

\$55

DINE VI

PRIX FIXE MENU

# Da Livio

## 1st Course

Carpaccio di polipo

*Sliced thin octopus topped with EVO oregano olives side of breadsticks*

Bresaola al limone

*Imported dry cured beef with EVO lemon and local organic arugula*

Gnocchi alla salsa di tartufo

*Handmade potato dumpling with black truffle creamy sauce*

## 2nd Course

Ravioli di aragosta

*Homemade lobster filled ravioli with Sicilian pistachio pesto*

Pappardelle alla bolognese

*Homemade pappardelle pasts with original bolognese meat sauce*

Scaloppine ai porcini

*Veal scaloppini with porcini sauce side of homemade tagliatelle*

## 3rd Course

Homemade tiramisu

Panna cotta

Bisciola con crema di zabaione

*Traditional Italian winter cake with zabaione topping*

Beverages and Gratuity not  
included.



PLEASE CALL TO MAKE YOUR  
#DINEVI RESERVATION!

T. (340) 779-8900