

APPETIZERS

Polpetti | 10

Slowly Cooked Beef & Pork Meatballs
Salsa Di Nonna | Parmigiano Reggiano

Crispy Artichoke Hearts | 10

Lightly Battered Long Stemmed Hearts
Lemon Pepper Aioli

Grilled Octopus | 20

Squid Ink Hummus | Radish | Romesco

Frito Mixto | 15

Calamari | Shrimp | Zucchini
House-Made Marinara Sauce | Tzatziki

Prince Edward Island Mussels | 15

Red Sauce or White Sauce

Crab Cakes | 18

Jumbo Lump Crab | Basil Lemon Aioli

Crispy Pork Belly | 15

Parsnip Purée | Pickled Onions | Brûlée leeks
Heirloom Carrots | Pork Demi

Grilled Chicken Kebobs | 12

Lemon Herb Marinade | Mint Yogurt Drizzle

Shrimp Livornese | 16

Sautéed Shrimp | Heirloom Cherry Tomatoes
Roasted Peppers | Capers | Olives | Crumbled Feta

Wild Caught Shrimp Cocktail | 18

Jumbo Shrimp | House Made Cocktail Sauce

Oyster Cocktail | 16

Half Shell | Cocktail Sauce | Mignonette

SALAD

VIVO! Field Greens | 10

Organic Baby Lettuces | Rainbow Carrots
Radish | Pickled Red Onion
House Vinaigrette

Insalata Di Caesar | 12

Romaine | Parmesan Crisp | Seasoned Croutons
House-Made Caesar Dressing

Burrata | 18

Prosciutto | Tomato | Balsamic Reduction
Sundried Tomato Vinaigrette

Baby Arugula & Pear | 14

Toasted Walnuts | Balsamic Reduction
Crumbled Goat Cheese

Mediterranean Salad | 14

Vine-Ripened Tomatoes | Cucumber | Grilled Onion
Roasted Bell Peppers | Olives | Feta

Grilled Vegetables & Baby Greens | 14

Quinoa | Crumbled Goat Cheese
Balsamic Vinaigrette

Beet Salad | 15

Red & Gold Beets | Apple Carpaccio
Arugula | Candied Walnuts
Goat Cheese | Truffle Oil

Caprese | 15

Fresh Mozzarella | Heirloom Tomatoes | Mango
Dehydrated Basil | White Balsamic

PASTA

Vodka Forte | 22

Paccheri Pasta | Spiced Vodka Sauce
Parmigiano Reggiano

Wild Forest Mushroom Risotto | 20

Truffle Oil | Aged Parmigiano Reggiano

Wild Caught Shrimp Scampi | 26

Linguini | Fresh Lemon
White Wine & Butter Sauce

Lobster Linguini With Mussels | 36

Live Cold Water Atlantic Lobster
Crispy Pancetta | Spicy Marinara

Creamy Sausage Cavatelli | 22

Ground Pork Sausage | Fresh Mozzarella
Sage | Rosemary | Garlic | Tomato Cream

Eggplant Parmigiana | 20

Fresh Mozzarella | Ricotta Cheese | Spinach
Tomato Sauce | Baked in a Cast Iron Skillet

Rigatoni Bolognese | 22

Traditional Veal Ragu | Plum Tomatoes
Sweet Onions | Fresh Herbs | Ricotta Cheese

Amatriciana | 24

Bucatini Pasta | Guaciale | Onion
Cherry Tomato

Free Range Chicken Parmigiana | 22

Lightly Breaded Cutlet | Salsa Di Nonna
Mozzarella | Spaghetti

Pappardelle Duck Ragu | 24

Confit Duck | Ricotta Cheese
Duck Demi Sauce

FROM THE LAND AND SEA

Roasted French Cut Chicken Breast | 26

Oven Roasted Baby Potatoes
Asparagus | Roasted Garlic Lemon Sauce

Duck Breast | 28

Pan-Seared | Heirloom Carrots
Wild Rice | Raspberry Prosecco Reduction

Braised Lamb Shank | 36

Parsnip Puree | Sautéed Baby Spinach
Mint and Port Reduction

Filet Mignon | 36

Garlic Mashed Potatoes | Crisp Watercress
Cabernet Agro Dolce

16 Hour Braised Short Rib | 32

Creamy Polenta | Rich Chianti Reduction

Grilled Berkshire Pork Chop | 30

Mashed Potatoes | Caramelized Apple
Brandy Demi Sauce

NY Strip Steak | 44

Pan Seared | Roasted Fingerling Potatoes | Broccoli
Grilled Baby Romaine Caesar Dressing Basil Bread Crumbs
Avocado Mousse | Demi

Atlantic King Salmon | 26

Pan-Seared | Mediterranean Couscous

Grilled Filet of Branzino | 30

Wild Rice | Heirloom Carrots
Lemon Sauce

Zuppe Di Pesce | 32

Seafood Stew | Mussels | Shrimp | Cod