

Sette Luna

219 Ferry St 18042-3624 · +16102538888 · Updated: Jan 14, 2026

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ANTIPASTI 10

Vongole	\$12.00
little neck clams, house-cured pancetta, chile and lecino olives	
Bruschetta	\$9.00
Ciabatta, tomato, basil, EVOO and balsamic	
Melanzane	\$10.00
roasted eggplant, marinara, mozzarella and ciabatta	
Antipasto	\$12.00
Italian meats and cheeses, roasted tomatoes, olives, artichoke hearts, arugula and EVOO	
Calamari Fra Diavolo	\$12.00
sauteed in a spicy marinara	
Polpo	\$10.00
Warm poached octopus until tender, fingerling potato salad, red wine scallion vinaigrette, baby arugula and cherry tomato	
Portobello & Chevre	\$9.00
Roasted garlic, portobello, goat cheese, roasted red peppers, EVOO and balsamic	
Sausage con Marinara	\$8.00
Sweet, hot, Italian. This is it!	
Shrimp & Broccoli Rabe	\$13.00
EVOO, garlic, lemon and chile	
Mozzarella al Forno	\$10.00
Wrapped in prosciutto di parma, pomodoro and pesto	

INSALATE E ZUPPE 7

Tuscan White Bean & Rosemary Soup	\$6.00
Caprese	\$7.00
Oven roasted tomato, fresh mozzarella, pesto, and basil	
Caesar	\$8.00
Romaine, EVOO, Parmigiano Reggiano, anchovy and garlic croutons	
Luna	\$8.00
Field greens, balsamic, cherry tomato and carrot	

Arugula **\$10.00**

EVOO, sea salt, lemon and Parmigiano Reggiano

Sette Salad **\$13.00**

Baby arugula, fennel, Marcona almond, Taggiasca olive, red onion, orange and EVOO

Tre Colore **\$10.00**

Belgian endive, baby arugula, radicchio, EVOO and lemon

INSALATA GRANDE 4

Mediterranean **\$16.00**

Chicken, roasted red peppers, feta, Kalamata olive, cucumber and tomato

Caesar

AVAILABLE OPTIONS

The Large Classic: \$9.00

Add Chicken: \$15.00

Add Norwegian Salmon*: \$19.00

Chicken & Cranberry **\$16.00**

Chicken, caramelized walnut, chevre, cucumber and tomato

Salmon Salad* **\$19.00**

Field greens, carrot, cherry tomato, artichoke and dried cranberry

PIZZE - NAPOLETANE 6

Margherita **\$12.00**

Sea salt, San Marzano tomato, basil and fresh mozzarella

Marinara **\$13.00**

Margherita plus garlic, oregano, red pepper, Parmigiano Reggiano and romano

Amalfi Coast **\$15.00**

Marinara plus fresh clams, parsley and lemon

Santorini **\$15.00**

Bianca, feta, artichoke and pinenuts

Giuseppe **\$16.00**

Margherita plus spinach, prosciutto di Parma and roasted red peppers

Gamberetti **\$16.00**

Margherita plus sautéed shrimp, pesto and lemon

PIZZE - BIANCA (NOT SAUCY) 7

Terry's Bianca **\$15.00**

Baby arugula, cherry tomato, lemon, sea salt and pepper

Bianca **\$11.00**
EVOO, garlic, spices and imported cheeses

Pavia Bianca **\$15.00**
Spinach, gorgonzola, and Roma tomato

Greco Bianca **\$14.00**
Kalamata olive, feta and chicken

Torino Bianca **\$13.00**
Potato, pesto and Parmigiano Reggiano

Josh's Bianca* **\$16.00**
Soppresata, egg and black truffle

Piemontese **\$15.00**
Sautéed wild mushrooms and gorgonzola

PIZZE - LUNA 6

La Capra **\$14.00**
Goat cheese, spinach and chicken

Franco **\$15.00**
Sausage, roasted red peppers and red onion

Florentine **\$14.00**
Spinach and ricotta

Siciliana **\$14.00**
Eggplant, roasted red peppers and red onion

Genova **\$14.00**
Soppresata and pepperoni

No Luna **\$12.00**
Plain cheese

PIZZE TOPPINGS 3

Pizze Toppings 1 **\$1.00**
Extra Sauce, Red Onion, Spinach, Potato, Eggplant, Garlic, Basil, Roma Tomato

Pizze Toppings 2 **\$2.00**
Ricotta, Kalamatta Olive, Artichoke, Soppresata, Anchovy, Feta, Roasted Red Pepper, Oven Roasted Tomato, Extra Cheese, Gorgonzola, Pepperoni

Pizze Toppings 3 **\$3.00**
Chicken, Baby Arugula, Broccoli Rabe, Wild Mushroom, Shrimp, Black Truffle, Pinenuts, Prosciutto Di Parma, Eggs, Goat Cheese, Fresh Mozzarella, Pesto, sausage

PASTAS 8

Fettuccine alla Marinara	\$13.00
Fresh tomato sauce and basil	
Fettuccine alla Panna	\$13.00
Parmigiano Reggiano, cream and butter	
Agnolotti con Ricotta	\$15.00
Fresh spinach in pomodoro sauce	
Agnolotti con Mozzarella	\$15.00
Fresh mozzarella and sundried tomato in basil pesto cream sauce	
Agnolotti con Zucca	\$16.00
Roasted butternut squash, parmigiano Reggiano in sage butter and toasted pinenuts	
Agnolotti con Cinghiale	\$19.00
Wild boar and sautéed wild mushrooms in a pancetta demiglace and cream	
Bud's Bolognese Speciale	\$19.00
Ain't nothin' like the real thing, baby!	
Fettuccine con Funghi	\$22.00
Sausage, wild mushrooms, marsala demiglace and cream with goat cheese	

MEATBALLS ¹

Vitello	\$10.00
Veal, ricotta, and fresh herb meatballs Served on a bed of pomodoro sauce. Topped with fonduta, Parsley-lemon gremolata	

SPECIALITA SETTE LUNA ⁶

Pollo Milanese	\$17.00
Baby arugula salad and marinated tomato bruschetta	
Norwegian Salmon*	\$22.00
Roasted in wood oven al forno, swiss chard, oven roasted tomatoes, cannellini bean ragout with a Taggiasca olive vinaigrette	
Spring Lamb	\$26.00
Lamb shank braised, white wine, Gaeta olives, and oranges over creamy polenta	
Osso Buco	\$32.00
Veal shank lovingly braised, white wine, lemon, fresh herbs, tomato and fresh egg fettuccine, parsley-lemon gremolata	
Bistecca*	\$29.00
N.Y. Strip grilled over aromatic herbs, gorgonzola, herb roasted fingerling potatoes and sautéed broccoli rabe	
Gamberetti e Risotto	\$24.00
Chargrilled, spiced, jumbo shrimp atop a seasonal vegetable risotto	

PANINI ⁵

Eastonian	\$10.00
Cured Italian meats and cheeses, baby arugula, balsamic dressing, Kalamata olive and Roma tomato on ciabatta	
Shade Tree	\$10.00
Roasted portobello, fresh mozzarella, baby arugula, Kalamata olive and roasted red pepper aioli	
Sitgreaves	\$9.00
Sausage, roasted red peppers and imported cheeses	
Spring Garden	\$9.00
Grilled eggplant, marinara, roasted red peppers, provolone and mozzarella	
Ferry Street	\$9.00
Chicken, pancetta, Roma tomato, baby arugula and roasted garlic aioli	

DOLCI 10

Mama's Cheesecake	\$8.00
As only a grandmother can	
Chocolate Mousse	\$7.00
Josh's special recipe, grand marnier and fresh cream	
Terry's White Chocolate Panna Cotta	\$7.00
Topped with fresh fruit and amaretti cookie crumbles	
Tiramisú	\$7.00
Finished with Italian brandy	
Sette Coffee	\$10.00
Amaretto, Frangelico and Bailey's	
Coffee	\$3.00
We proudly feature locally roasted Homestead Coffee	
Double Espresso	\$5.00
Cappuccino	\$6.00
Latte	\$6.00
Hot Tea	\$4.00
We proudly feature a wide variety of "The Republic of Tea"	

SUNDAY JAZZ BRUNCH 8

Tuscan Benedict*	\$15.00
Our rendition on the classic... poached eggs, house cured pancetta, sautéed Swiss chard, Wolferman's muffin, Dad's homefries and roasted citrus	
Frittata	\$12.00
An open faced Italian three egg omelette... oven roasted tomato, sautéed baby spinach and Ricotta Impastata	

Salmon Hollandaise*	\$18.00
Wood oven roasted Norwegian Salmon, grilled asparagus, Dad's homefries, Hollandaise sauce and roasted citrus	
Neopolitan Morning*	\$11.00
Two eggs the way you like them, roasted shallots, grilled asparagus, choice of Dad's homefries or Wolferman's muffin and roasted citrus	
Bologna	\$14.00
Sweet, hot, Italian sausage, sautéed broccoli rabe, choice of Dad's homefries or Wolferman's muffin and roasted citrus	
Eggs in Purgatory*	\$13.00
Poached eggs in a spicy marinara, Dad's homefries, ciabatta	
Salmon Pizza	\$16.00
Bianca, ricotta, smoked salmon, capers, lemon and onion	
Smoked Salmon Platter	\$14.00
Wolferman's muffin, ricotta, capers, Roma tomato, red onion and roasted citrus	

BRUNCH ADDITIONS ⁶

Wolferman's Muffin	\$3.00
Grandad's Homefries	\$3.00
Citrus	\$3.00
House Cured Pancetta	\$4.00
Homemade Tomato Juice	\$3.00
Fresh Juice of the Day	\$5.00

COFFEE / TEA ⁶

Hot Tea	\$3.00
Double Espresso	\$5.00
Latte	\$6.00
Cappuccino	\$6.00
Espresso Corretto	\$10.00
Shot of espresso with grappa, sambuca or brandy	
Sette Coffee	\$10.00
Frangelico, Bailey's & Amaretto, rimmed in cinnamon sugar	

SINGLE MOLT SCOTCHES ⁸

The Balvenie Doublewood 12 Yr	\$12.00
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Lagavulin 16 Yr	\$16.00
Oban 14 Yr	\$14.00
The Macallan 12 Yr	\$12.00
Glenmorangie 10 Yr	\$10.00
Bruichladdich	\$15.00
The Macallan 18 Yr	\$22.00
Glenmorangie 12 Nectar d'Or	\$14.00

BOURBON ⁴

Basil Hayden's	\$10.00
Knob Creek	\$10.00
Blanton's	\$10.00
Maker's Mark	\$9.00

PORT ³

Warre's Otima Tawny 20 Yr	\$15.00
Dow's Late Bottled Vintage	\$8.00
Graham's "Six Grapes" Reserve	\$8.00

SHERRY ¹

Pedro Ximénez P/X	\$10.00
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VINO ²

Vin Santo, Castellare, Toscana 2005, Glass	\$12.00
Barolo Chinato, Marcarini, Diemonte, 375 MI, NV	\$65.00

COGNAC ³

Courvoisier VSOP	\$10.00
Martell Cordon Bleu Grand Classic	\$15.00
Remy Martin VSOP	\$12.00

VERMOUTH ²

Carpano Antica Formula **\$12.00**

Punt e Mes **\$10.00**

ITALIAN SPECIALTY LIQUERS 9

Meletti Cioccolato **\$8.00**

Intensely rich chocolatey spirit

Meletti Limoncello **\$8.00**

Lemons from Sorrento's coastal groves

Luxardo Limoncello **\$9.00**

Caprese Lemons, Orange Blossoms, and Spices

Argiolas Limonsardo **\$10.00**

Produced on the Island of Sardinia

Galliano **\$9.00**

Exotic Mediterranean Herbs

Liquore Strega **\$10.00**

Saffron, Mint & Juniper, aged in Ash Barrels

Cocchi Aperitivo Americano **\$10.00**

Crisp and Citrusy with a delicate bitter edge

Tremontis Mirto **\$8.00**

Essences of Eucalyptus, Juniper and Allspice

Faretti Biscotti **\$8.00**

Delicately layered hints of nuts, citrus and fennel

GRAPPAS 6

Elegante

Notes of Magnolia and Juniper

Barrique

Aged in Oak, Notes of Tobacco and Wood, Vanilla & Coffee

Torcolato

Dates, Honey, surprise finish of Sweet Spice

Sarpa

Fresh herbs, Mint, Geranium

Sarpa Barrique

Citron, Licorice, Vanilla

Aromatica

Herb, Resin, Spice (Pepper)

GRAPPA - BASED LIQUORE 2

Mirtillo

Blueberry

Miele

Honey

BRANDY 5

Moscato

Sweet with a light touch of citrus

Arzente

Wine Brandy

Lamponi

Raspberry Brandy

Ciliegie

Cherry Brandy

Uva Viva Italiana

Lily of the Valley, Pine, Magnolia

B. NARDINI 5

Aqua di Cedro

citron

Aquavite

Intense, balanced & clean

Tagliatella

sour cherry, orange, herbs

Mandorla

almond, cherry

Aquavite Rue

herbal, fragrant

NONINO 2

Grappa di Merlot

Grappa di Chardonnay Barrique

AMARI 7

Cynar	\$6.00
13 diverse herbs & plants	
Cardamaro, Piemonte	\$8.00
Light and spicy from Cardamom	
Amaro Meletti, Ascoli	\$8.00
Gestalt of chocolate	
Amaro Averna, Sicilia	\$8.00
Essential oils of bitter lemons; anise & juniper berries	
Amaro Montenegro, Bologna	\$8.00
Funky & Spicy, notes of orange peel and coriander	
Jannamico Super Punch, Abruzzo	
Rhubarb, molasses, wild herbs, orange zest - PUNCH!	
Amaro Nonino, Friuli	\$12.00
Grappa-based and beautifully balanced	

FERNET 2

Fernet Branca

27 herbs, roots and spices from 5 continents

Fernet Meletti

Earthy and herbaceous, traces of chocolate and coffee

ANISETTE 7

Meletti Sambuca

Aged 6 months in Iron Casks

Meletti Anisette Specialita

More Dry, Less Sweet

Luxardo Sambuca

Essential Oils from the Seeds of Star Anise

Luxardo Sambuca Cream

Creamy with a hint of Espresso

Lazzaroni Liquori Infinito Nero

Inky black and Velvety

Averna Liquirizia

Harmonious mix of Star Anise and Licorice

Varnelli L'Anice Secco

Voted The Best Italian Dry Anise
