

Summer

RESTAURANT WEEK

AUGUST 18-24

Brunch

\$25 PER PERSON*

Brunch Cocktail

Choice Of:

Mimosa

*Sparkling Wine &
Fresh Orange Juice*

Bloody Mary

*Homemade Spiced Bloody
Mary, Distilled Vodka*

Bellini

*Sparkling Wine
& Peach Nectar*

Savory

Choice Of:

Carbonara

*Spaghetti, Onions, Pancetta, Black
Pepper, Eggs*

Frittata

*Pan Faced Omelette, Mozzarella, Diced
Tomatoes, Spinach*

Eggs Benedict

*Poached Eggs, Ham, Hollandaise Sauce on a
Toasted English Muffin, Breakfast Potatoes*

Egg N' Bacon Flatbread

*Fresh Mozzarella, Bacon, Egg, Italian
Sausage*

Sweet

Choice Of:

French Toast

French Toast, Seasonal Fruits, Maple Syrup

Pancakes

Seasonal Fruits, Maple Syrup

SETTE
Osteria

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any allergies or dietary restrictions.
Price EXCLUDES tax, gratuity and additional beverages.**

Summer

RESTAURANT WEEK

AUGUST 18-24

Dinner

\$40 PER PERSON*

First Course

Choice Of:

Burrata

*Creamy Fresh Burrata Cheese, Tricolor
Tomatoes, Arugula, Avocado,
Aceto Balsamico*

Tartare di Tonno

*Ahi Tuna Tartare, Avocado, Shallots,
Soy Citrus*

Zuppa

Chilled Gazpacho Soup

Main Course

Choice Of:

Ravioli

*Homemade Pumpkin Stuffed Ravioli,
Amaretti, Butter Sage Sauce*

Mahi Mahi alla Griglia

*Pan-Seared Mahi Mahi Filet, Homemade
Italian Caponata, Basil Oil*

Pollo Picatta

*Pan-Seared Chicken Cutlets, Sauteed
Spinach, Rosemary Fingerling Potatoes
Lemon Caper Sauce*

Risotto alle Zafferano

*Braised Beef Short Ribs, Saffron Risotto,
Green Peas*

Eggplant Parmigiana

Homemade Eggplant Parmigiana

Dessert

Choice Of:

Panna Cotta

*Homemade Cream Flan, Caramelized
Cherry, Almonds*

Chocolate Mousse

Homemade Chocolate Mousse

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Lunch

\$25 PER PERSON*

First Course

Choice Of:

Insalata di Indivia Belga

*Belgium Endive, Arugula, Walnuts,
Pear, Gorgonzola Dolci*

Zuppa

Chilled Gazpacho Soup

Main Course

Choice Of:

Gnocchi alla Sorrentina

*Homemade Gnocchi, Tomato Sauce,
Fresh Mozzarella*

Chicken Paillard

*Pounded & Grilled Chicken Breast, Mixed
Green Salad, Cherry Tomatoes*

Filletto di Salmone alla Griglia

*Grilled Salmon Filet, Homemade Italian
Caponata, Basil Oil*

Lasagna

*Homemade Classic Beef Bolognese
Lasagna, Ricotta*

Dessert

Choice Of:

Panna Cotta

*Homemade Cream Flan, Caramelized
Cherry, Almonds*

Chocolate Mousse

Homemade Chocolate Mousse

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