



MINISTRA 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

*Grilled calamari tossed with roasted peppers,
charred cherry tomatoes, torn basil
in a spicy lemon vinaigrette, nduja purée /15*

*INSALATA DI PERE CON FORMAGGIO BLEU

*Spiced red wine poached pears, spinach, frisee,
shaved red onion, honey candied walnuts,
Danish Bleu cheese, Prosecco vinaigrette /15*

Antipasti

*INSALATA DELLA CASA

*Field greens, shaved radish, carrots,
Heirloom tomatoes, balsamic vinaigrette / 7.5*
***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/ 18

*FORMAGGI ASSORTITI

Chefs selection of assorted cheeses /13

GNOCCHI CON ASTICE E SPINACI

*Homemade petite potato dumplings, lobster,
truffle paste, spinach, white wine shallot sauce / 16*

Pranzo

TORTA DEL GIORNO

Chefs sandwich of the day / Market Price

*INSALATA DI PERE CON FORMAGGIO BLEU

*Spiced red wine poached pears, spinach, frisee, shaved red onion, honey candied walnuts,
Danish Bleu cheese, Prosecco 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

Pasta "Specializing in Hand Crafted Pasta"

MEZZALUNA DI ZUCCA

*Home made half moon shaped pasta filled with butternut squash, Parmesan Reggiano,
butter sauce, crumbled Amaretti cookie, toasted almonds 18/24*

AGNOLOTTINI DI FAGIANO

"Our classic" small pillow shaped homemade Pheasant filled pasta, butter, sage, Parmesan-Reggiano 19/25

TAGLIORINI ZAFFERANO ALLA CALABRESE

*House made saffron pasta, sautéed with garlic and olive oil, spicy Calabrian peppers, calamari,
baby Gulf shrimp, Diver Sea scallop 21/27*

RAVIOLI DI FORMAGGIO ALLA CARBONARA

*Hand crafted pasta stuffed with Trugole cheese, hand dipped Ricotta, Parmesan -Reggiano, toasted garlic,
shallots, seasonal mushrooms, green peas, San Danielle Prosciutto, Parmesan cream sauce 20/26*

PENNE ALLA BOLOGNESE

Classic tube shaped pasta, traditional Bolognese meat sauce of veal, pork and beef 14/20

RIGATONI CON ANATRA E FUNGHI

*Housemade Paprika Rigatoni, braised pulled duck meat, sautéed with figs, Port Morel mushrooms,
roasted hazelnuts, roasted leeks 20/26*

RISOTTO CON GRANCHIO E GAMBERI OREGANATA

*Slow cooked Carnioli rice, pan seared Lump Crabmeat, Prawns, heirloom tomatoes,
oregano, fried garlic, toasted bread crumbs 21/27*

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

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*MERLUZZO NERO CON QUINOA E TAPENADE

*Pan seared, oven roasted Black Cod fillet, red quinoa, toasted pine nuts,
topped with cherry tomatoes olive tapenade /34*

CAPELANTE CON FARRO

Pan seared Diver Sea scallops, creamy Farro, pomegranate seeds, roasted winter squash /30

VITELLO CON MELA E CAVOLO VERDE

Seared Veal loin, fresh herbs, pan roasted seasonal apples, collard greens, demi chicken glaze /29

* POLLO ALLA SALTIMBOCCA

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

Emily Phillips, Executive Chef

Steven Ray Mendez, Sous Chef