



SETTEBELLO

PIZZERIA NAPOLETANA



BREAKFAST SANDWICH

Served from 6-10:30am

BREAKFAST PIZZE

THE NAPOLI House-made Bread, Egg, Sausage Patty, Cheddar Cheese

7.99

THE ROMA House-made Bread, Egg, Bacon, Cheddar Cheese

7.99

THE PARMA House-made Bread, Egg, Italian Ham, Mascarpone

7.99

LA SPACCA Egg, Mozzarella, Sausage, Roasted Fennel, Red Onions, Mascarpone, Basil, Olive Oil

15.49

IL PORCO Egg, Crushed Tomato Sauce, Mozzarella, Sausage, Parmigiano, Basil, Olive Oil

15.49

CARBONARA Egg, Bacon, Crushed Tomato Sauce, Mozzarella, Parmigiano, Basil, Olive Oil

15.49

NEAPOLITAN SANDWICHES

LIBRETTO COTTO Italian Ham, Fire Roasted Red Peppers, Arugula, Fresh Mozzarella, Olive Oil

17.89

LIBRETTO MORTADELLA Mortadella, Fresh Burrata, Arugula, Parmigiano Reggiano, Olive Oil

17.89

LIBRETTO CRUDO Prosciutto, Fresh Burrata, Arugula, Parmigiano Reggiano, Olive Oil

17.89

LIBRETTO CAPRESE Roma Tomatoes, Fresh Mozzarella, Arugula, Fresh Basil, Olive Oil 🌿

15.89

PIZZE - 12"

MARINARA Crushed Tomato Sauce, Garlic, Oregano, Basil, Olive Oil 🌿 (No Mozzarella)

16.99

MARGHERITA Crushed Tomato Sauce, Mozzarella, Basil, Olive Oil 🌿

18.49

QUATTRO FORMAGGI Crushed Tomato Sauce, Mozzarella, Fontina, Gorgonzola, Parmigiano, Basil, Olive Oil 🌿

19.49

DIAVOLA Crushed Tomato Sauce, Mozzarella, Red Bell Pepper, Calabrese, Crushed Red Peppers, Garlic, Basil, Olive Oil

19.89

SALSICCA Crushed Tomato Sauce, Mozzarella, Local Sausage, Basil, Olive Oil

19.49

PEPPERONI Crushed Tomato Sauce, Mozzarella, Pepperoni, Basil, Olive Oil

19.49

BIANCA Prosciutto Crudo, Mozzarella, Arugula, Shaved Parmigiano, Olive Oil (No Crushed Tomato Sauce)

19.89

VICO Mozzarella, Sausage, Roasted Fennel, Red Onions, Mascarpone, Basil, Olive Oil (No Crushed Tomato Sauce)

19.89

THE BARE N'DUJA Mozzarella, N'Duja Sausage, Bare Raw Wildflower Honey, Basil, Olive Oil (No Crushed Tomato Sauce)

19.89

Add a veggie 2.5 | Add a meat, nut or cheese 3.5 | Gluten-free crust 5
🌿 = Vegetarian (most menu items available vegetarian upon request)

INSALATE

add chicken 5.00

INSALATA Mixed Greens, Cracked Pepper, Shaved Parmigiano, Balsamic Vinaigrette	HALF / WHOLE 8.99 / 13.99
INSALATA GRANDE Mixed Greens, Fresh Tomatoes, Artichoke Hearts, Kalamata Olives, Mushrooms, Pine Nuts, Cracked Pepper, Shaved Parmigiano, Balsamic Vinaigrette	15.99
CAPRESE Fresh Mozzarella, Tomatoes, Basil, Sea Salt, Olive Oil	16.49
CHICKEN Chicken, Mixed Greens, Dried Apricots, Cheddar Cheese, Toasted Almonds, Raspberry Vinaigrette	18.99
PEAR Mixed Greens, Pears, Pecans, Goat Cheese, Cranberries, Citrus Vinaigrette	16.49

ANTIPASTI

FOCACCIA Oven Baked Flat Bread, Olive Oil, Sea Salt, Oregano	9.99
BRUSCHETTA CROSTINI Chopped Tomato with Salt, Oregano, Garlic, Red Onion, Basil topped with Balsamic Glaze served on House-made Crostini	10.99
MISTO A sampling of Italian Meats, Vegetables, and Cheeses served with Focaccia *contains nuts	18.79
CHEESE BOARD A sampling of Local & Italian Cheeses served with Raw Wildflower Local Honey and Focaccia	18.79

DOLCI

NUTELLA PIZZA Nutella, Powdered Sugar, Fresh Bananas, Slivered Almonds	10.99
TIRAMISU House-made with Mascarpone, Espresso dipped Lady Fingers, Amaretto	8.79

BIBITE

SODA Coke, Coke Zero, Diet Coke, Mello Yello, Sprite, Mr. Pibb, Minute Maid Lemonade, Iced Tea, Fuze Raspberry Tea	3.79
FRESH BREWED COFFEE Veteran Roasters	3.59



Named after the most sought after card in the Italian card game, Scopa, Settebello was established to cultivate the culinary art of making Neapolitan style pizza. Pizza Napoletana is hand made with a soft, naturally risen dough cooked in a 800 degree gas oven in about a minute. For this reason, Pizza Napoletana has several distinct characteristics. Pizza in Napoli is not crispy it is elastic, soft and fold-able. Blackened char spots on the crust is a tell tale sign of Pizza Napoletana that has been correctly cooked in a blistering hot burning oven. Each pizza is an individual work of art.



DRAFT 22oz Pours Price

Bud Light	\$10.99
Michelob Ultra	\$10.99
Leinenkugel's Seasonal	\$12.89
Stella	\$12.89
Summit EPA <i>Extra Pale Ale</i>	\$12.89
Rotating Local Draft & IPAs	\$12.89

CANS & BOTTLES

Miller Lite	\$8.29
Budweiser	\$8.29
Coors Light	\$8.29
Corona	\$9.39
Guinness	\$9.39
Heineken	\$9.39
Sierra Nevada <i>Hazy IPA</i>	\$9.39
Blue Moon	\$9.39
Sam Adams	\$9.39
Indeed IPA	\$9.39
Hopcromancer	\$9.39
Surly Furious	\$9.39
Bell's 2 Hearted Ale	\$9.39
High Noon	\$9.39
Angry Orchard	\$9.39
Truly	\$8.29
White Claw	\$8.29
Hairless Dog <i>non-alcoholic</i>	\$9.39
Heineken 0.0 <i>non-alcoholic</i>	\$9.39
Athletic Free Wave <i>non-alcoholic</i>	\$9.39
Athletic Lite <i>non-alcoholic</i>	\$9.39

RED WINE

	5oz	9oz
Davinci <i>Chianti</i>	\$13.99	\$22.99
Franciscan <i>Cabernet</i>	\$15.99	\$24.99
La Crema <i>Pinot Noir</i>	\$15.99	\$24.99
Murphy Goode <i>Zinfandel</i>	\$17.49	\$26.99

WHITE WINE

William Hill <i>Chardonnay</i>	\$13.99	\$22.99
Canyon Road <i>Pinot Grigio</i>	\$13.99	\$22.99
White Haven <i>Sauvignon Blanc</i>	\$15.99	\$24.99

SPARKLING

La Marca <i>Prosecco</i>	\$13.99
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ROSÉ

Yes Way <i>Rosé</i>	\$13.99	\$22.99
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CRAFT COCKTAILS

AMALFI

\$15.49

"As you sip, close your eyes and envision walking through the Lemon grove over looking a famous Amalfi Sunset. Travel to Italy with the Amalfi"

Crops Meyer Lemon Vodka, Il Tramanto
Limoncello, Lemon Juice, Simple Syrup

CUCCUMELLA

\$15.49

"In honor of espresso culture in Napoli, the Cuccumella, named after the very first Neapolitan Espresso pot, is the quintessential Espressotini with local Minnesotan flare"

Far North Bodalen Bourbon, Du Nord Café
Frieda Liqueur, Whistler Irish Cream

DIAMONDS AND PEARLS

\$15.49

"While we love Purple Rain, this cocktail offers the best of Minneapolis legend, Prince. This cocktail is the perfect balance of local Prairie Gin and Tequila to offer you Diamonds and Pearls"

Prairie Gin, Don Fulano Blanco Tequila,
Tattersall Aquavit, Lo-Fi Dry Vermouth,
Owens Tonic and Lime

LADY SLIPPER

\$15.49

"Minnesota state flower, the Lady Slipper, is as beautiful as it is deadly. Though this cocktail won't kill you, it's creamy texture is reminiscent of this beautiful flowers poison."

Bloom Rose and Jasmine Gin, Tattersall
Creme de Fleur, Lo-Fi Aperitifs Gentian
Amaro, Lemon Juice, Heavy Cream

Q. CUMBER MEYER

\$15.49

"Prairie Distilling company in Minnesota prides itself on its organic and sustainability, which shines in the Q.Cumber Meyer. Imagine walking through the fields on a cool summer day with scents of fresh herbs, lemons, and cucumbers. No sunscreen needed"

Prairie Cucumber Vodka, Crops Meyer
Lemon Vodka, Simple Syrup, Soda

THE DOZIER

\$15.49

"Couldn't make a Twins game? No worries, we have your home run adrenalin rush covered with The Dozier. Named after famous Twins 2nd Baseman, Brian Dozier, this cocktail is sure to make you feel like a World Series winner, too"

Panther Distilling Ordeal Straight Bourbon,
Lo-Fi Sweet Vermouth, Montenegro Amaro

ITALIAN CLASSICS

NEGRONI

\$15.49

Prairie Gin, Lo-Fi Sweet Vermouth, Select
Venezia Aperitif

SELECT SPRITZ

\$14.49

Select Venezia Aperitivo, Prosecco, Soda,
Orange Bitters

HUGO

\$15.49

St. Germain Elderflower, Prosecco, Soda, Mint