

R I S T O R A N T E
I V I V A I

OUR SELECTIONS



Cinta ham with giardiniera and toast (1-9-12)

16,00€

Selection of cheeses with jams and honey (7-8-10-12)

15,00€

Cantabrian anchovies with toast and butter (1-4)

15,00€

Selection of tuscan cold cuts with chicken liver croutons (1)

15,00€

R I S T O R A N T E
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LAND APPETIZER



Beef tartare, peppers mayonnaise, (1-3-10)
toasted taralli and mustard

16,00€

Celery “pratese” stuffed with veal, (1-3-7-9)
herbs and pecorino cheese mousse

15,00€

Terrine of livers, brioche bread, (1-3-7-9-12)
onion jam and gardener

15,00€

Our parmigiana eggplant (7)

14,00€

R I S T O R A N T E
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SEAFOOD APPETIZER



Raw seafood (2-4-14)

35,00€

Oysters selection "Poget"

5€ per piece

Sea bass tartare in (4-12)

panzanella sauce

17,00€

Cuttlefish and octopus cooked (7-9-12-14)
on tomato gazpacho and buffalo mozzarella

16,00€

Warm sea salad (2-4-9-14)

17,00€

R I S T O R A N T E
VIVAI

LAND FIRST COURSES



Potato tortelli with bolognese sauce (1-3-7-9-12)

15,00€

Herb tagliatelle (1-12)
with “aia sauce” and lemon

14,00€

Caprino tortelli, cream of tropea onions, (1-3-7-8-10-12)
toasted hazelnuts and mustard

14,00€

Fusilloni with fresh tomato and basil (1-9)

12,00€

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SEAFOOD FIRST COURSES



Linguine cheese and pepper (1-2-7)
with shrimp tartare

17,00€

Tortelli of burrata (1-2-3-7-9-12)
with lobster

20,00€

Spaghetti with clams (1-12-14)

17,00€

Pasta with octopus (1-12-14)
genovese sauce

16,00€

Spaghetti, yellow tomatoes, nduja and squid (1-12-14)

16,00€

R I S T O R A N T E V I V A I

LAND SECOND COURSES



Beef fillet, mediterranean sauce, (9-12)
carrot puree and sour seasonal vegetables

29,00€

Grilled chicken with new potatoes
and grilled chicory

22,00€

Beef steak with salad and vegetable caponata

26,00€

GRILL



Costata

5,50€ al h/g

Fiorentina

5,50€ al h/g

SIDE DISHES



Roasted potatoes French fries Mixed salad

Tomatoes and cucumbers Grilled vegetables Sautéed vegetables

Beans with olive oil

5€

R I S T O R A N T E
VIVAI

SEAFOOD SECOND COURSES



Tuna steak, cream of tomatoes, (4)
roast San Marzano and spring onions

26,00€

Barbecue monkfish, (4-7)
friggirelli and sweet garlic cream

26,00€

Cod on courgettes cream (4)
and flowers

24,00€

Slice of bass (4)
with baked summer vegetables

24,00€

R I S T O R A N T E
VIVAI

COVERED 3€ - WATER 3€

For vegan options, ask the dining room staff

ALLERGENS

1.Cereals and derivatives / **2.** Crustaceans / **3.** Eggs / **4.** Fish / **5.** Peanuts / **6.** Soy
7. Milk / **8.** Nuts / **9.** Celery / **10.** Mustard / **11.** Sesame
12. Sulfur dioxide and sulphites / **13.** Lupins / **14.** Molluscs