Vivere

Antipasti Freddi

*** Mozzarella di Bufala e Pomodori**
Imported Buffalo Mozzarella, tomatoes, Arugula, red onion, basil oil balsamic glaze / 13.5

Insalata Cesare
Crisp red and green hearts of Romaine, House Caesar dressing, Shaved Parmesan-Reggiano cheese / 8.5

*** Insalata di Cocomero**
Grilled watermelon with sea salt flakes, cherry tomatoes, baby frisee, blood orange black sesame vinaigrette, fresh Burrata cheese, shaved radish / 14

Insalata della Casa
Field greens, shaved radish, carrots, cherry tomatoes, balsamic vinaigrette / 7

Antipasto alla Vivere
Selection of Regional Italian meats and cheeses, trio of Cerignola olives, charred Romanesco, caper berries, cranberry and raspberry jam, toasted house bread / 16.5

*** Carpaccio di Prime Striscia di Controfiletto**
Thinly sliced raw Prime Ribeye, salad of cilantro, mint, red ribbon sorrel leaves citrus vinaigrette, smoked Maldon sea salt, cucumber infused yogurt, breakfast radish, aged Manchego cheese, grain mustard / 15

Antipasti Caldi

Minestra del Giorno
Soup of the day / 7.5

Gnocchi di Tartufo Nero con Astice e Spinaci
Homemade Black Truffle and potato dumplings, Maine lobster, spinach, white wine shallot sauce / 16

*** Calamari alla Griglia**
Citrus herb marinated grilled squid, Arugula, orange segments, grilled lemon, watermelon radish / 14

*** Tortine di Funghi Misti**
Garlic infused wild mushrooms, onion-thyme cream sauce / 9

Pasticcino di Granchio
Seared Jumbo Lump Crabcakes, roasted squash purée, pickled Daikon, red bell peppers, Zucchini and spinach purée / 16

Paste "Specializing in Hand Crafted Pasta"

Agnolottini di Fagiano
"Our classic" small pillow shaped homemade Pheasant filled pasta, butter, sage, Parmesan-Reggiano / 26

Ravioli di Formaggio con Melanzane Fritti
Hand crafted pasta stuffed with Trugole cheese, hand dipped Ricotta, Parmesan-Reggiano, Garlic shallot vodka cream sauce, Fried eggplant / 25

Tagliorini Zafferano alla Calabrese
House made saffron pasta sautéed with garlic and olive oil, spicy Calabrian peppers, Calamari, baby Gulf shrimp, Diver Sea scallops / 29

Tagliatelle alla Bolognese
Handmade pasta ribbons, traditional Bolognese meat sauce / 24

Pasticcio di Spinaci e Pomodori con Tre Formaggi
Venetian style spinach and tomato layered Lasagna, semi-dried tomatoes, Grana Padano, Parmesan-Reggiano, Piemonte Herb Tomini cheese, garlic vodka tomato cream sauce / 26

Risotto con Granchio e Pesto di Basilico Estate
Slow cooked Carniroli rice, Jumbo Lump Crab meat, charred sweet corn, basil pesto, Toasted pinenuts, shallot chive Boursin cheese / 28

Tortelli di Coniglio Brasato di Primavera
Housemade tortelli filled with braised rabbit, Parmesan-Reggiano, port wine, Cherry tomato, tarragon, basil / 27

*(Gluten Free pasta available upon request) * Indicates Gluten Free*

Secondi

Branzino Scottato con Carote Arrostiti e Gnocchi di Patate
Pan Seared skin on Wild Striped Sea Bass, roasted Heirloom carrots, housemade potato dumplings, Roasted beet purée, lemon garlic butter sauce / 33

Capesante con Caponata di Melanzane
Pan seared Diver Sea scallops, eggplant caponata, roasted chickpeas, Toasted Pinenuts, fresh basil / 34

*** Vitello con Barolo e Cannellini**
Veal Rib chop, caramelized onion cannellini bean purée, Barolo reduction, Butter poached mustard greens / 42

*** Pollo con Funghi e Pomodori**
Pan seared Amish Airline chicken breast, roasted tomatoes, wild mushrooms Garlic and shallots, savory lemon basil au jus / 26

*** Bistecca di Manzo**
Prime sliced Ribeye cast iron seared, brown butter asparagus, red potatoes, Zucchini purée, savory tasty paste / 39

** Indicates Gluten Free*

James Giacometti, Executive Chef *Bryce Knickelbein Sous Chef*