



MINISTRA DEL GIORNO
Soup of the day / 6.5

INSALATA CESARE
*Crisp red and green hearts of Romaine,
House Caesar dressing,
shaved Parmesan-Reggiano cheese,
toasted brioche croutons / 7.5*

*** INSALATA DI BARBABIETOLE**
*Trio of Baby beets, whipped Ricotta and Mascarpone
cheese, toasted pistachio, winter radish,
roasted beet vinaigrette, fennel pollen / 14.5*

*** CALAMARI ALLA GRIGLIA**
*Citrus herb marinated grilled squid,
orange segments, Arugula, grilled lemon,
watermelon radish / 14*

Antipasti

INSALATA DELLA CASA
*Field greens, shaved radish, carrots,
cherry tomatoes, balsamic vinaigrette / 6.5*
*** MOZZARELLA DI BUFALA E POMODORI**
*Imported Buffalo Mozzarella, tomatoes,
Arugula, red onion, basil oil, balsamic glaze / 13.5*

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*

Pranzo

*** INSALATA DI ANATRA CON QUINOA E RADICCHIO**
*House cured duck breast, red watercress, quinoa, port wine poached apple pears, Pecorino Toscano,
pickled radish, citrus herb vinaigrette / 24*

TORTA DI GRANCHIO "PLT"
*Jumbo-Lump crabcake sandwich, tarragon emulsion, Pancetta, Bibb lettuce, tomato,
Brioche bun, served with fried root vegetable chips / 17.5*

TRAMEZZINO DEL GIORNO
Sandwich of the day, fried root vegetable chips /M.P.

CESARE QUATTRO MODI
Romaine hearts, house Caesar dressing, toasted Parmesan-Reggiano croutons
Grilled Chicken / 18 Grilled North Atlantic Salmon / 23
Seared Black Tiger Prawns / 24 Seared Diver Sea Scallops / 24

Pesce

*** SALMONE ALLA GRIGLIA, O AI FERRI**
*North Atlantic Salmon, hickory grilled or Flat iron seared, Crimini and Chanterelle mushrooms,
Spring English peas, Fava beans, Caramelized fennel chive reduction / 24*

*** CAPESANTE CON POMODORI ROMANI E ARUGULA**
Pan seared Diver Sea scallops, garlic, Roma tomatoes, red onions, fried shallots Micro Arugula / 24

Paste "Specializing in Hand Crafted Pasta"

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 / 24*

AGNOLOTTINI DI FAGIANO
"Our classic" small pillow shaped homemade Pheasant filled pasta, butter, sage, Parmesan-Reggiano 14/20

TAGLIORINI ZAFFERANO ALLA CALABRESE
*House made saffron pasta, sautéed with garlic and olive oil, spicy Calabrian peppers, calamari,
baby Gulf shrimp, Diver Sea scallops 20/26*

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 15/21*

PENNE ALLA BOLOGNESE
Classic tube shaped pasta, traditional Bolognese meat sauce 13/19

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 18/24*

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 17/23*

(Gluten free pasta available upon request)

Carne

COSTOLETTE DI VITELLO PICCATA
Pan seared veal cutlets, housemade gnocchi, caper berries, semi dried tomatoes, fresh basil, onion thyme cream sauce / 24

MAIALE ALLA MILANESE
*Breaded pork rib chop, citrus chive aioli, salad of parsley, celery leaves, pickled onions,
English cucumber, tomato, lemon, Extra Virgin olive oil / 22*

*** POLLO CON FUNGHI E POMODORI**
Pan seared Amish Airline chicken breast, roasted tomatoes, wild mushrooms, garlic and shallot, savory lemon basil au jus / 23

*** Indicates Gluten Free Items**

James Giacometti, Executive Chef Bryce Knickelbein, Sous Chef Jonathan Tracey, Sous Chef