

LUNCH | SPRING 2017

SANDWICHES WITH YOUR CHOICE OF "SETTEPANI FRIES" OR HOUSE SALAD SERVED ON OUR CIABATTA

SCRAMBLED ORGANIC EGGS WITH WILD MUSHROOMS, SPINACH & CHEVRE | 13

GRILLED CHICKEN BREAST WITH CARAMELIZED ONIONS & LEMON/YOGURT DRESSING | 14

ROAST BEEF WITH RED ONION MARMALADE, SAUTEED SPINACH & HORSERADISH DRESSING | 14

FRESH MOZZARELLA WITH HEIRLOOM TOMATO, FRESH BASIL & BASIL PESTO | 14

SOPPRESSATA, CAPOCOLLA, SALAMI WITH ROAST RED PEPPER, BABY ARUGULA & BALSAMIC | 15

GRILLED BALSAMIC-GLAZED PORTOBELLOS WITH BABY ARUGULA & GOAT CHEESE | 15

LUNCH PRIX-FIXE | 25

ANY SANDWICH, ANY APPETIZER/SOUP
ANY DESSERT, ANY COFFEE/TEA

APPETIZERS & SOUPS

WHITE ASPARAGUS BISQUE | 12

VELLUTATA DI ASPARAGI BIANCHI

MIXED TENDER BABY LETTUCES | 10

with ROSEMARY/CITRUS VINAIGRETTE

INSALATA DI STAGIONE

PINK GRAPEFRUIT, KALAMATA OLIVES, | 12

FENNEL and RED ONION

with BALSAMIC VINAIGRETTE

CONCA D'ORO CON POMPELMO

PANZANELLA (CLASSIC TUSCAN BREAD SALAD) | 12

with HEIRLOOM TOMATOES and FRESH BASIL

TRUFFLED TUSCAN KALE | 12

and WHITE BEAN SOUP

ZUPPA TOSCANA

CITRUS-POACHED ASPARAGUS | 14

with HARD-BOILED EGG and LEMON VINAIGRETTE

ASPARAGI AL LIMONE

BURRATA with HEIRLOOM TOMATOES | 15

FRESH BASIL and REDUCED BALSAMIC

BURRATA CON POMODORO

GRILLED OCTOPUS | 16

with FINGERLING POTATOES,

ROAST GARLIC and CHICK PEAS

POLIPO E PATATE

MAIN COURSES

GRILLED HERB-CRUSTED SALMON | 24

ACCOMPANIED BY GRILLED FENNEL

SALMONE ALLE ERBE

NEW ZEALAND LAMB CHOPS | 32

WITH AROMATIC HERBS AND HIMALAYAN SEA SALT

ACCOMPANIED BY AU GRATIN POTATOES

COSTOLETTE DI AGNELLO CON ERBE

AROMATICHE E SALMOLIGLIO

ROSEMARY-ROASTED CHICKEN | 24

WITH ROASTED FINGERLING POTATOES

AND BABY CARROTS

POLLO IN PADELLA CON LIMONE E ROSMARINO

ROSEMARY/THYME/SAGE-MARINATED SIRLOIN

ACCOMPANIED BY "SETTEPANI" FRIES | 19 (4 OZ) | 29 (8 OZ.)

BISTECCA AL ROSMARINO

HOUSE WINE/BEER

MONTEPULCIANO | STELLA | ITALY | 8 GLASS

PINOT GRIGIO | STELLA | ITALY | 8 GLASS

BIRRA MORETTI | LA ROSSA | 9 PINT

PASTAS

LASAGNA BOLOGNESE | 18

LINGUINI | 18

WITH MANILA CLAMS IN WHITE-WINE SAUCE

LINGUINE ALLE VONGOLE

MALTAGLIATI ("BADLY SHAPED") | 16

WITH WHITE BEANS, YELLOW CHERRY TOMATOES
AND FRESH BASIL

*MALTAGLIATI CON POMODORINI GIALLI,
CANNELLINI E BASILICO*

PAPPARDELLE | 20

WITH WILD BOAR RAGU TOPPED

WITH FRESH RICOTTA

PAPPARDELLE AL RAGÙ DI CINGHIALE

ORECCHIETTE | 18

WITH PORK SAUSAGE, BABY ARUGULA,
BROWNEED BUTTER AND SAGE

*ORECCHIETTE CON SALSICCIA, ARUGULA,
BURRO E SALVIA*

SEAFOOD SPAGHETTI | 22

WITH SHRIMP, CLAMS, MUSSELS, CALAMARI

AND FRESH TOMATOS, BAKED IN PARCHMENT

SPAGHETTI DI MARE IN CARTOCCIO

SPAGHETTI BOLOGNESE | 16

TAGLIERINI | 20

WITH JUMBO SHRIMP AND ASPARAGUS TIPS

IN A ROAST GARLIC/WHITE WINE SAUCE

*TAGLIERINI "MAGNIFICO" CON GAMBERONI E
ASPARAGI*

RAVIOLI | 18

WITH FRESH PEAR, GORGONZOLA, MASCARPONE

AND RICOTTA TOPPED WITH WALNUT CREAM SAUCE

RAVIOLI DI PERA E FORMAGGI

SIDE DISHES

AU GRATIN POTATOES | 8

CAULIFLOWER GRATIN | 8

CLASSIC MASHED POTATOES | 8

GRILLED ASSORTED VEGETABLES | 8

ROAST ASPARAGUS | 8

with BALSAMIC BROWNEED BUTTER

SAUTEED BROCCOLI RABE | 8

with GARLIC AND RED PEPPER FLAKES

SAUTEED SPINACH with CHIPPED GARLIC | 8

"SETTEPANI" FRIES with ORANGE MAYO | 8

SETTEPANI SPARKLERS

BITTER SPRTIZ | 12

MIONETTO PRESTIGE ORGANIC PROSECCO DOC EXTRA DRY,
CAMPARI, GRAPEFRUIT LIQUEUR, GRAPEFRUIT JUICE

FRENCH KISS | 12

MIONETTO PRESTIGE GRAN ROSÉ, GIN, POMEGRANATE JUICE

DERBY DAYS | 12

MIONERTTO PRESTIGE PROSECCO DOC TREVISO BRUT,
BOURBON, MINT

BUBBLY LEMON | 12

MIONETTO IL PROSECCO, LIMONCELLO, RASPBERRIES