

Sette Osteria

2103 NW 2nd Ave 33127-4826 · +13055768282 · Updated: Jan 14, 2026

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ANTIPASTI CALDI/HOT APPETIZERS 5

COZZE **\$12.00**

Blue bay mussels with choice of: white wine and herbs or light spicy tomato

CALAMARI & ZUCCHINE FRITTI **\$16.00**

Fried crispy Calamari & Zucchini, spicy tomato sauce

PIOVRA ALLA GRIGLIA **\$19.00**

Mediterranean grilled octopus, onions, capers, lemon, farm greens

MEATBALLS **\$15.00**

Beef meatballs, tomato sauce, ricotta

VERDURE ALLA GRIGLIA **\$14.00**

grilled seasonal vegetables

ANTIPASTI FREDDI/COLD APPETIZERS 5

MOZZARELLA ALLA CAPRESE **\$16.00**

Buffalo mozzarella, heirloom tomatoes, oregano, basil, balsamic

BURRATA **\$18.00**

Fresh creamy burrata cheese, marinated roasted Red peppers, arugula, balsamic glaze

BRUSCHETTA POMODORO **\$12.00**

heirloom tomatoes, basil, olive oil

TUNA TARTARE **\$19.00**

crispy shallots, avocado, orange, ponzu sauce, EVOO

CARPACCIO DI MANZO **\$17.00**

thin slices of Beef tenderloin, capers, lemon oil, parmesan, arugula

SECONDI / ENTREES 12

BISTECCA DI MANZO ALLA GRIGLIA **\$38.00**

grilled Creekstone Ribeye steak(14oz), roasted potatoes, Barolo wine reduction

COSTOLETTE DI AGNELLO **\$38.00**

grilled Lamb chops, sautéed spinach, Barolo wine reduction

| | |
|--|----------------|
| TAGLIATA DI MANZO | \$32.00 |
| grilled Skirt steak, crispy fries, salsa verde | |
| BRANZINO | \$34.00 |
| 1 LB Grilled whole Mediterranean sea bass, seasonal vegetables, castelvetrano olives | |
| LASAGNA CLASSICA | \$18.00 |
| homemade meat lasagna, fresh tomato sauce, mozzarella, Parmigiano Reggiano | |
| SALMON FILET | \$24.00 |
| Grilled Atlantic Salmon filet, seasonal vegetables, olives, capers | |
| GRIGLIATA | \$26.00 |
| grilled octopus, calamari, shrimp, arugula, cherry tomatoes, olives, capers | |
| DENTICE ROSSO ALLA LIVORNESE | \$28.00 |
| pan seared red snapper, sautéed spinach, rosemary potatoes, livornese sauce | |
| BATTUTA DI POLLO | \$20.00 |
| pounded, grilled chicken breast, mixed greens, cherry tomatoes | |
| POLLO ALLA MILANESE | \$22.00 |
| breaded chicken breast, heirloom tomatoes, arugula, Parmigiano Reggiano | |
| POLLO ALLA PARMIGIANA | \$28.00 |
| crispy chicken breast, fresh mozzarella, tomato sauce, spaghetti pomodoro | |
| MELANZANE ALLA PARMIGIANA | \$17.00 |
| layers of eggplant, tomato sauce, basil, mozzarella | |

CONTORNI / SIDES ⁶

Grilled Asparagus

Sautéed Spinach

sautéed mushrooms

side marinated olives

sautéed broccoli rabe

rosemary fingerling potatoes

ARTISAN PIZZA (12") ¹¹

DELIZIOSA **\$18.00**

San Marzano tomato, Fior di latte, Prosciutto Di Parma, arugula

REGINA MARGHERITA **\$18.00**

San Marzano tomato sauce, Fior di latte, basil

| | |
|--|----------------|
| GRECA | \$16.00 |
| San Marzano tomato sauce, fresh mozzarella, feta, onions, olives, cherry tomatoes | |
| SOFIA | \$22.00 |
| San Marzano tomato sauce, Buffalo mozzarella, cherry tomatoes, basil, EVOO | |
| VEGETARIANA | \$18.00 |
| San Marzano tomato sauce, Burrata, spinach, radish, asparagus | |
| CHAMPION | \$18.00 |
| San Marzano tomato, Buffalo mozzarella, Salami felino, tartufo, arugula, Parmigiano Reggiano | |
| CARRETTIERA | \$20.00 |
| San Marzano tomato, Fior di latte, Salsiccia, Tonno, Oregano | |
| DIAVOLA | \$16.00 |
| San Marzano tomato sauce, fresh mozzarella, spicy salami, Calabrian chili | |
| TARTUFATA | \$20.00 |
| Fior di latte, Fiori di zucca, tartufo, Burrata | |
| BLACK CABBAGE | \$18.00 |
| Fior di latte, cavolo nero, roasted garlic, Feta, Pecorino | |
| QUATTRO FORMAGGI | \$16.00 |
| four cheeses: mozzarella, gorgonzola, taleggio, grana | |
| PASTA 10 | |
| PAPPARDELLE CON COSTINE DI MANZO | \$26.00 |
| pappardelle, Beef short rib rage, pecorino | |
| TAGLIATELLE ALL'ASTICE | \$32.00 |
| linguini, half Maine lobster, shrimp, tomato sauce | |
| SPAGHETTI CON POMODORO E BASILICO | \$15.00 |
| spaghetti pasta, fresh tomato sauce, garlic, basil | |
| FETTUCINE ALLA BOLOGNESE | \$19.00 |
| homemade fettuccine, bolognese sauce (beef+veal), Parmigiano Reggiano | |
| CARBONARA | \$17.00 |
| spaghetti, onions, guanciale, pecorino, black pepper, egg | |
| RAVIOLI DI RICOTTA & SPINACI | \$18.00 |
| homemade spinach and ricotta cheese ravioli, pink sauce | |
| FETTUCINE FUNGHI | \$17.00 |
| homemade fettuccine, forest mushrooms, truffle cream | |
| LINGUINE ALLE VONGOLE | \$24.00 |
| linguini in olive oil, baby clams, garlic | |

TAGLIOLINI CON PESTO **\$19.00**
homemade tagliolini pasta, shrimp, basil pesto sauce

CACIO E PEPE **TABLE SIDE** **\$28.00**
spaghetti, parmigiano, pecorino, black pepper *served table side in the parmesan wheel*

FROM THE KITCHEN 10

Htipiti **\$8.00**
Roasted Red Pepper, Feta, Thyme, Olive Oil

Hummus **\$8.00**
Purée Of Chickpeas, Tahini

Dolmades **\$8.00**
Grape Leaves Stuffed with Rice, Tomatoes, Parsley

Melitzanosalata **\$8.00**
Eggplant, Crushed Garlic

Tzatziki **\$8.00**
Strained Yogurt, Cucumber, Mint

Fried Calamari **\$12.00**
Crispy Squid Marinated In Garlic, Maras Pepper

Spanakopita **\$12.00**
Spinach, Feta, Dill

Gambas al Pil Pil **\$12.00**
Sautéed Shrimp, Black Olives, Garlic, Lemon Juice

Tuna Tartar* **\$12.00**
Sushi grade Ahi Tuna, Soy Sauce, Ginger

Köfteades **\$12.00**
Minced Lamb Patties, Sumac Onions, Tomatoes

PIZZAS 4

Fresh Tomato Sauce, Burrata **\$12.00**

Gorgonzola, Mozzarella, Honey **\$12.00**

Lamb, Onions, Arugula, Tomato Sauce, Tomatoes **\$12.00**

Mushrooms, Spinach, Truffle Oil **\$12.00**

BEERS 2

Stella Artois, Belgium **\$7.00**

COCKTAILS 5

The Mule

Fig Infused Belvedere Vodka, Freshly Muddled Raspberries & Mint, Ginger Beer

Moraspress

Casa Noble Tequila Reposado Infused Espresso, Kahlua, Blackberries & Caramel

Passion Rum

Santa Teresa 1796 Infused Yuzu, Canton Ginger, Lemon, Strawberry & Passion Fruit Purée

The Moon

Organika, St Germain, Lemon Juice, Lychee & Buttery Pea Syrup

Lili-Koi Spice

Thai Chili infused Casa Amaras Mezcal, Passion fruit Chinola

WINES 3

Franciacorta Brut, Ca' del Bosco, IT

\$10.00

Pinot Grigio, Benvolio, IT

\$10.00

Cabernet Sauvignon, Simi, Sonoma County, CA

\$10.00

WHITE WINES 15

Riesling, J.Lohr, Monterey, CA

AVAILABLE OPTIONS

Glass (6oz): \$8.00

Carafe (18oz): \$20.00

Bottle (750ml): \$28.00

Pinot Grigio, Placido, IT

AVAILABLE OPTIONS

Glass (6oz): \$10.00

Carafe (18oz): \$24.00

Bottle (750ml): \$33.00

Rose, The Seeker, Cotes de Provence, FR

AVAILABLE OPTIONS

Glass (6oz): \$10.00

Carafe (18oz): \$26.00

Bottle (750ml): \$36.00

Fume Blanc, Ferrari Carano, Sonoma, CA

AVAILABLE OPTIONS

Glass (6oz): \$10.00

Carafe (18oz): \$26.00

Bottle (750ml): \$36.00

Sbl / Pinot Grigio, Bertani Due Uve, Veneto, IT

AVAILABLE OPTIONS

Glass (6oz): \$11.00

Carafe (18oz): \$28.00

Bottle (750ml): \$38.00

Sauvignon Blanc, Framingham, New Zeland

AVAILABLE OPTIONS

Glass (6oz): \$12.00

Carafe (18oz): \$30.00

Bottle (750ml): \$38.00

Gavi, Fontanafredda (DOCG), Piedmont, IT

\$44.00

Moscato D'asti, Michele Chiarlo, Piedmont, IT

\$42.00

Pinot Grigio, Bertani Velante, Veneto, IT

\$42.00

Pinot Grigio, Torresella, (IGT), Veneto, IT

\$42.00

Pinot Bianco, Kettmeir (DOC) Alto Adige, IT

\$44.00

Soave, Bertani Sereole, (DOC), Veneto, IT

\$52.00

Sauvignon Blanc, Villa Maria, New Zeland

\$42.00

Sauvignon Blanc, Mason Cellars, Napa Valley, CA

\$58.00

Chardonnay, Neyers, Napa Valley, CA

\$74.00

RED WINES 20

Nero D'avola, Feudo Zirtari (IGT), Sicily, IT

AVAILABLE OPTIONS

Glass (6oz): \$9.00

Carafe (18oz): \$26.00

Bottle (750ml): \$34.00

Tempranillo, Torres, Spain

AVAILABLE OPTIONS

Glass (6oz): \$9.00

Carafe (18oz): \$26.00

Bottle (750ml): \$34.00

Shiraz, Coppola, Sonoma County, CA

AVAILABLE OPTIONS

Glass (6oz): \$9.00

Carafe (18oz): \$26.00

Bottle (750ml): \$36.00

Pinot Noir, Sartori, IT

AVAILABLE OPTIONS

Glass (6oz): \$9.00

Carafe (18oz): \$26.00

Bottle (750ml): \$36.00

Chianti, Castello Banfi (DOCG), Tuscany, IT

AVAILABLE OPTIONS

Glass (6oz): \$10.00

Carafe (18oz): \$28.00

Bottle (750ml): \$38.00

Primitivo, Tormaresca (IGT), Puglia, IT

AVAILABLE OPTIONS

Glass (6oz): \$11.00

Carafe (18oz): \$28.00

Bottle (750ml): \$38.00

Sangiovese, Cecchi (IGT), Umbria, IT

AVAILABLE OPTIONS

Glass (6oz): \$11.00

Carafe (18oz): \$28.00

Bottle (750ml): \$38.00

Malbec, Luigi Bosca, Mendoza, Argentina

AVAILABLE OPTIONS

Glass (6oz): \$12.00

Carafe (18oz): \$30.00

Bottle (750ml): \$38.00

Cabernet Sauvignon, Sebastiani, Sonoma Valley, CA

AVAILABLE OPTIONS

Glass (6oz): \$12.00

Carafe (18oz): \$30.00

Bottle (750ml): \$38.00

Rosso Toscano, LaMaialina (IGT), Tuscany, It

AVAILABLE OPTIONS

Glass (6oz): \$12.00

Carafe (18oz): \$30.00

Bottle (750ml): \$38.00

Merlot, Drumheller, Columbia Valley, CA

\$44.00

Barolo, Prunotto (DOCG), Piedmont, IT

\$89.00

Zinfandel, St. Francis, Sonoma County, CA

\$54.00

Petit Syrah, Girard, Napa Valley, CA

\$52.00

Valpolicella Ripasso, Bertani (DOC), Veneto, IT

\$79.00

Barbera D'asti, Prunotto (DOCG), IT

\$52.00

Rosso di Montalcino, La Braccasca Sabazio (DOC), Tuscany, IT

\$54.00

Brunello di Montalcino, Col D'orcia (DOCG), Tuscany, IT

\$98.00

Brunello di Montalcino, Pian delle vigne (DOCG), Tuscany, IT

\$125.00

Super Tuscan, Antinori (IGT), Tuscany, IT

\$58.00

Prosecco, Da Luca, IT

AVAILABLE OPTIONS

Glass (6oz): \$10.00
Bottle (750ml): \$34.00

Prosecco "Rose" Col de Salici, IT

AVAILABLE OPTIONS

Glass (6oz): \$12.00
Bottle (750ml): \$36.00

Franciacorta Brut, Ca' del Bosco, IT

AVAILABLE OPTIONS

Glass (6oz): \$16.00
Bottle (750ml): \$58.00

Champagne, Taittinger, FR

\$78.00

ROSE BY THE BOTTLE ¹

Sancerre Rose, Domaine Fournier, Les belles vignes, Loire Valley, FR

\$62.00

SANGRIA ¹

Sangria

red or white wine, fresh fruits

AVAILABLE OPTIONS

Glass: \$8.00
Half Liter Carafe: \$18.00

BOTTLED BEERS ⁴

Leffe Blonde, Belgium

Moretti, Italy

Moretti La Rossa, Italy

Estrella Inedit, Spain

ITALIAN SODAS ³

Limonata

carbonated lemonade

\$3.50

Aranciata Rossa

carbonated blood orange

\$3.50

Chinotto

carbonated bitter / sweet citrus

\$3.50