

SETTE

DINNER

APPETIZERS

SOUP OF THE DAY DAILY \$

TOMATO SOUP, VINE RIPENED TOMATOES, BASIL, CREAM 5

CRISPY CALAMARI, LEMON THYME AIOLI 8

PAN ROASTED MUSSELS, SPICY RED SAUCE OR WHITE WINE, CAPERS, PARSLEY, GARLIC 10

TRIO OF DIPS, HOUSE MADE CROSTINIS — (SELECTIONS CHANGE DAILY) 7

OLIVE PLATE, CERENGOLIA, KALAMATA, NICOISE, SPANISH GREEN 5

GOAT CHEESE & TOMATO FONDUE, HOUSE MADE CROSTINIS 6

CRISPY FRIED HOUSEMADE MOZZARELLA, TOMATO BASIL SAUCE 6

PAN FRIED PORTOBELLO PICATTA, LEMON CAPER BUTTER 7

ANTIPASTO, ITALIAN MEATS, CHEESES, ROASTED
VEGETABLES

FOR 2 PEOPLE 8

FOR 4 PEOPLE 12 FOR 6

SALADS

ARUGULA, ROASTED RED PEPPERS, ITALIAN HERB VINAIGRETTE, PECORINO ROMANO CHEESE 7

CAESAR, ROMAINE HEARTS, PARMESAN, FOCACCIA CROUTONS, CLASSIC CAESAR DRESSING 7

MIXED GREENS, ITALIAN HERB VINAIGRETTE, RED ONIONS, GRAPE TOMATOES 6

TOMATO, MOZZARELLA, BASIL, BALSAMIC REDUCTION, HERB OIL 7

BLACKENED SALMON, GRILLED PEACHES, MIXED GREENS, GORGONZOLA, TOASTED PECANS,
POMEGRANATE VINAIGRETTE 12

STEAK, MIXED GREENS, GRAPE TOMATOES, ROASTED RED PEPPERS, CRISPY FRIED ONIONS,
GORGONZOLA,

ITALIAN HERB VINAIGRETTE 12

WARM MUSHROOM & SPINACH, SHERRY VINAIGRETTE, CRISPY PANCETTA, ROASTED RED
PEPPERS,

ROMANO CHEESE 7

PINENUT CRUSTED GOAT CHEESE, GREENS, RED ONIONS, TOMATOES, POMEGRANATE
VINAIGRETTE 8

SMOKED SALMON, CRISPY CAPERS, RED ONIONS, MIXED GREENS, WALNUT OIL VINAIGRETTE 9

PASTAS

CAPELLINI POMODORO, SAN MARZANO TOMATOES, BASIL, BUTTER, PARMESAN 11

TORTELLINI, PESTO CREAM, ARTICHOKE, SUN DRIED TOMATOES 12

WILD MUSHROOM CANNELONI, SPINACH, MOZZARELLA, RICOTTA, ROASTED TOMATO RED
PEPPER CREAM 12

SEAFOOD FETTUCCINE, SPICY TOMATO SAUCE, CALAMARI, SHRIMP, CLAMS, MUSSELS 16

LASAGNA, BOLOGNESE SAUCE, RICOTTA, PARMESAN CHEESE, ASPARAGUS 13

ROASTED VEGETABLE LASAGNA, MIXED VEGETABLES, SPINACH PASTA, RICOTTA, HOUSE MADE
MARINARA,

TOPPED WITH PESTO 13

FOUR CHEESE FETTUCCINE, ROASTED GARLIC, CRACKED BLACK PEPPER CREAM 12

LITTLENECK CLAMS, LINGUINE, GARLIC, PARSLEY, CRUSHED RED PEPPER FLAKES, WHITE WINE
BROTH, THYME,

OREGANO 16

SHRIMP PASTA, CAPELLINI, GARLIC, PARSLEY, LEMON, CAPERS, BASIL, TOMATO, WHITE WINE BROTH
16

PAN ROASTED MUSSELS, LINGUINE, WITH CHOICE OF SPICY RED SAUCE OR A WHITE WINE BROTH
WITH GARLIC, CAPERS, PARSLEY, & TOMATOES 15

MEATBALLS & LINGUINE, HOMEMADE TOMATO BASIL SAUCE 13

OLIVE OIL LINGUINE, GARLIC, HERBS, ASIAGO CHEESE, AND CRUSHED RED PEPPER FLAKES 10

PEPPERED CHICKEN PENNE, SPINACH, WILD MUSHROOMS, SUN-DRIED TOMATO PESTO 13

ITALIAN SAUSAGE & PENNE PASTA, SWEET PEPPERS, SPINACH, TOMATO SAUCE, PARMESAN
12

EGGPLANT PARMIGIANO, RICOTTA, TOMATO BASIL SAUCE, LINGUINE 12

FETTUCCINE BOLOGNESE, GROUND PORK & GROUND BEEF, CREAM, PARMESAN, ITALIAN HERBS
12

BUTTERNUT SQUASH RAVIOLI, CARAMELIZED APPLES, TOASTED WALNUTS, GORGONZOLA,
BALSAMIC BROWN BUTTER 13

SPECIALTIES

CHICKEN 14 VEAL 16

MARSALA, MUSHROOM MARSALA WINE SAUCE, OLIVE OIL MASHED POTATOES, ASPARAGUS

PARMIGIANO, HOMEMADE TOMATO BASIL SAUCE, MOZZARELLA, LINGUINE

PICCATA, LEMON CAPER BUTTER, OLIVE OIL MASHED POTATOES, ASPARAGUS

MILANESE, PARMESAN CRUSTED, ARUGULA SALAD

SHRIMP CARBONARA RISOTTO, SWEET PEAS, PANCETTA, PARMESAN 16

PORK OSSO BUCCO, PARMESAN RISOTTO, NATURAL JUS 17

PINENUT CRUSTED CHICKEN, FONTINA, PROSCIUTTO, SAGE, SALSA CRUDA, OLIVE OIL MASHED
POTATOES, ASPARAGUS, BALSAMIC REDUCTION 14

GRILLED SEA SCALLOP RISOTTO, TOMATOES, ASPARAGUS, LEMON, PARMESAN AND BASIL
17

SIDES - 3

~ PARMESAN POLENTA ~ RISOTTO ~ SAUTÉED SPINACH WITH GOLDEN RAISINS AND PINENUTS
~ SAUTÉED PORTABELLOS

ADD TO ANY ENTRÉE OR SALAD: SHRIMP, SCALLOPS, SALMON 5 CHICKEN, ITALIAN SAUSAGE,
MEATBALLS 4

MUSTARD SEED No Trans Fats BOULEVARD DINER SPLIT CHARGE ONE DOLLAR VISIT OUR OTHER RESTAURANTS LONGPOINT GRILL VILLAGE BAKERY UNO MAS
Ask server about non-gluten dishes Proud to support locally grown produce

SETTE

LUNCH

SOUP & SALADS

SOUP OF THE DAY DAILY \$

TOMATO SOUP, VINE RIPENED TOMATOES, BASIL, CREAM 5

ARUGULA, ROASTED RED PEPPERS, ITALIAN HERB VINAIGRETTE, PECORINO ROMANO CHEESE 7

CAESAR, ROMAINE HEARTS, PARMESAN, FOCACCIA CROUTONS, CLASSIC CAESAR DRESSING 7

MIXED GREENS, ITALIAN HERB VINAIGRETTE, RED ONIONS, GRAPE TOMATOES 5

TOMATO, MOZZARELLA, BASIL, BALSAMIC REDUCTION, HERB OIL 7

PINENUT CRUSTED GOAT CHEESE, GREENS, RED ONIONS, TOMATOES, POMEGRANATE VINAIGRETTE 8

WARM MUSHROOM & SPINACH, SHERRY VINAIGRETTE, CRISPY PANCETTA, ROASTED RED PEPPERS,

ROMANO CHEESE 7

BLACKENED SALMON, GRILLED PEACHES, GREENS, GORGONZOLA, TOASTED PECANS, POMEGRANATE VINAIGRETTE 9

SMOKED SALMON, CRISPY CAPERS, MIXED GREENS, WALNUT OIL VINAIGRETTE, RED ONIONS 9

PISTACHIO CRUSTED CHICKEN, MIXED GREENS, BASIL OIL, BALSAMIC REDUCTION, SUN DRIED TOMATOES,

GOLDEN RAISINS 9

MEDITERRANEAN CHOPPED SALAD, ROMAINE, MIXED GREENS, SALAMI, FETA, KALAMATA OLIVES, TOMATO, ROASTED RED PEPPERS, RED ONION ARTICHOKE HEARTS, OREGANO DRESSING 8

STEAK, GREENS, GRAPE TOMATOES, ROASTED RED PEPPERS, CRISPY FRIED ONIONS, GORGONZOLA, ITALIAN HERB VINAIGRETTE 10

GRILLED SHRIMP, SPINACH, FETA, GRANNY SMITH APPLES, TOASTED WALNUTS, LEMON THYME DRESSING 10

COBB SALAD, GRILLED CHICKEN, PANCETTA, TOMATOES, AVOCADO, GORGONZOLA AND EGG WITH BALSAMIC VINAIGRETTE 9

ANTIPASTO, ITALIAN MEATS, CHEESES, ROASTED

VEGETABLES

FOR 2 PEOPLE 8

FOR 4 PEOPLE 12

FOR 6 PEOPLE

SANDWICHES & PANINI

SERVED WITH MIXED GREENS SALAD OR CUP OF SOUP

ROASTED PORTOBELLO & TOMATO, SPINACH, ROASTED RED PEPPERS, GOAT CHEESE 7

ROAST BEEF, CARAMELIZED ONIONS, HORSE RADISH MAYO, BLENDED ITALIAN CHEESES 9

GRILLED CHICKEN, SAUTÉED SPINACH, ROASTED PEPPERS, BLENDED ITALIAN CHEESES 8

MEATBALL, TOMATO BASIL SAUCE, BLENDED ITALIAN CHEESES 7

CHICKEN PARMESAN, TOMATO BASIL SAUCE, BLENDED ITALIAN CHEESES 8

PASTAS & SPECIALTIES

OLIVE OIL LINGUINE, GARLIC, HERBS, CRUSHED RED PEPPER FLAKES, ASIAGO CHEESE 7

TORTELLINI, PESTO CREAM, ARTICHOKE, SUN DRIED TOMATOES 8

WILD MUSHROOMS CANNELONI, SPINACH, MOZZARELLA, ROASTED TOMATO RED PEPPER CREAM 8

LASAGNA, BOLOGNESE SAUCE, RICOTTA, PARMESAN CHEESE 9

ROASTED VEGETABLE LASAGNA, MIXED VEGETABLES, SPINACH PASTA, RICOTTA, HOUSE MADE MARINARA,

TOPPED WITH PESTO 8

ITALIAN SAUSAGE & PENNE PASTA, SWEET PEPPERS, SPINACH, TOMATO SAUCE, PARMESAN 8

FOUR CHEESE FETTUCCINE, ROASTED GARLIC, CRACKED BLACK PEPPER CREAM 8

PAN ROASTED MUSSELS, LINGUINE, WITH CHOICE OF SPICY RED SAUCE OR A WHITE WINE BROTH WITH GARLIC, CAPERS, PARSLEY, & TOMATOES 10

MEATBALLS & LINGUINE HOMEMADE TOMATO BASIL SAUCE 8

PEPPERED CHICKEN PENNE, SPINACH, WILD MUSHROOMS, SUN DRIED TOMATO PESTO 8

EGGPLANT PARMIGIANO, RICOTTA, TOMATO BASIL SAUCE, LINGUINE 7

SHRIMP CARBONARA RISOTTO, SWEET PEAS, PANCETTA, PARMESAN 10

BUTTERNUT SQUASH RAVIOLI, CARAMELIZED APPLES, TOASTED WALNUTS, GORGONZOLA, BALSAMIC BROWN BUTTER 8

GRILLED SEA SCALLOP RISOTTO, TOMATOES, ASPARAGUS, LEMON, PARMESAN AND BASIL 10

PIZZA

TOMATO SAUCE, PESTO OR OLIVE OIL WITH MOZZARELLA

CHOOSE FOUR TOPPINGS WITH A MIXED GREENS SALAD 8 ADDITIONAL TOPPINGS .50 EACH

SOPPRESSATA	GOAT CHEESE	SPINACH
BASIL	ROASTED RED PEPPERS	CAPERS
RED ONIONS	SUN DRIED TOMATOES	PANCETTA
GORGONZOLA	PORTOBELLO	FETA
ARTICHOKES	KALAMATA OLIVES	SAUSAGE

SIDES - 3

~ RISOTTO ~ SAUTÉED SPINACH WITH GOLDEN RAISINS AND PINENUTS ~ SAUTÉED PORTABELLOS

ADD TO ANY SALAD OR ENTRÉE

GRILLED CHICKEN, ITALIAN SAUSAGE, MEATBALLS 4 GRILLED SHRIMP, SCALLOP OR SALMON 5

SPLIT CHARGE ONE DOLLAR

VISIT OUR OTHER RESTAURANTS

MUSTARD SEED BOULEVARD DINER

LONGPOINT GRILL

VILLAGE BAKERY

UNO MAS

No Trans Fats

Ask server about non-gluten dishes

Proud to support locally grown produce

HOUSE
BOTTLE

GLASS

PLACIDO CHIANTI, ITALY	6.00	24.00
LATERRE PINOT GRIGIO, CALIFORNIA	6.00	24.00

WHITE WINES

TOASTED HEAD CHARDONNAY, CALIFORNIA 28.00	7.00	
MASO CANALI PINOT GRIGIO, TRENTO ITALY 32.00	8.00	
BLACKSTONE SAUVIGNON BLANC, CALIFORNIA 24.00		6.00
LUNA DE LUNA PINOT GRIGIO/CHARDONNAY, ITALY 24.00	6.00	
TWISTED RIVER RIESLING, GERMANY	6.00	24.00
SONOMA – CUTRER CHARDONNAY, CALIFORNIA 40.00		10.00
LATERRE WHITE ZINFANDEL, CALIFORNIA 24.00	6.00	
ZENATO LUGANA TREBBIANO, ITALY 32.00	8.00	
BANFI CENTINE WHITE BLEND, ITALY 28.00	7.00	
BOTTEGA VINAIA PINOT GRIGIO, TRENTO		36.00

REDS

ROCCA DELLE MACIE CHIANTI CLASSICO, ITALY 32.00		8.00
BANFI CENTINE “SUPER TUSCAN”, ITALY 28.00	7.00	
CARMEL ROAD PINOT NOIR, CALIFORNIA 32.00	8.00	
ROCCA DELLE MACIE SASYR, SANGIOVESE/SYRAH, ITALY 32.00	8.00	
MARRASO MALBEC, ARGENTINA 28.00	7.00	
DONNA FUGATO NERO D’AVOLA, ITALY 32.00	8.00	
DYNAMITE CABERNET, CALIFORNIA 36.00	9.00	
BLACKSTONE MERLOT, CALIFORNIA	6.00	24.00
L’ARDI DOLCETTO D ACQUI, ITALY 28.00	7.00	
OGNISOLLE PRIMATIVO (ZINFANDEL), ITALY 36.00	9.00	

HEY MAMBO "SULTRY RED" BLEND, CALIFORNIA	9.00
36.00	
SEBASTIANI PINOT NOIR, SONOMA COAST	9.00
36.00	
STERLING MERLOT, CALIFORNIA	
28.00	
SEGHESIO ZINFANDEL, CALIFORNIA	
46.00	
CALDORA MONTEPULICIANO D' ABRUZZO, ITALY	
36.00	

SPARKLING

LUNETTA PROSECCO, ITALY	6.00
28.00	

BOTTLED WATER

SAN PELLEGRINO

BEERS

MORETTI	BUDWEISER	PERONI
MICHELOB ULTRA	BUDWEISER LIGHT	HEINEKEN
YUENGLING	MILLER LITE	N/A HAAKE BECK
	MORETTI ROSSA	

**DAILY WINE FEATURES
FULL BAR AVAILABLE**