

## ANTIPASTI

**MINISTRONE** | 12 |

**APPLE BUTTERNUT  
SQUASH SOUP** | 12 |

**MIXED TENDER  
BABY LETTUCES** | 10 |  
citrus vinaigrette

**CONCA D'ORO** | 12 |  
pink grapefruit, Kalamata olives, fennel, red onions, balsamic vinaigrette

**WARM CALAMARI  
SALAD** | 16 |  
with arugula and cherry tomatoes

**AUTUMN PEAR  
SALAD** | 13 |

baby arugula, spinach, Anjou pear walnuts, gorgonzola cheese, cranberries, onions, balsamic vinaigrette

**ROASTED BEETS** | 14 |  
red onions, chives, pecan, gorgonzola cheese, mint and extra virgin olive oil

**BURRATA** | 15 |  
roasted pumpkin, crispy prosciutto, roasted garlic, arugula, balsamic vinegar

**FUNGHI  
'NCATATI** | 15 |  
portabella mushroom, anchovies, breadcrumb, baked in parchment paper

## PRIMI

**TAGLIERINI** | 20 |  
mushrooms, rosemary cream sauce

**RAVIOLI** | 18 |  
pumpkin, ricotta olive oil, fresh sage

**BUCATINI  
AMATRICIANA** | 19 |  
tomato sauce, guanciale, pecorino romano

**RISOTTO** | 19 |  
cremini, shiitake mushrooms, pecorino romano

**CASARECCE ALLA  
NORMA** | 18 |  
eggplants, tomato sauce, fresh ricotta

**GNOCCHI  
ERICINI** | 18 |  
homemade, with almond pesto

**MALTAGLIATI** | 18 |  
bits of fresh pasta, peas, cherry yellow and red tomatoes, topped with shrimp

# DINNER



# FALL 2017

## SECONDI

**OSSO BUCO** | 32 |  
veal shank, risotto alla milanese

**NEW ZEALAND  
LAMB CHOPS** | 32 |  
aromatic herbs, couscous with lemon zest, butter sauce

**SKILLET - ROASTED  
ORGANIC  
HALF CHICKEN** | 24 |  
baked with figs served over green salad

**TROTA IN  
CARTOCCIO** | 25 |  
baked trout in parchment with french beans, fingerling potatoes, roast tomatoes, caramelized onions, lemon

**BRANZINO** | 28 |  
pan seared, shiitake mushrooms, shallots, spinach, brussel sprouts

**GRILLED  
SALMON** | 26 |  
farro and tomato salad

## SETTEPANI SIGNATURES

**POLIPO  
E PATATE** | 16 |  
grilled octopus, fingerling potatoes, garlic, chick peas

**LINGUINI  
ALLE VONGOLE** | 18 |  
Manila clams, white wine sauce

**SPAGHETTI  
BOLOGNESE** | 18 |

**LASAGNA  
BOLOGNESE** | 18 |

**SPAGHETTI  
DI MARE** | 25 |  
baked in parchment - shrimp, clams, mussels, calamari, fresh tomatoes

**BISTECCA**  
herb marinated sirloin, french fries  
**19** (4 oz.) | **29** (8 oz.)

## CONTORNI

french green beans and roast garlic | 6 |

mashed Yukon Golds, with garlic, and pancetta | 8 |

grilled assorted vegetables | 7 |

roasted pumpkin and potatoes | 7 |

french fries | 6 |

diced candy-striped beets, celery | 7 |

cauliflower gratin | 7 |

brussel sprouts with pancetta | 7 |

Settepani, meaning Seven Breads, is our business, our passion, our reputation and our destiny! It is our pleasure to share our craft of bread-baking. Our casareccio loaf is served with all Primi, Secondi and Signature dishes. Otherwise, there is a \$2.50 charge for a small basket.