



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

## pasta, gnocchi, ravioli

Fettuccine ai porcini  
homemade tagliatelle with porcini  
mushrooms sauce  
34.00

Linguine ai frutti di mare  
homemade black linguini  
clams & mussels sauce  
32.00

Ravioli di aragosta al pesto di pistacchi  
homemade lobster filled ravioli, Sicilian  
pistachio pesto Pecorino cheese  
19.00/34.00

Gnocchi al pesto  
hand made gnocchi with basil pesto,  
Josephine's farm grown, Parmigiano cheese  
16.00/31.00

Penne arrabbiata  
Homemade Penne  
spicy tomato sauce  
27.00

Conchiglie ai 4 formaggi  
Homemade Shells pasta wit four  
cheeses sauce  
31.00

Tagliatelle alla bolognese  
homemade tagliatelle traditional Bolognese  
meat sauce  
29.00

## 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  
14.00

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  
P.E.I. mussels soup tomato  
toasted bread  
16.00

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

gluten free pasta available

## c a r n e

Ossobuco con risotto  
veal ossobuco braised side  
saffron risotto sweet peas  
43.00

Scaloppine ai funghi porcini  
Veal scaloppini with porcini tagliatelle  
pasta on the side  
42.00

Pollo alla Parmigiana  
Chicken parmigiana home  
made pasta side  
34.00

Vitello alla Parmigiana  
Veal parmigiana tomato pasta side  
45.00

## p e s c e

Branzino ai carciofi  
Mediterranean sea bass with artichokes  
side, pasta  
41.00

## d o l c i

tiramisu traditional,  
14.00  
panna cotta  
13.00  
pizza con Nutella  
17.00

## p i z z a

M a r g h e r i t a  
Tomato Mozzarella basil  
20.00

D i a v o l a  
Tomato Mozzarella hot  
Soppressata  
21.00

P r o s c i u t t o e f u n g h i  
Tomato Mozzarella Italian ham  
mushrooms  
23.00

S a n G i o v a n n i ( S t . J o h n )  
Tomato Mozzarella Mascarpone  
prosciutto Parma  
24.00

B i a n c a  
Whole wheat dough 4 cheeses topping  
radicchio truffled oil  
24.00

Q u a t t r o S t a g i o n i  
Tomato Mozzarella Italian ham  
artichokes Porcini olives  
25.00

P a r m i g i a n a  
Tomato Mozzarella prosciutto Parma  
arugula, shaved Parmigiano  
24.00

V e g e t a r i a n a  
Tomato Mozzarella mixed vegetables.  
22.00

C a r n i v o r a  
tomato mozzarella cured meats  
(for meat lovers)  
25.00

R e g i n a  
Tomato fresh Mozzarella import-  
ed basil  
22.00

N a p o l i  
Tomato Mozzarella anchovies  
olives capers  
21.00

H a w a i i  
Tomato Mozzarella Italian ham  
pineapple  
22.00

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

chef owner Livio  
sous chef owner Nelita