

VIVO

COUNTRY ITALIAN KITCHEN & BAR



ANTIPASTI

ASSORTED MARINATED
ITALIAN OLIVES 6.50

CRISP CALAMARI
with cherry peppers, garlic and
butter 11.95

MAINE CRAB CAKES
local jonah crabmeat, with
lemon caper aioli 13.95

POLPETTE
Mama Burke's meatballs with
soft ricotta and marinara 10.75

SUPPLI AL TELEFONO
risotto balls filled with
mozzarella and basil, coated in
panko and fried, served with
marinara and grated reggiano
9.95

EGGPLANT ROLLATINI
four cheese stuffed eggplant
with marinara 9.95

*BEEF CARPACCIO
thin sliced raw beef with
mustard aioli, pickled onions,
parsley leaves and grana padano
11.50

PEPERONI RIPIENI
roasted peppers stuffed with
Sicilian tuna, greens 10.50

SICILIAN SPICED RUBBED
CHICKEN THIGHS
braised and served with mostarda
10.25

INSALATA

*CLASSIC CAESAR
romaine, ciabatta croutons,
shaved parmesan,
anchovies 9.75

JOANIES CHOPPED SALAD
cut romaine, olives, tomatoes
cucumbers and goat cheese 9.75

ARUGULA
wild arugula, shaved fennel and
parmesan, lemon vinaigrette 9.95

PASTA

All our pastas are homemade fresh, daily in house
(except spaghetti)
We use only the freshest ingredients available

PACCHERI-CARCIOFI
hand cut Neapolitan shell
pasta with artichokes,
guanciale and parmesan
cheese 23

HAND CUT
PAPPARDELLE WITH
DUCK
slow cooked duck sugo 25

SPAGHETTI
with Mama's Tuscan style
meatballs 19

MYER LEMON AND
ARUGULA RAVIOLI
with pan seared Maine
scallops 28

TAGLIATELLE
BOLOGNESE
rich meat sauce with veal,
pork and beef 24

PASTA SPECIAL OF THE
DAY
details from server

ENTREES

PORK BRACIOLE
pork tenderloin rolled, stuffed with pancetta, seasoned
breadcrumbs and slow cooked in tomato red wine brodo 23

CLASSIC CHICKEN PARMESAN
Bell and Evans chicken breast with marinara, fresh mozzarella and
basil with spaghetti 23

VEAL MILANESE
lightly breaded veal cutlet, baby arugula salad,
lemon caper sauce 24

ORGANIC GIANONE HALF CHICKEN
lemon and herb marinated sautéed breast, and roast leg served
with spinach and ricotta gnocchi 24

*SEASONAL FISH OF THE DAY
price varies

*PETIT FILET MIGNON
two black angus filets, grilled and served with
Andre's cafe de paris butter 28

*QUINOA COATED MAINE SALMON
pan seared, served with olive, lemon relish 25

*TAGLIATA
grilled sliced tenderloin over arugula, with tomatoes,
shaved parmesan cheese and evoo 24

*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
LAMBERTI PROSECCO	10	38
Floral with peach notes		
LAMBRUSCO GRASPAROSSA 2015		37
Dark, full bodied with an elegant and spicy aroma		
BROGLIA, LA MEIRANA GAVI, PIEDMONT, ITALY 2016		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 STEMMARI, SICILY, ITALY 2016	9	36
MONTEPULCIANO D'ABRUZZO CASALINI, ITALY 2016	9	36
NERO D'AVOLA PURATO, SICILY, ITALY 2017	9	36
Organic, intense fruit, blackberry, with some smoke and spice notes		
SANGIOVESE, CABERNET BRUNI, POGGIO D'ELSA, TUSCANY ITALY 2016	9	36
Baby Super Tuscan, tart fruity nose of cranberries with hints of vanilla, soft tannins		
CHIANTI LA MAIALINA, TUSCANY, ITALY 2016	10	38
Ruby red, bright aromas and flavors of red cherries, soft finish.		
CABERNET SAUVIGNON EXCELSIOR, SOUTH AFRICA 2017	10	38
Ripe black current and dried herbs, smooth and soft		
PASQUA PASSIMENTO 'ROMEO' & JULIET'S WALL, VENETO 2016	10	38
Deep ruby red, intense aromas of red berries with hints of spice		
BARBERA D'ALBA 'FONTANELLE' ASCHERI, PIEDMONT, ITALY 2017	14	54
Complex, intense bouquet of blackberries and plums.		
MONTENIDOLI CHIANTI COLLI SENESI IL GARRULO 2016		54
Traditional chianti, ruby-garnet in color with a layered bouquet of fruit, flowers and earth		
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
FRASCATI SUPERIOR, PRINCIPE PALLAVICINI 2017	9	32
Intense nose with notes of tropical fruit, full bodied		
CARPINETO, DOGAJOLO BIANCO TOSCANA 2017	9	36
Blend of Chardonnay, Sauvignon Blanc, Grechetto		
GRILLO CANTINE COLOSI, SICILY, ITALY 2017	9	36
Intense and rich with hints of golden apple		
MONTEVINA WHITE ZINFANDEL 2017	9	34
Aromas of wild berries and honeydew melon		
ROSE PLANETA, SICILY, ITALY 2017	10	40
Fresh and fruity with aromas of strawberry		
CHARDONNAY MICHAEL SULLBERG, CALIFORNIA 2017	10	38
Partially barrel fermented in one- and two-year French oak barrels. aromas of apples & pear. Balanced, with a light buttery finish.		
PINOT GRIGIO VILLA SAN MARTINO, VENEZIA-GIULIA, ITALY 2018	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.		
FALANGHINA VINOSIA, CAMPANIA, ITALY 2017	12	48
Exotic fruit, citrus and flower aromas		
GAVI LA SCOLCA DOCG, PIEDMONTE, ITALY 2017	14	54
Light straw color, zesty lemon aromas, almond and stone fruit notes, crisp, 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.		
MONTENIDOLI CANAIUOLO TOSCANA ROSATO ITALY 2016		52
Delicate rose with floral aromas, full soft flavors and a savory finish		

Vivo - Life loves people who love life

