

PORTO VIVO

BAR AND LOUNGE MENU

FLATBREAD PIZZA

CRISPY MARGARITA WITH TOMATO, BASIL AND FRESH MOZZARELLA 14.

PROSCIUTTO DI PARMA WITH FRESH ARUGULA AND FIG 18.

BAKED CLAM WITH FRESH CHOPPED CLAMS, BREAD CRUMBS AND MOZZARELLA 16.

BIANCA SMOKED MOZZARELLA, RICOTTA, FONTINA AND ASIAGO 15.

DAILY SPECIAL FLATBREAD 16.

TAVOLA DI ANTIPASTI

SPECK, COPPA, 24 MONTH AGED PROSCIUTTO DI PARMA, SOPPRESSATA, 90 DAY AGED PECORINO PEPATO, 10 MONTH AGED PIAVE, PARMIGIANO REGGIANO, MIXED OLIVES, WHITE ANCHOVIES, ROASTED GARLIC, WHITE BEAN PUREE, CALIMYRNA FIGS & SPICED PISTACHIOS 26.

PORTO VIVO BURGER*

BACON ONION JAM, CRISPY ONIONS, FONTINA CHEESE, HOMEMADE B.B.Q. SAUCE, LETTUCE AND TOMATO ON A BRIOCHE ROLL SERVED WITH PORTO VIVO FRIES 16.

ITALIAN GRILLED CHEESE

TALEGGIO, PROSCIUTTO DI PARMA, TRUFFLE INFUSED TOMATO SOUP 12.

PIATTINI

FRITTO MISTO

LIGHTLY FRIED CALAMARI, SHRIMP, OYSTERS & SCALLOPS SERVED WITH A ROASTED GARLIC AIOLI & SALSA VERDE 18.

PORTO VIVO CRISPY CALAMARI

SWEET CHILI GLAZE, PEANUTS, SESAME SEEDS, LIME 11.

TUSCAN ONION SOUP ARANCINI

TRUFFLE CHEESE FONDUE 11.

ANGRY PRAWNS

GARLIC CHILI MARINATED PRAWNS, AVOCADO PUREE AND YUZU VINAIGRETTE 12.

SEARED AHI TUNA*

WITH CHARRED PINEAPPLE AND ROASTED RED PEPPER COULIS 15.

ASSORTED BRUSCHETTA PLATTER

EGGPLANT CAPONATA, TOMATO FIG JAM AND BACON ONION JAM 9.

PORTO VIVO CHEESE BOARD

CHEF'S SELECTION OF WORLD CHEESES 16.

SKILLET ROASTED SPANISH OCTOPUS

IMPORTED CHORIZO, TOASTED GARLIC, AGED SHERRY VINEGAR AND GRILLED BREAD 11.

ITALIAN POPCORN

CRISPY FRIED RICOTTA GNOCCHI, PARMESAN CHEESE AND SLOW ROASTED TOMATO SAUCE 11.

BRAISED BEEF SHORT RIB

PARSNIP PUREE, EGGPLANT CAPONATA, ACETO DI MODENA 14.

PORTO VIVO FRIES

SEASONED TO PERFECTION. 7.

CRISPY FRIED ARTICHOKE HEARTS

LIGHTLY BREADED IN PARMESAN WITH SALSA VERDE AIOLI 9.

WINES BY THE GLASS

SPARKLING

MARENCO, MOSCATO D'ASTI, PIEDMONT, ITALY '08 10.

JEIO, PROSECCO, BRUT, ITALY, NV 10.

GRUET ROSÉ, GRUET WINERY, NEW MEXICO 10.

RED

OYSTER BAY, MERLOT, MARLBOROUGH, NEW ZEALAND '08 9.

GOUGUENHEIM, MALBEC, VALLE ESCONDIDO MENDOZA, ARGENTINE '09 10.

GEOFF MERRILL, CABERNET SAUVIGNON, NEW ZEALAND '09 12.

OYSTER BAY, PINOT NOIR, MARLBOROUGH, NEW ZEALAND '09 12.

BANFI, CHIANTI CLASSICO RISERVA, DOCG, TUSCANY, ITALY '07 13.

ARGIANO, ROSSO DI MONTALCINO, TUSCANY, ITALY '08 11.

WHITE

GABRIELLA, CHARDONNAY FRIULI, ITALY '09 9.

GABRIELLA, PINOT GRIGIO, FRIULI, ITALY '09 10.

RAPAURA SPRINGS, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND '09 10.

ROBERT MONDAVI, CHARDONNAY, CALIFORNIA '08 14.

RITCHER ESTATE RIESLING, "MOSEL", MULHEIM, GERMANY '08 10.

ROSÉ

BERINGER, WHITE ZINFANDEL, CALIFORNIA '09 8.

* CONSUMING RAW OR UNDER COOKED MEATS, FISH, SHELLFISH, OR FRESH SHELL EGGS MAY INCREASE YOUR RISK OF FOOD-BORN ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.