

# PORTO VIVO

## THE "2 SIDES" TO BRUNCH

### ANTIPASTI

**ZUPPA DI GIORNO** 6

**TAVOLA DI ANTIPASTI** 13  
CHEF'S SELECTION OF CURED IMPORTED MEAT AND CHEESE

**SMOKED SALMON** 9  
FENNEL, RED ONION, CUCUMBER, AVOCADO PURÉE,  
YUZU EMULSION

**CLASSIC CAESAR SALAD** 7

**PORTO VIVO CRISPY CALAMARI** 10  
SWEET CHILI GLAZE, PEANUTS, SESAME SEEDS & LIME

**BABY ARUGULA SALAD** 7  
HEIRLOOM TOMATO CARPACCIO, SHAVED GRANA PADANO, SLICED RED  
ONIONS & ROASTED LEMON VINAIGRETTE.

### PIZZETTE

**MARGHERITA** 11  
TOMATO, BASIL & MOZZARELLA.

**BRUNCH SPECIAL** 13  
BACON, EGG, CHEDDAR, MOZZARELLA

**PROSCIUTTO** 15  
PROSCIUTTO, ARUGULA & FIG PRESERVE

### CONTORNI 6

BROCCOLI RABE  
AMERICAN BACON  
OLIVE OIL POACHED POTATOES  
PORTO VIVO FRIES WITH PARMESAN CHEESE & SEA SALT  
GRILLED ASPARAGUS PARMESAN

### SWEET

**BRIOCHE FRENCH TOAST** 8  
KALHUA INFUSED CREAM CHEESE

**ITALIAN STUFFED FRENCH TOAST** 9  
NUTELLA AND BANANA

**BAMBOLINI** 8  
CINNAMON DUSTED RICOTTA ZEPPOLE, VALPOLICELLA  
CHOCOLATE SAUCE

**RICOTTA PANCAKES** 10  
CHANTILLY CREAM, FRESH BERRIES

### UOVA

**THE BENEDICT** 14\*\*  
PANCETTA, LOBSTER HOLLANDAISE, FOCCACCIA

**SOFT SCRAMBLE** 10  
FONTINA, SMOKED MOZZARELLA, PARMESAN, BASIL

**FRITTATA** 12  
ROASTED RED PEPPER, CARAMELIZED ONION, POTATO,  
CHERRY TOMATO, BROCCOLI RABE

**GREEN EGGS AND HAM** 14\*\*  
POACHED EGGS, BASIL PESTO, BUTTER POACHED ASPARAGUS,  
SHAVED BLACK TRUFFLES, SPECK

**AMATRICIANA** 11  
EGGS BAKED IN SAN MARZANO TOMATO SAUCE, CHILI FLAKE,  
GUANCIALE

**EGGS BAKED IN PROSCIUTTO** 12  
PESTO, FONTINA & TOMATO SALSA

### SECONDI

**STEAK AND EGGS** 26 \*\*  
SLICED KOBE BEEF, FRIED EGGS, TRUFFLE CHEESE FONDUE,  
CRISPY PARMESAN FRIES

**CHICKEN AND WAFFLES** 16  
SCALLION CHEDDAR CHORIZO WAFFLE, BALSAMIC MAPLE REDUCTION

**EGG PANINI** 13  
PROSCIUTTO, SCRAMBLED EGGS, FONTINA, ARUGULA

**GRILLED CHICKEN PANNINI** 14  
MARINATED EGGPLANT, ROASTED RED PEPPERS, TALEGGIO

**BRANZINO FILET** 18  
OLIVE OIL POACHED FINGERLING POTATOES, SAUTÉED BROCCOLI RABE,  
LEMON-BASIL CITRONETTE

### PASTA

ALL PASTA MADE FRESH AT PORTO VIVO

**LINGUINE CARBONARA** 13  
PANCETTA, EGG, BLACK PEPPER, TOUCH OF CREAM

**GNOCCHI "PORTO VIVO"** 11  
SLOW ROASTED SAN MARZANO TOMATO SAUCE & FRESH BASIL

**LOBSTER RAVIOLO** 14\*\*  
SHEEP'S MILK RICOTTA, SMOKED MOZZARELLA, SPINACH, EGG YOLK,  
ASPARAGUS & SHAVED BLACK TRUFFLES

\*\* 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.

WE RESERVE THE RIGHT TO INCLUDE 20% GRATUITY ON ALL PARTIES OF 8 OR MORE GUESTS.

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### WINES BY THE GLASS

#### SPARKLING

MARENCO, MOSCATO D'ASTI, PIEDMONT, ITALY	10.
JEIO, PROSECCO, BRUT, ITALY	10.
GRUET ROSÉ, GRUET WINERY, NEW MEXICO	10.

#### ROSÉ

BERINGER, WHITE ZINFANDEL, CALIFORNIA	8.
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#### RED

LISCA BIANCA, MERLOT, MAREMONTI, ITALY	9.
GOUGUENHEIM, MALBEC, VALLE ESCONDIDO MENDOZA, ARGENTINE	10
PERLA DI SICILIA, CABERNET SAUVIGNON, SICILY ITALY	12.
LE DRUNK ROOSTER, PINOT NOIR, FRANCE	12.
FATTORIA SAN FABIANO, CHIANTI, TUSCANY, ITALY	13.

#### WHITE

LISCA BIANCA, CHARDONNAY, MAREMONTI, ITALY	9.
WILLIAM HILL, CHARDONNAY, CENTRAL COAST, CA	12.
TONNINO, PINOT GRIGIO, AZIENDA VITIVINICOLA, ITALY	10.
RAPAURA SPRINGS, SAUVIGNON BLANC, NEW ZEALAND	10.
WILLIAM HILL, CHARDONNAY, CENTRAL COAST, CA	12.

#### HALF BOTTLES

600 PIPER HEIDSIEK, CHAMPAGNE, FRANCE	39
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#### WHITE

601 POUILLY-FUME, DOMAINE TINEL BLONDELET	24
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#### RED

605 QUPE, SYRAH, CENTRAL COAST, CALIFORNIA	24
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### THE SIMPLE SIDE

<b>CLASSIC EGGS BENEDICT</b>	13**
HOLLANDAISE, CANADIAN BACON, POACHED EGGS, FOCCACIA	

<b>SCRAMBLED EGGS</b>	9
CHEDDAR CHEESE, BACON	

<b>PORTO VIVO WAFFLE</b>	10
MAPLE SYRUP, POWDERED SUGAR	

<b>STACK OF FLUFFY PANCAKES</b>	8
MAPLE SYRUP, BUTTER, POWDERED SUGAR	

<b>FRENCH TOAST</b>	8
MAPLE SYRUP, BUTTER, POWDERED SUGAR	

<b>YOGURT PARFAIT</b>	8
GRANOLA, MIXED BERRIES	

<b>HOT OATMEAL</b>	7
GRANOLA, MIXED BERRIES	

<b>CHEESEBURGER</b>	13
FRENCH FRIES	

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EXECUTIVE CHEF JOSEPH BALBO  
SOUS CHEF WILLIAM BERGIN

### BEVERAGES

<b>TEA SERVICE</b>	5.50
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WE ONLY OFFER LOOSE-LEAF TEAS THAT ARE HIGHLY VALUED FOR THEIR NATURAL FLAVORS AND AROMAS. EACH TEA IS INDIVIDUALLY AND CAREFULLY PREPARED IN A BODUM TEA PRESS IN ORDER TO REACH THE FULL FLAVOR POTENTIAL.

CEYLON ORANGE PEKOE, EARL GREY, GENMAICHA, JASMINE PEARLS, CHAMOMILE AND LAVENDER MINT.

<b>COFFEE</b>	3.50
<b>ESPRESSO</b>	3.50
<b>CAPPUCCINO</b>	4
<b>LATTE</b>	4
<b>MACCHIATO</b>	4
<b>FRESH FRUIT SMOOTHIE OF THE DAY</b>	5.50
<b>MILK/CHOCOLATE MILK</b>	2.00
<b>ORANGE JUICE</b>	3.00
<b>TOMATO JUICE</b>	3.00
<b>BLOODY MARY</b>	8
<b>MIMOSA</b>	7
<b>INNISKILLIN ICE WINE</b>	16

#### KIDS (UNDER 12)

<b>SCRAMBLED EGGS</b>	6
CHEDDAR CHEESE, BACON.	
<b>FLUFFY PANCAKES</b>	5
MAPLE SYRUP, BUTTER, POWDERED SUGAR, BACON	
<b>FRENCH TOAST</b>	5
MAPLE SYRUP, BUTTER, POWDERED SUGAR, BACON	
<b>CHICKEN FINGERS</b>	7
FRENCH FRIES	
<b>GRILLED CHEESE</b>	6
FRENCH FRIES	