Vivere

Antipasti

Minestra del Giorno
Soup of the day / 6.5

Insalata Cesare
Crispy green hearts of Romaine, house Caesar dressing, shaved Parmesan-Reggiano cheese, toasted brioche croutons / 8

***Calamari alla Griglia**
Citrus herb marinated grilled calamari, arugula, shaved fennel, orange segments, lemon vinaigrette / 14

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

***Mozzarella di Bufala e Pomodori**
Imported Buffalo Mozzarella, Heirloom tomatoes, fresh basil oil, red onion, balsamic glaze / 14

Antipasto alla Vivere
Chefs choice of cured meats, cheeses and vegetables / 16.5

Cozze al Vapore
Fresh seasonal Mussels steamed in white wine, garlic butter, lemon, chili flakes, fresh basil, toasted house bread / 14

Pranzo

Torta di Granchio "PLT"
Jumbo-Lump crab cake sandwich, Frutta di Mostarda, arugula, tomato, Calabrian aioli, Brioche bun, fried potato chips / 17.5

***Insalata di Cavolo**
Tuscan Kale, red cabbage, toasted almonds, micro plane horseradish, sliced apples, creamy apple vinaigrette
Grilled Chicken / 18 Grilled North Atlantic Salmon / 23
Seared Black Tiger Prawns / 24

Cesare Tre Modi
Crispy green hearts of Romaine, House Caesar dressing, shaved Parmesan-Reggiano cheese, toasted brioche croutons
Grilled Chicken / 18 Grilled North Atlantic Salmon / 23
Seared Black Tiger Prawns / 24

Paste "Specializing in Hand Crafted Pasta"

Pasticcio di Spinaci e Pomodori
Venetian style spinach and tomato layered Lasagna, semi-dried tomatoes, smoked Scamorza cheese, aged Pecorino, white wine cream sauce / 22

Agnolottini di Fagiano
"Our classic" small pillow shaped homemade Pheasant filled pasta, butter, sage, Parmesan-Reggiano 15/21

Tagliorini Zafferano alla Calabrese
House made saffron pasta, sautéed with garlic and olive oil, spicy Calabrian peppers, calamari, baby Gulf shrimp, Diver Sea scallop 20/26

Ravioli di Formaggio con Funghi
Hand crafted pasta stuffed with Trugole cheese, hand dipped Ricotta, Parmesan -Reggiano, toasted garlic, shallots, Beech and Crimini mushrooms, Parmesan cream sauce 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 red peppers, basil pesto, toasted pine nuts, cream herbed cheese 18/24

(Gluten free pasta available upon request)

Secondi

Tonno di Bistecca alla Griglia
Grilled Atlantic Bluefin Tuna, caper berries, Mediterranean olives, Heirloom tomato, Frisee, mixed fresh herbs /32

***Capesante con Prosciutto e Cavolfiore**
Pan seared Diver Sea scallops, crispy Prosciutto, purple cauliflower purée, pickled Romanesco, black pepper aioli / 25

Vitello alla Milanese
Breaded Veal cutlet, tomato sauce, sliced Prosciutto, Fontina cheese, fried potato chips, baby heirloom tomato salad /24

***Pollo alla Marsala**
Pan seared Amish deboned chicken, sweet and dry marsala wine, fresh seasonal mushrooms, roasted potatoes / 23

** Indicates Gluten Free*

All herbs are harvested from Our Chefs Rooftop Garden

Ozzy Amelotti, Executive Chef Bryce Knickelbein, Sous Chef