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 / 8.5

***Calamari alla Griglia**
Citrus herb marinated grilled calamari, arugula, shaved fennel, orange slices, lemon vinaigrette / 14.5

Insalata con Frutta e Dulce Gorgonzola
Boston lettuce, grilled fresh figs, strawberries, peaches, Dulce Gorgonzola, grapefruit lemon vinaigrette /12

***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 / 14.5

*** Antipasto alla Vivere**
Chefs choice of cured meats, cheeses and vegetables / 17

Gnocchi con Astice e Spinaci
Homemade petite potato dumplings, Maine Lobster, truffle paste, spinach, white wine shallot sauce / 16

Pranzo

Torta di Granchio "PLT"
Pan seared Jumbo-Lump crab cake sandwich, arugula, tomato, pickled cucumbers black garlic aioli, Brioche bun, fried potato chips / 18

Insalata con Frutta e Dulce Gorgonzola
Boston lettuce, grilled fresh figs, strawberries, peaches, Dulce Gorgonzola, grapefruit lemon vinaigrette
Grilled Chicken / 19 Grilled North Atlantic Salmon / 24
Seared Black Tiger Prawns / 25

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 Pomodori e Spinaci
Home made layered pasta sheets of spinach and tomato, filled with semi dried tomato Ricotta, caramelized onions, roasted baby zucchini, roasted eggplant, Portobello mushrooms, Trugole cheese, smoked Scamorza cheese, topped with tomato vodka sauce /26

Agnolottini di Fagiano
"Our classic" small pillow shaped homemade Pheasant filled pasta, butter, sage, Parmesan-Reggiano 17/23

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, seasonal mushrooms, Parmesan cream sauce 16/22

Penne alla Bolognese
Classic tube shaped pasta, traditional Bolognese meat sauce of Veal, Pork and Beef 14/20

Fettuccine con Anatra e Funghi
Housemade Paprika fettuccine, braised pulled duck meat, sautéed with figs, Port Morel mushrooms, roasted hazelnuts, roasted leeks, savory butter 20/26

*** Risotto con Granchio e Gamberi**
Slow cooked Carniroli rice, pan seared Jumbo Lump Crab, Prawns, green pesto sauce, roasted sweet peppers, salted pine nuts, cream herbed Tomini cheese 21/27

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

Secondi

***Ippoglosso alla Caponata**
Seared Halibut, in a Caponata sauce of eggplant, shallots, olives, tomatoes, capers, served atop carrot purée /34

***Capesante con Riso Nero**
Pan seared Diver Sea scallops, caviar, black rice, roasted corn purée, micro greens / 30

Vitello con Funghi
Seared Veal Loin, fresh herbs, seasonal mushrooms, salsify scorzohera purée Demi Rosemary chicken glaze /29

*** Pollo alla Saltimbocca**
Pan seared rolled Amish deboned chicken, filled with sage, wrapped in San Danielle Prosciutto, butter, tomato sauce, turnip purée / 26

Ozzy Amelotti, Executive Chef