

INSALATA

Caesar 12/24/43
grilled romaine, crispy capers,
focaccia crumbs, piastrella,
parmigiano reggiano, olive oil

Caprese 12/24/43
tomatoes, bufala mozzarella,
balsamic reduction, basil, pesto

ANTIPASTI

Bruschetta 11
roma tomatoes, sweet bell peppers,
jalapeno, green onion, garlic, crostinin

Polpettini 6/12/22
beef meatballs, marinara sauce,
asiago, focaccia crumbs, parsley

Gamberoni 19
jumbo shrimp cocktail,
cocktail sauce, grilled lemon

Carpaccio 19
beef tenderloin, roasted sweet pepper aioli,
crispy capers, pickled sweet pepper,
parmigiano reggiano, house-made crackers

Capesante 22
pan seared scallops,
butternut squash puree, pancetta chips,
lime infused black sea salt

Salumi e Formaggio 19/35
cured meats and cheeses,
pickled vegetables, marinated olives,
mustard, mostarda, house-made crackers

PRIMI PIATTI

Tortellini 17/32
veal tortellini, sautéed mushrooms, **vivo** crema,
pancetta, parmigiano reggiano, lemon zest

Linguine 18/33
rose sauce, crispy prosciutto,
pecorino romano, fresh basil

Gnudi 20/37
toasted ricotta gnocchi, walnut butter, crispy sage,
orange sauce, pecorino romano

Rigatoni 20/37
Italian pork sausage, spicy tomato sauce,
red wine, lemon mascarpone, micro greens

Fettuccine 24/44
bufala mozzarella, fior di latte,
grana padano, garlic, butter,
parsley, parmigiano reggiano

Risotto Piccante al Pomodoro 14/24
plum tomatoes, pepperoncino, grana padano, basil

Risotto di Aragosta 22/41
lobster, butternut squash,
marash, white wine, grana padano, green onion

Gluten-Friendly Penne 21/39
choice of marinara, **vivo** crema,
rose sauce or pork Bolognese

- add a pair of jumbo shrimp 7
- add a DeRose Bros sausage 4
- add a jumbo scallop 6
- add ½ lobster tail 22
- add full lobster tail 40

SECONDI PIATTI

Pollo 49 (serves 2 - 3)
chicken breast, focaccia crumb breading,
marinara sauce, vivo crema,
mozzarella, parmigiano reggiano

Branzino 97 (serves 2 - 3)
sea bass, tomato sweet pepper relish,
grilled grapefruit, fennel

Agnello 89 (serves 2 - 3)
lamb rack, rosemary, mint cream chevre

Filetto 87 (serves 2 - 3)
beef tenderloin, crispy prosciutto,
red onion jam, horseradish mousse

CONTORNI

Barbabietole e Carote 11
roasted beets and carrots,
apple cider vinegar, goat cheese crumble

Patate 11
roasted baby potatoes, rosemary, garlic butter,
asiago, marash, tuscan greens

Cavoletti di Bruxelles 13
roasted Brussels sprouts,
crispy pancetta, spicy honey

Funghi 14
mixed wild mushrooms, shallots, garlic,
white wine, mascarpone, parsley

Asparagi 15
grilled asparagus spears
wrapped with prosciutto, lemon

PIATTO

Pesce e Carne
95 / 185
“Surf & Turf” platter of
beef tenderloin, prawns, lobster tail

Arrosto Misto (serves 4) 160
family style mixed grill with beef tenderloin,
½ lamb rack, pollo and DeRose Bros Italian sausage

PLATES FOR ONE

Pollo 29
chicken breast, focaccia crumb breading,
marinara sauce, vivo crema,
mozzarella, parmigiano reggiano,
side spaghetti, grilled vegetables

Filetto 42
beef tenderloin, crispy prosciutto,
red onion jam, horseradish mousse
baby potatoes, sauteed mushrooms, asparagus

Branzino 47
sea bass, tomato sweet pepper relish,
grilled grapefruit, fennel,
side tomato risotto, grilled vegetables

Agnello 49
½ lamb rack, rosemary, mint cream chevre,
baby potatoes, grilled vegetables

vivo

20% gratuity will be added to all parties of six or more