

DINNER



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

SALUMIERE

selection of our cured cuts/olives/bread
Prosciutto di Parma/soppresata/coppa
mortadella w/pistacchios 16.99

TAVOLOZZA DI FORMAGGI

italian cheeses/fig jam/honey/raisin bread
Grana/taleggio/cacio di roma/gorgonzola
14.99

ZUPPE / SOUPS

GAMBERETTI E FAGIOLI cannellini bean soup/shrimp 7.99 (GF)
ZUPPA DI LENTICCHIE lentil soup 6.99 (GF) (V)

ANTIPASTI CALDI / HOT APPETIZERS

COZZE 10.99 (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 12.99

grilled Italian sausage/sauteed broccoli rabe/Dijon aioli

CALAMARATA 13.99 (GF)

grilled calamari/mixed field greens/cherry tomatoes

CALAMARI & ZUCCHINE FRITTI 13.99

fried calamari/fried zucchini/spicy tomato sauce

VONGOLE E COZZE 12.99 (GF)

fresh little neck clams/mussels/sauteed with the choice of:

- extra virgin olive oil/white wine
- light spicy tomato sauce

SCAMPI E CAPESANTE 13.99 (GF)

shrimp and scallops/lemon caper sauce/grilled bread

VERDURE ALLA GRIGLIA 12.99 (GF) (V)

grilled seasonal vegetables

ANTIPASTI FREDDI / COLD APPETIZERS

MOZZARELLA ALLA CAPRESE 12.99 (GF) (V)

buffalo mozzarella/vine ripe tomato/oregano/basil

CARPACCIO DI MANZO 11.99 (GF)

thin slices of raw beef tenderloin/arugula/
shaved parmesan/capers

CARPACCIO DI PESCE 12.99 (GF)

thin slices of swordfish/Atlantic salmon/Ahi tuna/
arugula/lemon dressing

VITELLO TONNATO 12.99

thin slices of veal/mayo/tuna/anchovie caper sauce

CARPACCIO DI BRESAOLA 12.99 (GF)

thin slices of air dry beef/arugula/parmesan/balsamic

PROSCIUTTO E MOZZARELLA 14.99 (GF)

buffalo mozzarella/prosciutto di parma/
roasted bell peppers

POLPO MEDITERRANEO 13.99 (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 7.99 (GF) (V)

organic mixed field greens/sweet onions/cherry tomatoes/balsamic dressing

INSALATA DI CESARE 7.99 (V) (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 9.99 (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

PENNE ALL'ARRABBIATA spicy tomato sauce/garlic V	10.99
PENNE ALLA MARGHERITA fresh tomato sauce/fresh basil/mozzarella V	11.99
PENNE ALLA RUSSA fresh tomato vodka sauce/salmon/asparagus	12.99
SPAGHETTI CON POLPETTE DI MANZO Spaghetti/fresh tomato sauce/homemade beef meatballs	12.99
CAPELLINI CON POMODORO E BASILICO angel hair pasta/fresh tomato sauce/garlic/basil V	10.99
FETTUCINE ALFREDO in a parmesan cream sauce V	11.99
FETTUCINE ALLA BOLOGNESE homemade fettucine/housemade bolognese sauce/parmigiano reggiano	13.99
CARBONARA spaghetti/sauteed onions/pancetta/black pepper/egg	12.99
CAVATELLI ALL INDIAVOLATA egg free homemade cavatelli pasta/Italian sausage/tomato/parmesan/broccoli rabe	13.99
CANNELLONI DI RICOTTA E SPINACI spinach/ricotta cheese/filled cannelloni/tomato sauce/parmigiano reggiano V	13.99
GNOCCHI ALLA SORRENTINA homemade potato dumplings/tomato sauce/fresh mozzarella	14.99
SCIALATELLI egg free homemade short basil fettucine/tomato sauce/smoked mozzarella/eggplant/bell peppers V	14.99
RAVIOLI DELLA NONNA homemade ravioli filled with pumpkin/amaretti/butter sage sauce V	14.99
LASAGNA CLASSICA homemade classic meat lasagna/fresh tomato sauce/mozzarella/parmigiano reggiano	14.99
LINGUINE DELLA PARANZA linguine/clams/mussels/shrimp/calamari/fresh tomato sauce	16.99
SPAGHETTI ALLE VONGOLE spaghetti in olive oil/garlic/baby clams	16.99
STROZZAPRETI CON PESTO egg free homemade Strozzapreti pasta/shrimp/diced tomatoes/pesto sauce	14.99
SPAGHETTI CON FAVE E PEPE spaghetti/fava beans/crackled pepper/cheese V	12.99

SECONDI/ENTREES

MELANZANE ALLA PARMIGIANA eggplant/tomato sauce/basil/mozzarella/baked in our pizza oven 14.99 V

CARNE/MEAT

POLLO ALLA MILANESE Milanese style breaded chicken breast/cherry tomatoes/arugula salad/parmigiano reggiano 17.99

POLLO ALLA PARMIGIANA crispy chicken breast/tomato/potatoes/mozzarella/broccoli rabe/parmigiano reggiano 18.99

BATTUTA DI POLLO pounded/grilled chicken breast/mixed greens/cherry tomatoes salad 15.99 GF

VEAL MARSALA veal scaloppini/sauteed spinach/rosemary roasted potatoes/marsala wine/mushroom sauce 24.99

VEAL PICCATA veal scaloppini/capers/white wine/sauteed spinach/rosemary roasted potatoes/fresh lemon/caper sauce 24.99

BRACIOLE DI MAIALE roasted pork chop/rosemary roasted potatoes/broccoli rabe/mushroom sauce 19.99

TAGLIATA DI MANZO grilled skirt steak/horseradish sauce/french fries 19.99

FILETTO DI MANZO grilled filet mignon/spinach/rosemary fingerling potatoes/brandy peppercorn sauce 24.99 GF

PESCE/FISH

SALMONE ALLA GRIGLIA grilled fillet of Atlantic salmon/seasonal vegetables/black olives/capers 19.99 GF

PESCE SPADA grilled swordfish fillet/braised tuscan cabbage/ fava beans/basil oil/cherry tomatoes/capers 23.99 GF

FILETTO DI BRANZINO pan seared Mediterranean seabass/spinach/tomatoes/black olives/capers/balsamic 24.99

GRIGLIATA grilled seafood assortment (salmon/calamari/shrimp)/arugula/cherry tomatoes salad 24.99

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 info email us at
info@setteosteria.com

FLATBREAD

POLLO organic chicken/taleggio cheese/sundried tomatoes	10.99
SALMONE sliced smoked Salmon/goat cheese	10.99
PROSCIUTTO prosciutto di parma/fresh mozzarella	10.99
FUNGHI wild mushroom ragout/spinach/truffle oil V	9.99
CARNE skirt steak/spinach/sundried tomatoes/ fresh mozzarella/gorgonzola	11.99

FOCACCE / CALZONE

CALZONE	13.99
baked calzone stuffed with fresh mozzarella/ mushrooms/ham	
DI SALMONE AFFUMICATO	14.99
sliced smoked salmon/goat cheese/field greens/ truffle oil	
CALZONE VEGETERIANO V	14.99
baked calzone stuffed with fresh mozzarella/ ricotta/mushrooms/zucchini/eggplant/roasted peppers/tomato sauce	

ARTISAN PIZZE (12")

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

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

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 6.99

kids margherita

V = Vegetarian NC = No Cheese

Chef de cuisine
Nicola Sanna