

## ANTIPASTI

**TRUFFLE TUSCAN KALE & WHITE BEANS SOUP** |13|

**VELLUTATA DI ASPARAGI** |13|  
asparagus bisque

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

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

**SALMON & YELLOWTAIL TARTAR** |18|  
served with orange gazpacho

**ASPARAGI AL LIMONE** |13|  
citrus poached, with hard boiled egg and lemon vinaigrette

**MELODIA PRIMAVERA** |18|  
antipasto of prosciutto, crostini, mozzarella di bufala, ricotta fresca, olives, served with grilled flat bread

**BURRATA** |15|  
with "frittedda", Sicilian style stew of peas, fava beans, and artichokes

**PANZANELLA** |13|  
with radicchio, fennel olives sheep's cheese, lemon vinaigrette and oregano

**FARRO AL PESTO** |13|  
cooked risotto style with almond Sicilian pesto, and mozzarella cheese

## DINNER



## SPRING 2018

### PRIMI

**TAGLIERINI** |22|  
with jumbo shrimp, asparagus tips, roasted garlic, white wine, lemon sauce

**RAVIOLONI** |18|  
artichokes, pecorino, ricotta, with fresh tomatoes basil sauce

**STRACCI** |19|  
badly cut fresh pasta with white beans, yellow cherry tomatoes and fresh basil

**RISOTTO** |19|  
with white wine, peas & mint, topped with shaving of parmesan cheese

**PAPPARDELLE** |18|  
fresh pasta with spring onion roasted tomatoes cream sauce

**ORECCHIETTE** |18|  
with baby arugula, fava beans brown butter and sage

**CAVATELLI ALL'ORTOLANA** |20|  
baked cavatelli with vegetable, Sicilian pesto and topped with ricotta cheese

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.

## SECONDI

**INVOLTINI DI VITELLO** |28|  
veal rolls stuffed with , caciocavallo cheese, bread crumbs, and herbs served with salad

**NEW ZEALAND LAMB CHOPS** |32|  
stuffed with fontina cheese and served with vegetables and pearl onions

**SKILLET - ROASTED ORGANIC HALF CHICKEN** |24|  
Calabrian style, with spicy tomato sauce on a bed of mashed potatoes

**ZUPPA DI PESCE SARACENA** |27|  
sea food soup in saffron broths and herbs

**BRANZINO AL LIMONE** |25|  
with lemon sauce and a vegetable cannoli

**SALMONE ALLE ERBE** |26|  
grilled herb crusted salmon with grilled fennel

## SETTEPANI SIGNATURES

**POLIPO E PATATE** |17|  
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** |26|  
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|

roasted fennel au gratin |7|

roasted cauliflower |7|

brussel sprouts with pancetta |7|