

VIVO

COUNTRY ITALIAN KITCHEN & BAR



ANTIPASTI

ASSORTED MARINATED
ITALIAN OLIVES 6.25

CRISP CALAMARI
with cherry peppers, garlic and
butter 11.75

MAINE CRAB CAKES
Local jonah crabmeat, with
lemon caper aioli 13.75

POLPETTE
Mama Burke's meatballs with
soft ricotta and marinara 10.50

SUPPLI AL TELEFONO
risotto balls filled with
mozzarella and basil, coated in
panko and fried, served with
marinara and grated reggiano
9.75

EGGPLANT ROLLATINI
four cheese stuffed eggplant
with marinara 9.75

*BEEF CARPACCIO
thin sliced raw beef with shaved
parmesan, arugula, evoo and
capers 11

MUSHROOM RAGU
with soft cooked egg, fonduta
and crostini with white truffle oil
10.75

INSALATA

*CLASSIC CAESAR
romaine, ciabatta croutons,
shaved parmesan,
anchovies 9.50

ROMAINE WEDGE
with gorgonzola, tomatoes, crisp
pancetta and red wine vinaigrette
9.50

WINTER PANZANELLA
baby spinach with sauteed
mushrooms, warm lemon
vinaigrette, goat cheese and
croutons 10

PASTA

All our pastas are homemade fresh, daily in house (except
spaghetti)

We use only the freshest ingredients available

ORECCHIETTE
with broccoli rabe, Italian
sausage and Calabrian chili oil
22.50

HANDCUT
PAPPARDELLE WITH
RABBIT
braised rabbit, parmesan cream,
sage and vegetables 25.50

SPAGHETTI
with Mama's Tuscan style
meatballs 19

BUTTERNUT SQUASH
AND PUMPKIN RAVIOLI
with roasted butternut squash,
toasted pumpkin seeds,
butter, sage and parmesan
cheese 21

TAGLIATELLE
BOLOGNESE
rich meat sauce with veal,
pork and beef 23

PASTA SPECIAL OF THE
DAY
details from server

ENTREES

PORK SALTIMBOCCA
pork tenderloin flattened with prosciutto and sage with mushroom
Madeira jus 22.75

CLASSIC CHICKEN PARMESAN
Bell and Evans chicken breast with marinara, fresh mozzarella and
basil with spaghetti 21.75

VEAL MILANESE
lightly breaded veal cutlet, baby arugula salad, lemon caper sauce
23

STATLER CHICKEN BREAST
brined, stuffed with herb butter, pan seared, served with potato
gnocchi, fontina cream and white truffle oil 23

*SEASONAL FISH OF THE DAY
price varies

*GRILLED PRIME SIRLOIN STEAK
12 ounce USDA prime certified angus, with Andre's cafe de Paris
butter 29

*PANKO AND PISTACHIO CRUSTED MAINE SALMON
preserved lemon, thyme sauce 24.75

*TAGLIATA
grilled sliced tenderloin over arugula, with tomatoes,
shaved parmesan cheese and evoo 23.50

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
We have supported local farms and businesses for thirty years. Please note there will be an extra charge for more than two servings of
bread. No splitting checks for more than 4 people. Thanks
18% gratuity for parties of 8 or more added to check

SPARKLING

| | Glass | Bottle |
|---|-------|--------|
| LAMBRUSCO GRASPAROSSA 2015 | | 37 |
| Dark, full bodied with an elegant and spicy aroma | | |
| LAMBERTI PROSECCO | 10 | 38 |
| Floral with peach notes | | |
| BROGLIA, LA MEIRANA GAVI, PIEDMONT, ITALY | | 46 |

BEER

DRAFT

Please see server for selections

CRAFT BOTTLES & CANS

FOUNDATION BREWING (ME)

Epiphany Double IPA abv 8% 7.50

FOUNDATION BREWING (ME)

Bedrock Porter abv 6.7% 7.00

DOWN EAST CIDER (ME)

Original Hard Cider abv 5% 6.50

BREWFIST (ITALY)

La Bassa Lager 7.6 % abv 9.75

BIRRA FLEA (ITALY)

Costanza Blond Ale 5.2 % abv 500ml 12

BIRRA FLEA (ITALY)

Bastola Red Ale 6.9% abv 500 ml 12

TRADITIONAL BOTTLE & CANS

| | |
|-----------------------------------|------|
| MORETTI - ITALY | 5.00 |
| PERONI- ITALY | 5.00 |
| COORS LIGHT | 4.75 |
| BUDWEISER | 4.75 |
| BUD LT. | 4.75 |
| MICH ULTRA | 4.75 |
| PBR 16 OZ. | 4.75 |
| OMISSION LAGER GLUTEN FREE | 5.00 |
| CLAUSTHALER NON ALCOHOLIC | 4.75 |
| AMSTEL LIGHT | 4.75 |
| CORONA EXTRA | 4.50 |

RED WINE

| | Glass | Bottle |
|---|-------|--------|
| PINOT NOIR, PRINCIPATO TRE VENEZIA, ITALY 2015 | 10 | 38 |
| CABERNET SAUVIGNON EXCELSIOR, SOUTH AFRICA 2016 | 10 | 38 |
| MERLOT VILLA SAN MARTINO, VENEZIA-GIULIA, ITALY 2016 | 10 | 38 |
| MONTEPULCIANO D'ABRUZZO MININI, ITALY 2016 | 10 | 38 |
| CHIANTI LA MAIALINA, TUSCANY, ITALY 2016 | 10 | 38 |
| Ruby red, bright aromas and flavors of red cherries, soft finish. | | |
| PASQUA PASSIMENTO 'ROMEO & JULIET'S WALL, VENETO 2016 | 10 | 38 |
| Deep ruby red, intense aromas of red berries with hints of spice | | |
| 'CARATO' ERIK BANTI, TUSCANY, ITALY 2015 | 11 | 44 |
| Super Tuscan blend of Sangiovese, Merlot and Ciliegiolo. A dry, tangy, soft and warm wine with excellent and well-integrated tannins. Silky, full, & smooth. Bright red fruit with a smooth finish. | | |
| MONTENIDOLI CHIANTI COLLI SENESI IL GARRULO 2016 | | 54 |
| Traditional chianti, ruby-garnet in color with a layered bouquet of fruit, flowers and earth | | |
| BARBERA D'ALBA 'FONTANELLE' ASCHERI, PIEDMONT, ITALY 2017 | 14 | 54 |
| Complex, intense bouquet of blackberries and plums. | | |
| NEBBIOLO LANGHE 'SAN GIACOMO' ASCHERI, PIEDMONT, ITALY 2015 | | 56 |
| Soft, elegant, spicy and floral. | | |
| VALPOLICELLA MARA, SUPERIORE RIPASSO DOC VENETO, ITALY 2015 | | 58 |
| Smooth and elegant, full bodied with ripe fruit aromas and flavors. | | |
| BAROLO 'BLUE LABEL' ASCHERI, PIEDMONT, ITALY 2013 | | 65 |
| Intense garnet red color, bouquet of sweet spices and dried flowers | | |
| BRUNELLO DI MONTALCINO FATTORIA DEI BARBI, TUSCANY, ITALY 2013 | | 88 |
| Deep ruby red, bouquet of black cherry, raspberries, rich in substance. | | |

WHITE WINE AND ROSE

| | glass | bottle |
|--|-------|--------|
| MONTEVINA WHITE ZINFANDEL 2017 | 9 | 34 |
| Aromas of wild berries and honeydew melon | | |
| CHARDONNAY MICHAEL SULLBERG, CALIFORNIA 2016 | 10 | 38 |
| Partially barrel fermented in one- and two-year French oak barrels. Spicy toasted aromas of apples & pear. Balanced, with a light buttery finish. | | |
| PINOT GRIGIO VILLA SAN MARTINO, VENEZIA-GIULIA, ITALY 2017 | 11 | 44 |
| Fruity but crisp; overtones of lemon-lime with a pleasing aftertaste. From the hills of far northeastern Italy. | | |
| SAUVIGNON BLANC 'CHARTRON LA FLEUR' FRANCE, 2016 | 11 | 44 |
| Clean, refreshing, floral and fruity. | | |
| ROSE PLANETA, SICILY, ITALY 2017 | 10 | 38 |
| Fresh and fruity with aromas of strawberry | | |
| ORVIETO CLASSICO 'VIGNARCO', PALAZZONE, ORVIETO ITALY 2017 | 11 | 44 |
| Rich straw color. Delicate aromas of peaches and pears | | |
| FALANGHINA VINOSIA, CAMPANIA, ITALY 2017 | 12 | 48 |
| Exotic fruit, citrus and flower aromas | | |
| CHARDONNAY TORMARESCA, PUGLIA ITALY 2016 | 12 | 48 |
| Straw yellow in color, fragrant with a savory taste | | |
| GAVI LA SCOLCA DOCG, PIEDMONTE, ITALY 2017 | 14 | 54 |
| Light straw in color, zesty lemon aromas and some almond and stone fruit notes, crisp and lively character, with sharp acidity and refreshing finish | | |
| ARNEIS LANGHE CRISTINA ASCHERI, PIEDMONT, ITALY 2017 | 14 | 54 |
| Fresh, dry with a scent of exotic fruits. | | |
| PINOT GRIGIO CONTI FORMENTINI, COLLIO FRIULI, ITALY 2015 | 14 | 54 |
| Fresh and full, smooth and round, complex. 100% pinot grigio | | |
| MONTENIDOLI CANAIUOLO TOSCANA ROSATO ITALY 2016 | | 52 |
| Delicate rose with floral aromas, full soft flavors and a savory finish | | |