

PORTO VIVO

WINES BY THE GLASS

SPARKLING

MOSCATO D'ASTI,
LA SPINETTA,
BIANCOSPINO
PIEDMONT, ITALY '08 10.

PROSECCO, BRUT,
JEIO, ITALY, NV 10.

WHITE

GABRIELLA, CHARDONNAY
FRIULI, ITALY '08 9.

PINOT GRIGIO,
GABRIELLA, ESTATE BOTTLED
FRIULI, ITALY '08 10.

RAPAURA SPRINGS,
SAUVIGNON BLANC,
MARLBOROUGH,
NEW ZEALAND '08 10.

BENZIGER, CHARDONNAY,
SANGIACOMO VINEYARD,
SONOMA, '07 14.

CHATEAU TANUNDA,RIESLING,
AUSTRALIA, '09 12.

ROSÉ

WHITE ZINFANDEL
BAREFOOT CELLARS,
CALIFORNIA, NV 8.

RED

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

ALTOS LAS HORMIGAS, MALBEC
MENDOZA, ARGENTINE '08 10.

GEOFF MERRILL,
CABERNET SAUVIGNON
MT. HURTLE, AUSTRALIA '04 12.

RAMSAY, PINOT NOIR
NAPA VALLEY '07 12.

BANFI, CHIANTI CLASSICO
RISERVA, DOCG,
TUSCANY, ITALY '06 13.

SUPER TUSCAN, BY THE GLASS!

ROCCA DI FRASSINELLO, LE SUGHERE DI FRASSINELLO, 2007
SANGIOVESE, CABERNET SAUVIGNON & MERLOT, LIMITED TIME ONLY 14.

ANTIPASTI

MEANS "BEFORE"...THINGS TO SHARE BEFORE YOUR APPETIZER AND ENTREE.
FAMILY STYLE, JUST LIKE IN ITALY, SO EVERYONE GETS TO TRY!

VEGETABLES

CRISPY FRIED ARTICHOKE HEARTS 9.
LIGHTLY BREADED IN PARMESAN WITH SALSA VERDE AÏOLI

GRILLED ZUCCHINI 7.
WITH HERBED PARMESAN CRUMBS

ROASTED BEETS WITH RICOTTA SALATA 9.
IN AGED SHERRY VINEGAR, PISTACHIO OIL AND GARLIC CROSTINI

GRILLED ARTICHOKE 7.
DRIZZLED WITH GARLIC OIL SERVED WITH TOMATO AND GOAT CHEESE

SEAFOOD AND MEAT

PROSCIUTTO DI PARMA,
COPA, SWEET AND SPICY SOPPRESSATA,
SALAMI, FONTINA AND PARMESAN CHEESE 16.

FRIED LONG ISLAND CALAMARI 13.
WITH SPICY TOMATO SAUCE AND SALSA VERDE AÏOLI

AHI TUNA TARTARE* 12.
OVER HEIRLOOM TOMATOES AND PANCETTA CROSTINI

STEAMED LITTLE NECK CLAMS 15.
WITH TOASTED GARLIC AND WHITE WINE

GRILLED SPANISH OCTOPUS 13.
FRISÉE, CAPERS, ONIONS AND RED WINE VINEGAR

APPETIZERS

JUMBO LUMP CRABCAKE 15.
ORANGE CHIPOTLE AÏOLI, RADICCHIO, ENDIVE, RED ONION SALAD

SEARED SEA SCALLOP* 14.
ON SPRING VEGETABLE SALAD IN TARRAGON VINAIGRETTE

LOBSTER SALAD 17.
WITH MANGO, AVOCADO AND CHAMPAGNE VINAIGRETTE

FRESH MOZZARELLA, HEIRLOOM TOMATOES 15.

CHILLED JUMBO ASPARAGUS 13.
MARKET MUSHROOMS AND LEMON VINAIGRETTE

CLASSIC CEASAR SALAD 9.

PORTO VIVO HOUSE SALAD 10.
BIBB LETTUCE, ENDIVE, RADICCHIO, PEARS, BLUE CHEESE
& ORANGE-BALSAMIC VINAIGRETTE

SEARED CARPACCIO OF WAGYU BEEF* 13.
LEMON DRESSED ARUGULA, SALSA VERDE
AND SHAVED PARMESAN

CHILLED CUCUMBER AND AVOCADO SOUP
SERVED WITH CILANTRO-LIME CRAB SALAD 8.

FLATBREAD PIZZA

MARGARITA 13.
TOMATO, BASIL & MOZZARELLA

BIANCA 13.
ALFREDO SAUCE, ONION & PARMESAN

PROSCIUTTO, ARUGULA AND FIG PRESERVE 18.

SHRIMP AND GOAT CHEESE FLATBREAD 17.
WITH RED PEPPER-BASIL SAUCE

PORTO VIVO

PASTA

BRAISED SHORT RIB TORTELLONI 13/18.
IN RED WINE REDUCTION WITH CRISPY ARTICHOKE

FETTUCINI DI MARE 21.
MIXED SEAFOOD: SHRIMP, SCALLOP, MARKET FISH AND CLAMS IN TOMATO "STUFFATO"

RIGATONI WITH BROCCOLI RABE SAUSAGE 12/17.
WHITE BEANS, TOMATO AND GARLIC BROTH

LINGUINI WITH MANILA AND RAZOR CLAMS*** 19.
IN WHITE WINE, TOASTED GARLIC BROTH WITH PARSLEY

HANDROLLED GOAT CHEESE AND RICOTTA GNOCCHI 12/16.
ALLA BOLOGNESE

ASPARAGUS MUSHROOM RISOTTO 12/17.
WITH CRISPY SHALLOTS AND RED PEPPER COULIS

DAILY SPECIALS

SUNDAY
AND
MONDAY

GOURMET 2LB. MAINE LOBSTER 25.
OR
RIB EYE STEAK 25.

TUESDAY
AND
WEDNESDAY

PRIX-FIX MENU 25.
AND
PORTO VIVO WINE EXPERIENCE 12.

THURSDAY
FRIDAY
SATURDAY

OSSO BUCCO 29.
MARKET FRESH FISH 27.
BLUE CHEESE CRUSTED BEEF MEDALLIONS
IN PORT WINE SAUCE 27.

* 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.

** CAN BE COOKED TO ORDER

*** OUR LOCAL RAZOR CLAMS MAY BE TEMPORARILY UNAVAILABLE DUE TO WEATHER CHANGES AND WILL BE SUBSTITUTED BY MANILA CLAMS

ENTREES

GRILLED BRANZINO 27.
ROASTED FINGERLING POTATOES, LEMON AND ARUGULA SALAD

GRILLED CEDAR PLANKED SALMON* 26.
GREEN LENTILS AND TOMATO VINAIGRETTE WITH SHAVED FENNEL

PAN SEARED HALIBUT 29.
WITH COCKLES, ZUCCHINI, AND PORCINI MUSHROOM IN BRODO

ROASTED MONKFISH 24.
CHICKPEAS, TOMATO AND CHORIZO STEW WITH SAFFRON AND MANILA CLAMS

BROWN BUTTER POACHED LOBSTER & SHRIMP
OVER PARSLEY RISOTTO AND BLOOD ORANGE SAUCE 36.

ROSEMARY OLIVE OIL POACHED STRIPED BASS 25.
HEIRLOOM TOMATO AND CUCUMBER SALAD IN PESTO VINAIGRETTE

LEMON-FENNEL CRUSTED TUNA* 24.
SAUTÉED FENNEL, TOMATO AND OLIVES IN BAGNA CÀUDA

ROAST RACK OF COLORADO LAMB 35.**
OVER BRAISED LAMB RIGATONI WITH GOAT CHEESE FONDUE

GRILLED MARINATED TENDER CHICKEN 22.
PANZANELLA SALAD AND CHICKEN JUS

ROAST BREAST AND CONFIT OF DUCKLING 26.
FRISÉE SALAD AND CHIPOTLE-POLENTA CROUTONS

SAUTÉED VEAL MILANESE 29.
TENDER VEAL CUTLET IN A PARMESAN CRUST WITH ARUGULA TOMATO AND BALSAMIC VINAIGRETTE

STEAKS

GRILLED CERTIFIED ANGUS PRIME, DRY AGED 28 DAYS

ONLY THE HIGHEST QUALITY OF BEEF LENDS ITSELF TO DRY AGING, WHICH CREATES A MORE ROBUST BEEF FLAVOR, AND TENDER STEAK, PRIZED BY STEAK AFICIONADOS.

12 OZ AGED PRIME NEW YORK STRIP, 44**
9 OZ FILET MIGNON, 36**
12 OZ MARINATED RIB EYE, CHIMICHURRI 32.**

WE ARE PROUD TO BE THE ONLY RESTAURANT ON LONG ISLAND TO SERVE "CERTIFIED ANGUS PRIME" STEAKS!

SIDES

ZUCCHINI SAUTÉED IN GARLIC OIL

SAUTÉED MUSHROOMS

TRUFFLE MASHED POTATOES

RICOTTA GNOCCHI GRATIN

CRISPY POTATO ROESTI

SAUTÉED SPINACH

GRILLED ASPARAGUS, PARMESAN

PORTO VIVO FRIES

PARMESAN CHEESE, TRUFFEL OIL & FINE HERBS

7. EACH

PORTO VIVO SIGNATURE CHOCOLATE SOUFFLE

SERVED WITH HOT VANILLA SAUCE, PRE ORDER ONLY (20-25 MINUTES!) 12.