

PORTO VIVO

WINES BY THE GLASS

SPARKLING

MARENCO, MOSCATO D'ASTI, PIEDMONT, ITALY '08 10.

JEIO, PROSECCO, BRUT, ITALY, NV 10.

GRUET ROSÉ, GRUET WINERY, NEW MEXICO, NV 10.

ROSÉ

BERINGER, WHITE ZINFANDEL, CALIFORNIA '09 8.

RED

OYSTER BAY, MERLOT, MARLBOROUGH, NEW ZEALAND '08 9.

GOUGUENHEIM, MALBEC, VALLE ESCONDIDO MENDOZA, ARGENTINE '09 10.

GEOFF MERRILL, CABERNET SAUVIGNON, NEW ZEALAND '09 12.

OYSTER BAY, PINOT NOIR, MARLBOROUGH, NEW ZEALAND '09 12.

BANFI, CHIANTI CLASSICO RISERVA, DOCG, TUSCANY, ITALY '07 13.

ARGIANO, ROSSO DI MONTALCINO, TUSCANY, ITALY '08 11.

WHITE

GABRIELLA, CHARDONNAY FRIULI, ITALY '09 9.

GABRIELLA, PINOT GRIGIO, FRIULI, ITALY '09 10.

RAPAURA SPRINGS, SAUVIGNON BLANC,
MARLBOROUGH, NEW ZEALAND '09 10.

ROBERT MONDAVI, CHARDONNAY, CALIFORNIA '08 14.

RITCHER ESTATE RIESLING, "MOSEL", MULHEIM, GERMANY '08 10.

SUPER TUSCAN, BY THE GLASS!

ROCCA DI FRASSINELLO, LE SUGHERE DI FRASSINELLO, 2008

SANGIOVESE, CABERNET SAUVIGNON & MERLOT, LIMITED TIME ONLY 14.

ANTIPASTI

TAVOLA DI ANTIPASTI 26.

SPECK, COPPA, 24 MONTH AGED PROSCIUTTO DI PARMA, SOPPRESSATA, 90 DAY AGED PECORINO PEPATO, 10 MONTH AGED PIAVE, PARMIGIANO REGGIANO, MIXED OLIVES, WHITE ANCHOVIES, ROASTED GARLIC, WHITE BEAN PUREE, CALIMYRNA FIGS & SPICED PISTACHIOS.

BRAISED BEEF SHORT RIB 14.

PARSNIP PUREE, EGGPLANT CAPONATA & ACETO DI MODENA.

FRITTO MISTO 18.

BLUE POINT OYSTERS, SEA SCALLOPS, JUMBO SHRIMP, CALAMARI & ROASTED GARLIC AIOLI & SALSA VERDE.

PORTO VIVO CRISPY CALAMARI 11.

SWEET CHILI GLAZE, PEANUTS, SESAME SEEDS & LIME.

BUFFALO MOZZARELLA 13.

HEIRLOOM TOMATOES, SMOKED SEA SALT, OLIVE OIL, BASIL OIL & BALSAMIC REDUCTION.

TUSCAN ONION SOUP ARANCINI 11.

TRUFFLE CHEESE FONDUE.

AHI TUNA TARTARE 14.**

OVER HEIRLOOM TOMATOES, PANCETTA CROSTINI, AVOCADO & LETTUCE.

MUSSELS FRA DIAVOLO 12.

TOASTED GARLIC COUNTRY BREAD.

SKILLET ROASTED SPANISH OCTOPUS 11.

DRIED IMPORTED CHORIZO, TOASTED GARLIC, FRESH BASIL, AGED SHERRY VINEGAR, LEMON & GRILLED BREAD.

ZUPPA DI GIORNO 9.

CHANGES DAILY.

PORTO VIVO CRAB "COCKTAIL" 16.

JUMBO LUMP CRAB MEAT, CHILLED TOMATO, VODKA BRODO, MEYER LEMON JAM & CELERY SPUMA.

GRILLED ARTICHOKE 8.

TOMATO & GOAT CHEESE, GARLIC OIL.

ITALIAN GRILLED CHEESE 12.

TALEGGIO, PROSCIUTTO DI PARMA, TRUFFLE INFUSED TOMATO SOUP.

PIZZETTE

MARGHERITA 14.

TOMATO, BASIL & MOZZARELLA.

BAKED CLAM 16.

FRESH CHOPPED CLAMS, OREGANO, MOZZARELLA, BREAD CRUMBS & LEMON ZEST.

BIANCA 15.

SMOKED MOZZARELLA, FRESH RICOTTA, ASIAGO & FONTINA CHEESE.

PROSCIUTTO, ARUGULA & FIG PRESERVE 18.

DAILY SPECIAL PIZZETTE 16.

INSALATE

TUNA & WATERMELON SALAD 13.**

DICED AHI TUNA, WATERMELON, HEIRLOOM CHERRY TOMATOES, FRESH BASIL, MINT, PIGNOLI NUTS, SRIRACHA & YUZU EMULSION.

CLASSIC CAESAR SALAD 9.

PORTO VIVO HOUSE SALAD 11.

BIBB LETTUCE, ENDIVE, RADICCHIO, PEARS, BLUE CHEESE & ORANGE-BALSAMIC VINAIGRETTE.

ROASTED BEETS WITH RICOTTA SALATA 9.

AGED SHERRY VINEGAR, CITRUS SEGMENTS, ROASTED HAZELNUTS & GARLIC CROSTINI.

BABY ARUGULA SALAD 9.

HEIRLOOM TOMATO CARPACCIO, SHAVED GRANA PADANO, SLICED RED ONIONS & ROASTED LEMON VINAIGRETTE.

PORTO VIVO SIGNATURE CHOCOLATE SOUFFLÉ

SERVED WITH CRÈME ANGLAISE, PRE ORDER ONLY

(20-25 MINUTES!) 12.

PORTO VIVO

WEEKLY SPECIALS

SUNDAY, MONDAY, TUESDAY

LOBSTER SPECIAL
\$25

WHOLE LOBSTER **OR** RIB EYE STEAK SERVED WITH
SALAD AND SEASONAL SIDE.

WINE DOWN WEDNESDAY

50% OFF BOTTLES OF WINE OVER \$50.

THURSDAY

CHEFS CHOICE \$45 PER PERSON
3 COURSE MENU, NO SUBSTITUTIONS.

FRIDAY

CARTOCCIO- MARKET FISH, JUMBO SHRIMP, CLAMS, MUSSELS,
WILD MUSHROOMS, GARLIC, TOMATO, HERBS, & WHITE WINE
STEAMED IN A FOIL BAG 30.

SATURDAY

GRILLED RIB EYE TOSCANA, PANZANELLA SALAD 32.

WEDNESDAY, THURSDAY, FRIDAY & SATURDAY

JOHN W ENGEMAN \$40 PRE-THEATRE PRIX FIXE.
(FRIDAY & SATURDAY UNTIL 6:30 PM)

*** PORTO VIVO CHEF'S TASTING ***
5 COURSE TASTING MENU
\$65 PER PERSON
(EVERY NIGHT)

THE WHOLE TABLE MUST PARTICIPATE, NO SUBSTITUTIONS.

** CONSUMING RAW OR UNDER COOKED MEATS, FISH, SHELLFISH, OR FRESH SHELL EGGS MAY
INCREASE YOUR RISK OF FOOD-BORN ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL
CONDITIONS.

WE RESERVE THE RIGHT TO INCLUDE 20% GRATUITY ON ALL PARTIES OF 8 OR MORE GUESTS.

PASTA

ALL PASTA MADE FRESH AT PORTO VIVO

BUFFALO MOZZARELLA & BASIL TORTELLONI 12/21.
BRAISED BEEF SHORT RIB RAGU, SHAVED PARMESAN.

SQUID INK SPAGHETTI FRUTA DI MARE 13/25.
SEPPIA, CALAMARI, PRAWNS, FRESH LIME, GARLIC & OIL

LINGUINE "PORTO VIVO" 11/18.
SLOW ROASTED SAN MARZANO TOMATO SAUCE & FRESH BASIL

LOBSTER RAVIOLO 14/27. **
SHEEP'S MILK RICOTTA, SMOKED MOZZARELLA, SPINACH, EGG YOLK,
ASPARAGUS & SHAVED BLACK TRUFFLES.

HAND ROLLED RICOTTA GNOCCHI 12/20.
ALLA BOLOGNESE.

PESCE

BRANZINO FILET 32.
OLIVE OIL POACHED FINGERLING POTATOES, SAUTÉED BROCCOLI RABE,
LEMON-BASIL CITRONETTE.

SEARED AHI TUNA 34. **
CARROT GINGER PUREE, SHIITAKE MUSHROOMS & FAUX OLIVE CAVIAR.

PAN SEARED ALASKAN HALIBUT 32.
LOBSTER RISOTTO, YUZU VINAIGRETTE & SHAVED BLACK TRUFFLES.

LOBSTER & TEMPURA PRAWNS 36.
PARSNIP PUREE, FENNEL-ORANGE SALAD, PROSCIUTTO DI PARMA &
VANILLA BEAN EMULSION.

GRILLED SWORDFISH 28.
ROASTED MUSHROOMS, CHARRED PEACH BASIL COMPOTE & ORANGE
VIN COTTO.

EXECUTIVE CHEF JOSEPH BALBO
SOUS CHEF WILLIAM BERGIN

CARNE

ROASTED LAMB LOIN 36.**
CUMIN SCENTED EGGPLANT, SAUTÉED ARTICHOKEs, GRAPPA SOAKED
FRIED GRAPES & MINT PESTO.

WOOD GRILLED FRENCH BREAST OF CHICKEN 26.
CREAMY POLENTA, MUSHROOM FRICASSEE & CRISPY SPECK.

VEAL MILANESE 28.
PARMESAN CRUSTED TENDER VEAL CUTLET, ARUGULA, TOMATO, LEMON,
OLIVE OIL & SHAVED PARMESAN.

KOBE FLATIRON "CHEESE STEAK" 10oz 31.**
CARAMELIZED ONIONS, PARMESAN FRIES & BLACK TRUFFLE
CHEESE FONDUE.

FILET MIGNON CERTIFIED ANGUS PRIME 10oz 38.**
GRILLED ASPARAGUS, PORTO VIVO MAC & CHEESE.

GRILLED CENTER CUT VEAL CHOP 16oz 42.**
MASCARPONE WHIPPED POTATO, SAUTÉED BROCCOLI RABE & CHERRY
PEPPER DEMI.

CONTORNI

CREAMY POLENTA
SAUTÉED MUSHROOMS
BROCCOLI RABE
RICOTTA GNOCCHI GRATIN
GRILLED ASPARAGUS, PARMESAN
MASCARPONE MASH POTATOES
PORTO VIVO FRIES
PARMESAN CHEESE, SEA SALT
7. EACH
TRUFFLE MACARONI & CHEESE
11.