

R I S T O R A N T E
VIVAI

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
I V I V A I

LAND APPETIZER



Beef tartare, seasonal vegetable gardener, (1-3-7-9-12)
burrata and brioche bread

16,00€

Celery “pratese”, stuffed with veal (1-3-7-12)
and herbs and pecorino cheese mousse

15,00€

Fried Taleggio with apple and spice chutney (1-3-7-12)
and seasonal crunchy vegetables

14,00€

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SEAFOOD APPETIZER



Raw seafood (2-4-14)

35,00€

Oysters selection "Poget"

4,50€ per piece

Tuna tartare, (3-4-7)

sweet garlic mayonnaise and agretti

17,00€

Cuttlefish and octopus sautéed (12-14)

on cream of fava beans

16,00€

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

17,00€

Sauté of mussels and clams (1-12-14)

16,00€

Sea bass roll with herbs, (4-7-12)

saffron cream and asparagus

17,00€

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LAND FIRST COURSES



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

15,00€

Herb Tagliatelle (1-12)
with "aia sauce" and lemon

14,00€

Spaghetti with fresh tomato (1-9)
and basil

12,00€

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SEAFOOD FIRST COURSES



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

17,00€

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

20,00€

Tagliolini with squid ink, (1-2-4-9-12-14)
seafood and fennel

16,00€

Pici, asparagus, green bean and bottarga (1-4)

16,00€

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LAND SECOND COURSES



Gorgonzola beef fillet, (7-9-12)
celeriac puree and crispy turnips
28,00€

Grilled cockerel with baked potatoes
22,00€

Pork fillet, plums, (12)
fondant potatoes and fava puree
26,00€

Sliced beef with potatoes and rocket (7-9-12)
26,00€

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SEAFOOD SECOND COURSES



Turbot, sautéed artichokes (4-7-9-12)
and fish fumet

28,00€

Cod (4)
on chickpea cream

23,00€

Sliced Tuna, Spinach and Asparagus salad (4-6-12)
with Teriyaki sauce

25,00€

Slice of sea bass with sautéed vegetables (4)

24,00€

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

GRILL



Fiorentina

5,50€ per h/g

Cost

5,50€ per h/g

SIDE DISHES

5,00€

COVERED 3€ - WATER 3€

For vegan options, ask the dining room staff

WINE LIST



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