
Pinot Grigio Placido, It	8/18/30
Moscato D'Asti Lodali (DOCG), Piedmont, It	8/18/30
Sauvignon Blanc Matua, New zeland	8/22/32
Riesling J.Lohr, Monterey, Ca	8/22/32
Soave La cappuccina (DOC), Veneto, It	8/22/32
Gavi Principessa Gavia (DOCG), It	9/24/32
Rose The Seeker, Cotes de provence, Fr	9/24/32
Vermentino "Vila Solais" (DOC), Sardinia, It	9/24/32
Chardonnay Franciscan, Napa Valley, Ca	10/26/34
Albarino Licia, Riax Baixas, Spain	10/26/34
Greco di tufo Mastroberardino (DOC), Campania, It	10/26/36
Sancerre Beauroy, Loire, Fr	10/26/36
Falanghina Feudi Di San Gregorio (DOC), Puglia, It	10/26/36

RED WINES

Montepulciano D'abruzzo Capostrano (DOC), Abruzzo, It	 8/22/30
Nero D'avola La ferla (IGT), Sicily, It	8/22/30
Tempranillo Flaco, Spain	8/22/30
Shiraz Peter Lehmann, Barossa Valley, Australia	9/24/32
Chianti Morli Neri (DOCG), Tuscany, It	9/24/32
Sangiovese La Carraia (IGT), Umbria, It	9/24/32
Malbec Tierra Secreta, Mendoza, Argentina	9/24/32
Pinot Noir Sartori, It	9/24/32
Cabernet Sauvignon Avalon, Ca	10/26/34
Rosso Toscano La Maialina (IGT), Tuscany, It	10/26/34
Merlot Souverain, Sonoma Valley, Ca	10/26/34
Barbera D'Asti Villa Remotti (DOCG), Piedmont, It	10/26/34
Zinfandel 7 Deadly Zins, Ca	11/28/36

BEERS

Atlas district common (California common) local- DC -can-	6
Brooklyn sorachi ace (saison/farmhouse ale) Brooklyn ny -bottle-	6
Dogfish head 90 minute ipa (imperial ipa) local- milton, Delaware -bottle-	6
Dc Brau the public (pale ale) local, DC -can-	6
Amstel light (pale lager) Amsterdam -bottle-	5
New Belgium slow ride (session ipa) Fort Collins, CO -bottle-	6
Meanbrea dark (dark lager) Italy -bottle-	6
Meanbrea light (pale lager) Italy -bottle-	6
Moretti light (pale lager) Italy -bottle-	6
Moretti la rossa (dark lager) Italy -bottle-	6
Estrella (pilsner lager) Spain -bottle-	6

DRAFT

Blue moon (belgian style witbier) colorado	6
Peroni (pale lager) Italy	6
Palm (belgian pale ale) belgium	6
Omegaang witte (witbier style) Cooperstown ny	6
Flying dog snakedog (american ipa) Frederick md	6
Rotating beer -MP-	