

R I S T O R A N T E
VIVA

OUR SELECTIONS



Cinta ham with pickled vegetables and toasted bread
16,00 € (1-9-12)

Selection of cheeses with jams and honey
15,00 € (7-8-10-12)

Cantabrian anchovies with toast and butter
15,00 € (1-4)

Selection of Tuscan cold cuts,⁽¹⁾
with chicken liver croutons
15,00 €

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APPETIZERS



Beef tartare, black truffle,
egg yolk and toasted hazelnuts ⁽³⁻⁸⁾
18,00 €

Broccoli flan, sausage ragout and taleggio cheese fondue ⁽³⁻⁷⁻⁹⁻¹²⁾
15,00 €

Rabbit terrine stuffed with figs and livers,
onion jam and celeriac puree ⁽¹⁻³⁻⁷⁻⁹⁻¹²⁾
16,00 €

Sautéed mushrooms, soft egg,
baked pumpkin and parmesan sauce ⁽⁷⁾
16,00 €

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

APPETIZERS



Raw seafood platter
35,00 € (2-4-14)

Oysters selection "Poget"
5€ per piece

Amberjack Tartare with citrus, fennel and toasted sesame
17,00 € (4-11)

Crispy seafood ribollita, gurnard fish and cacciucco gravy
16,00 € (1-4-9-12)

Steamed seafood with seasonal vegetables
17,00 € (2-4-14)

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

IN OUR RESTAURANT WE CARE ABOUT QUALITY,
ALL OUR FRESH PASTA AND BREAD ARE OF OUR OWN PRODUCTION,
WITH PARTICULAR ATTENTION TO LOCAL INGREDIENTS.

EVEN THE "DRY" PASTA HAS BEEN CAREFULLY CHOSEN,
SO WE PROPOSE "MANCINI PASTIFICIO AGRICOLO"
WHICH PRODUCES PASTA ONLY WITH THE WHEAT IT GROWS
DIRECTLY IN THE FIELDS IN THE HEART OF THE MARCHE REGION,
BRONZE-DRAWN AND DRIED AT LOW TEMPERATURES.

OUR COMMITMENT, AIMED AT YOUR WELL-BEING.

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

FIRST COURSES



Pappardelle with red wine and venison ragout
(1-3-9-12)

18,00 €

Mushroom risotto (7-9-12)

15,00 €

Cappellacci porchetta and apples,
cream and topinambur artichoke crunch
(1-3-7-12)

16,00 €



Seafood gnocchi

17,00 €

(1-2-3-4-7-12-14)

Lobster linguine

25,00 €

(1-2-7-9-12)

Fusilloni, cod, capers and olives

16,00 €

(1-4-12)

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MAIN COURSES



Pigeon, hazelnuts, onions with Vin Santo and chard (8-9-12)
28,00 €

Stuffed chicken thighs, spring onions, corn and peanuts (7-9-12)
22,00 €

Beef fillet, mushrooms and potatoes (7-12)
30,00 €



Sea bass roll, cannellini bean puree, leeks and lemon (4-7-9)
25,00 €

Livornese-style cod (1-4-12)
24,00 €

Amberjack tataki, beetroot cream and fennel (4)
27,00 €

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GRILL



Fiorentina Steak

5,50 € per hg

Ribeye Steak

5,50 € per hg

Sliced beef with baked potatoes

24,00 €



SIDE DISHES

Baked potatoes

French Fries

Baked seasonal vegetables

Grilled vegetables

Green salad

5,00 €

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SERVICE CHARGE 3€ - WATER 3€

For vegan options, ask our waiters

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