



DA LIVIO RISTORANTE & PIZZERIA
THE ONLY AUTHENTIC ITALIAN ON ST. JOHN
THE ONLY ONE RECOMMENDED
BY MARIO BATALI

pasta, gnocchi, ravioli

Tagliatelle ai porcini
homemade tagliatelle with porcini
mushrooms sauce
20.00

Linguine ai frutti di mare
homemade black linguini
clams & mussels sauce
18.00

Bavette vongole pistacchio e bottarga
homemade bavette pasta with fresh clams
Sicilian pistachio pesto Sardinian bottarga
19.00

Ravioli di aragosta al pesto di mandorle
homemade lobster filled ravioli, Sicilian almond
pesto orange zest Pecorino cheese
19.00

Pansoti di magro burro e salvia
homemade Josephine's farm bok choy
and spinach filled ravioli butter & sage
sauce

Gnocchi al pesto
hand made gnocchi with basil pesto,
Josephine's farm grown, Parmigiano cheese
16.00

Gnocchi Valtellinesi al Bitto e Porcini
Handmade potato and green beans gnocchi,
aged Bitto cheese and porcini
18.00

Pappardelle alla bolognese
homemade zaffron pappardelle
traditional Bolognese meat sauce
14.00

Agnolotti di brasato al Barolo
Barolo wine braised beef filled ravioli in wine
truffled sauce Pecorino cheese
19.00

pasta gnocchi and ravioli are
appetizer size
also available as entree size

insalate antipasti

Da Livio insalata di Cesare
Signature Cesare's salad with bread
sticks homemade Cardin's sauce
13.00

Insalata caprese
tomatoes fresh mozzarella basil
balsamic glaze
14.00

Insalata di Rucola
Josephine's farm grown baby arugula
Parmigiano Reggiano EVOO balsamic
glaze

Melanzane alla parmigiana
eggplant fresh ricotta tomato sauce
basil Parmigiano Reggiano
14.00

Carpaccio di polipo
Cooked Sardinian octopus sliced thin with
Taggiasca olives, oregano EVOO
17.00

Zuppa di cozze e Nanduja
P.E.I. mussels soup tomato and
Calabrian spicy salami, toasted bread
16.00

Bresaola carpacciata
Dried cured beef Josephine's farm grown
baby arugula shaved Parmigiano Reggiano
15.00

risotti

Risotto ai funghi porcini
aged Aquerello risotto with
porcini mushrooms
38.00

Risotto aiis Milanese
aged Aquerello risotto saffron
and Parmigiano reggiano cheese
30.00

p i z z a

M a r g h e r i t a

Tomato Mozzarella basil
17.00

D i a v o l a

Tomato Mozzarella hot
Soppressata
18.00

P r o s c i u t t o e f u n g h i

Tomato Mozzarella Italian ham
mushrooms
22.00

S a n G i o v a n n i (S t. J o h n)

Tomato Mozzarella Mascarpone
prosciutto Parma
22.00

B i a n c a

Whole wheat dough 4 cheeses topping
radicchio truffled oil
23.00

Q u a t t r o S t a g i o n i

Tomato Mozzarella Italian ham
artichokes Porcini olives
23.00

P a r m i g i a n a

Tomato Mozzarella prosciutto Parma
arugula, shaved Parmigiano
23.00

V e g e t a r i a n a

Tomato Mozzarella mixed vegetables.
22.00

F i o r e n t i n a

Tomato mozzarella hot sausage scrambled
eggs local grow arugula
22.00

C a r n i v o r a

tomato mozzarella cured meats
(for meat lovers)
23.00

C a l z o n e f a r c i t o

tomato mozzarella artichokes mushroom
olives Italian ham
23.00

R e g i n a

Tomato fresh Mozzarella imported
basil
20.00

N a p o l i

Tomato Mozzarella anchovies
olives capers
18.00

H a w a i i

Tomato Mozzarella Italian ham
pineapple
20.00

pizza and pasta are available
gluten free (not for celiac disease) 4.00

c a r n e

P o l l o a l l a P a r m i g i a n a

Chicken parmigiana tomato pasta side
34.00

O s s o b u c o c o n r i s o t t o

veal ossobuco braised side
saffron risotto sweet peas
43.00

S c a l o p p i n e a i f u n g h i p o r c i n i

Veal scaloppini with porcini tagliatelle
pasta on the side
42.00

S a l t i m b o c c a a l l a r o m a n a

Veal scaloppini with Parma prosciutto and
sage, pasta side
41.00

p e s c e

B r a n z i n o a i c a r c i o f i

Mediterranean sea bass with artichokes
fennel salad side, pasta complimentary
41.00

d o l c i

tiramisu traditional,
14.00

panna cotta
13.00

pizza con Nutella
15.00

Home baked bread 4.00 split plate 5.00
auto gratuity party of 5 or more

chef owner Livio
sous chef owner Nelita