

What is Settebello?

Settebello is the most valuable and sought after card in the popular Italian card game Scopa. A deck of Scopa cards consists of 40 separate cards in 4 different suits. The suits include clubs, swords, cups and gold coins. The

Settebello is the nickname given to the seven of gold.



Whichever player holds the settebello at the end of a hand is awarded a point. The settebello can also aid a player in winning a point for the primiera as well as for the player who holds the most gold cards. A typical game of scopa is played to 11 points. Scopa is an extremely popular card game in and around Napoli.

Pulcinella

Pulcinella, often called Punch or Punchinello in English, is a masked clown from Commedia Dell'arte. His celebrated temperament is crafty and even mean at times. He is characteristically worry-free with a legendary passion for good eating, and will typically show whichever face necessary to gather friends, or even foes, together around a table for sweet wine and good food. Ultimately, it's Pulcinella's positive approach to life that has won him the adoration of the masses.



Vera Pizza Napoletana

The Vera Pizza Napoletana (VPN) was established by Antonio Pace in Napoli, Italy in 1984. Signore Pace led a group of pizza makers whose sole purpose was to protect the integrity and defend the origin of the pizza making

tradition as it began in Napoli over 200 years ago.

The VPN charter requires that members use only specific raw ingredients to create the pizza dough, that the dough be worked with the hands, never using a rolling pin and that it be cooked directly on the surface of a bell shaped pizza oven that is fueled solely by wood. The charter also requires specific types of tomatoes be used and only the use of fresh milk or buffalo milk mozzarella is acceptable.



Salt Lake City

260 South 200 West
Salt Lake City, UT 84101

Phone 801.322.3556 | Fax 801.322.3557

Las Vegas

140 Green Valley Pkwy
Henderson, NV 89012

Phone 702.222.3556 | Fax 702.647.3556

www.settebello.net



Antipasti / Insalate

Focaccia	4.99
Oven Baked Flat Bread topped with Extra Virgin Olive Oil, Sea Salt, and Oregano.	
Caprese	6.99
Fresh Mozzarella, Tomatoes, Extra Virgin Olive Oil, Sea Salt, Basil.	
Insalata	4.99
Mixed Greens, Italian Vinaigrette, Cracked Pepper, Shaved Parmigiano Reggiano.	
Insalata Grande	7.99
Insalata with Fresh Tomatoes, Artichoke Hearts, Roasted Mushrooms, Olives, Pine Nuts	
Insalata Carpaccio	7.99
Bresaola, Baby Arugola, Parmigiano Reggiano, Cacio Cavallo Cheese with a splash of Balsamic Vinegar and Extra Virgin Olive Oil.	
Rucola	4.99
Baby Arugola, Lemon Juice, Extra Virgin Olive Oil, Sea Salt, Fresh Ground Pepper	
Misto	11.99
A Sampling of Italian Style Meats, Vegetables and a bite of cheese. <i>Served with Focaccia.</i>	

Pizze

All our pizzas adhere to the strictest standards set forth by the Vera Pizza Napoletana (VPN) organization. The VPN promotes the art of pizza making as it has been done in Napoli for over 200 years. Pizzas are individual size (about 12").

How Pizza is Eaten in Napoli

Traditionally pizza in Napoli is served unsliced and then eaten with a knife and fork, torn by the hands or cut into slices and folded over to eat. While we serve our pizzas in the traditional Italian manner, we will be happy to slice any pizza upon request.

Marinara (No Cheese)	7.99		
Crushed Tomatoes, Garlic, Oregano, Extra Virgin Olive Oil.			
Margherita	9.99		
Crushed Tomatoes, Mozzarella, Basil, Parmigiano Reggiano, Extra Virgin Olive Oil.			
Margherita Con... (Margherita With...)			
Salame	2.00	Pine Nuts	1.00
Finnochiona (Peppered Salame)	2.00	Arugola	1.00
Prosciutto Crudo (Cured Ham)	3.00	Funghi (Roasted Mushrooms)	1.00
Prosciutto Cotto (Cooked Ham)	2.00	Carciofi (Artichoke Hearts)	1.00
Salsiccia (Wood Oven Sausage)	2.00	Cipolle (Roasted Onions)	1.00
Pancetta (Cured Italian Bacon)	2.00	Roasted Bell Peppers	1.00
Acciughe (Italian Anchovies)	2.00	Garlic	.50
Olive	1.00		

Capricciosa	11.99
Crushed Tomatoes, Prosciutto Cotto, Artichoke Hearts, Roasted Mushrooms, Olives, Mozzarella, Basil, Extra Virgin Olive Oil.	
Diavola	11.99
Crushed Tomatoes, Finnochiona (Peppered Salame), Roasted Red Bell Peppers, Crushed Red Peppers, Garlic, Mozzarella, Extra Virgin Olive Oil.	
Del Cafone	11.99
Wood Oven Roasted Fennel Sausage, Roasted Peppers, Roasted Onions, Mozzarella, Basil, Extra Virgin Olive Oil.	
Bianca	11.99
Prosciutto Crudo, Arugola, Parmigiano Reggiano, Mozzarella, Extra Virgin Olive Oil.	
Quattro Stagioni	10.99
Margherita Divided Into Four Sections. Each Section Topped Separately With Wood Oven Roasted Sausage, Salame, Roasted Mushrooms, Calamata Olives.	
Ripieno	11.99
Calzone with Crushed Tomatoes, Salame, Wood Oven Mushrooms, Ricotta, Mozzarella.	
Pizza Lasagna	11.99
Crushed Tomatoes, Wood Oven Roasted Fennel Sausage, Roasted Mushrooms, Ricotta Cheese, Mozzarella, Parmigiano Reggiano, Basil, Extra Virgin Olive Oil.	
Settebello	12.99
Crushed Tomatoes, Pancetta, Wood Oven Roasted Fennel Sausage, Roasted Mushrooms, Toasted Pine Nuts, Mozzarella, Basil, Extra Virgin Olive Oil.	

Where Some of Our Products Come From

Prosciutto Cotto – Parma, Italy	Prosciutto Crudo – Parma, Italy
Tomato – San Marzano (Napoli), Italy	Parmesan Cheese – Modena, Italy
Finnochiona – Salumi, Seattle, WA	Salame – Fra' Mani Berkeley, CA
Flour – Napoli, Italy	Pancetta – Salumi, Seattle, WA
	Olive Oil – Spoleto, Italy

A Note About Take-Out

Pizza in the United States has become synonymous with take out and delivery. In Italy pizza is enjoyed directly out of the oven in a pizzeria, not from a box. We strongly recommend (especially if you have never experienced our pizza) that our pizza be eaten in our pizzeria immediately after coming out of the oven.