

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.

ROSÉ

WHITE ZINFANDEL
BAREFOOT CELLARS,
CALIFORNIA, NV 8.

RED

BERINGER, MERLOT
CALIFORNIA '07 9.

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

DYNAMITE,
CABERNET SAUVIGNON
CALIFORNIA '06 11.

RAMSAY, PINOT NOIR
NAPA VALLEY '07 12.

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

SUPER TUSCAN, BY THE GLASS!

MODUS, RUFFINO ESTATE, 2006
(SANGIOVESE, CABERNET SAUVIGNON, MERLOT) **91 PTS WS!**
LIMITED TIME ONLY 16.

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 7.
LIGHTLY BREADED IN PARMESAN WITH SALSA VERDE AÏOLI

TUSCAN WHITE BEAN AND ESCAROLE SALAD 6.50

CARAMELIZED HEARTS OF FENNEL 6.50
SLOW ROASTED IN BLOOD ORANGE VINAIGRETTE

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

TUNA TARTARE* 12.
CALAMANSI JUICE, SOY AND GINGER

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

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

APPETIZERS

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

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

SEARED SEA SCALLOP* 14.
TOMATO, ORANGE-GINGER MARMALADE AND SAFFRON POTATO

HOMEMADE MOZZARELLA, HEIRLOOM TOMATOES 15.

CREAMY POLENTA WITH SAUTÉED PORTOBELLO 11.
WITH AGED BALSAMIC AND FONTINA CHEESE

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

ROASTED RED PEPPER AND FENNEL BISQUE
CRISPY PROSCIUTTO CHIPS AND OLIVE CROSTINI 8.

FLATBREAD PIZZA

MARGARITA 13.
TOMATO, BASIL & MOZZARELLA

BIANCA 13.
ALFREDO SAUCE, ONION & PARMESAN

PROSCIUTTO, ARUGULA AND FIG PRESERVE 18.

PORTO VIVO

PASTA

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

ORECCHIETTE WITH MERGUEZ SAUSAGE
WHITE BEAN AND BROCCOLI RABE 12/17.

FETTUCINI DI MARE
MIXED SEAFOOD: SHRIMP, SCALLOP, MARKET FISH AND CLAMS IN
TOMATO "STUFFATO" 18/23.

LINGUINI WITH MANILA AND RAZOR CLAMS*** 14/18.
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

MONDAY **PRIX-FIX MENU** 25.
TO
WEDNESDAY **PORTO VIVO WINE EXPERIENCE** 12.

THURSDAY **BRAISED BEEF SHORTRIBS** 26.
CREAMY POLENTA AND CRISPY ONIONS

FRIDAY **MARKET FRESH FISH** 27.

SATURDAY **OSSO BUCCO** 29.

SUNDAY **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

POACHED ATLANTIC SOLE WITH HERBED MOUSSELINE
IN CHAMPAGNE-CAVIAR SAUCE 28.

GRILLED KING SALMON* 26.
GREEN LENTILS AND TOMATO VINAIGRETTE

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.

SEARED BLACK COD AND SICILIAN BACALA 25.
WITH ZUCCHINI-SAFFRON COUSCOUS

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

EXECUTIVE CHEF: STEVEN LECCHI

CONSULTING CHEF: JOHN DOHERTY

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

7. EACH

**ZUCCHINI SAUTÉED IN GARLIC OIL
SAUTÉED MUSHROOMS**

**ROASTED BRUSSELS SPROUTS
WITH PANCETTA AND APPLES**

RICOTTA GNOCCHI GRATIN

CRISPY POTATO ROESTI

SAUTÉED SPINACH

GRILLED ASPARAGUS, PARMESAN

PORTO VIVO FRIES

PARMESAN CHEESE, TRUFFEL OIL & FINES HERBES

PORTO VIVO SIGNATURE CHOCOLATE SOUFFLE

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