

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 BARBABIETOLE

Trio of Baby beets, whipped ricotta and Mascarpone
cheese, toasted pistachio, winter radish,
roasted beet vinaigrette, fennel pollen / 14.5

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, shaved pickled fennel,
baby radish, tart apple, aged Pecorino cheese,
black peppercorn aioli, capers / 15

Antipasti Caldi

MINISTRA 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, tomato marmalade, arugula purée, mixed micro greens, balsamic glaze / 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 POMODORI

Hand crafted pasta stuffed with Trugole cheese, hand dipped Ricotta, Parmesan-Reggiano,
Garlic shallot port wine cream sauce, cherry tomatoes, basil, broccolini florets / 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 CON SPALLA DI VITELLO

Venetian style spinach and tomato layered Lasagna, slow braised veal shoulder, semi-dried tomatoes,
smoked Scamorza cheese, aged Pecorino, savory au jus / 28

RISOTTO CON GRANCHIO E PESTO DI BASILICO ESTATE

Slow cooked Carnioli rice, Jumbo Lump Crab meat, charred sweet corn, basil pesto,
Toasted pinenuts, shallot chive Boursin cheese / 28

MEZZALUNA DI ZUCCA

Our seasonal sweet half-moon shaped pasta filled with butternut squash, Amaretti cookie, Frutta di Mostarda ricotta,
butter, toasted almonds, amaretti dust / 26

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

Secondi

SPIGOLA 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

CAPELANTE 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 / 43

* 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 Jonathan Tracey Sous Chef