

APPETIZERS

TEMPURA GREEN BEANS saffron dipping sauce	13.75
AHI TARTARE #1 Sushi Grade Ahi napa slaw, avocado, wasabi crème, tobiko oil, housemade wonton chips	19.25
FRIED CALAMARI housemade cocktail sauce, harissa emulsion, lemon	16.00
BEEF CARPACCIO e.v.o.o., dijon mustard, parmesan, fried capers, red onion, arugula	17.50
CRAB CAKES pan-fried crab cakes, daikon, carrots, micro greens, spicy remoulade, mandarin oranges, harissa emulsion	19.75
GRILLED CASTROVILLE ARTICHOKE olive oil & balsamic marinated, roasted red bell pepper, arugula nest, saffron aioli	15.25
CLAMS & MUSSELS VERACRUZ tomatoes, jalapeños, green olives, capers, onions, garlic, white wine	21.50
SWEET POTATO FRIES ginger aioli	9.00

SOUPS & SALADS

CREAMY CURRIED CARROT 8.75 • DAILY SOUP 10.00

CLASSIC CAESAR SALAD hearts of romaine, parmesan cheese, garlic croutons, caesar dressing	10.75
BABY SPINACH SALAD spinach, pears, dried cranberries, red flame grapes, almonds, honey-dijon dressing	12.75
BEET SALAD fresh red & yellow beets, butter lettuce, feta, toasted pine nuts, dijon vinaigrette	15.00
VIVA SALAD spring mix, cucumbers, pear tomatoes, wild berry vinaigrette, roasted garlic crostini	10.75
STRAWBERRY & FETA SALAD spring baby greens, strawberries, pecans, feta, honey-strawberry vinaigrette	11.50
ASIAN SALAD cabbage, cilantro, green onions, almonds, red & green bell peppers, wonton strips, sesame-ginger vinaigrette	12.75

ADD TO YOUR SALAD

OVEN-ROASTED CHICKEN 4.50 | GRILLED CHICKEN 5.50 | GRILLED TOFU 4.50
GRILLED FLAT-IRON STEAK 7.75 | GRILLED SALMON 7.75 | SAUTÉED PRAWNS: 5 PRAWNS 8.75
GORGONZOLA 1.25 | AVOCADO 1.75 | WALNUTS 1.25 | BLACKEN ANY PROTEIN + 1.75

SMALL PLATES

GRILLED CHICKEN BREAST sautéed seasonal vegetables, roasted fingerling potatoes, oregano vinaigrette	17.50
JUMBO RAVIOLIS & PRAWNS three-cheese raviolis, prawns, tomatoes, green onions, bacon, white-wine butter sauce	20.75
PAN-SEARED FRESH SNAPPER potato leek cake, tomatoes, sautéed spinach, lemon-caper beurre blanc	21.50
EGGPLANT PARMIGIANA eggplant, pan-fried in e.v.o.o., fresh mozzarella cheese, basil, house marinara	18.25
DAY BOAT SCALLOPS butternut squash & sage cake, baby arugula, passion-fruit gastrique	21.75

PIZZA

YOUR CHOICE OF REGULAR OR CRACKER THIN CRUST

MARGHERITA roma tomatoes, fresh mozzarella cheese, basil, tomato sauce	23.00
TOSCANA mozzarella, sundried tomatoes, goat cheese, roasted garlic, pine nuts, caramelized onions, pesto	24.50
ITALIANA salami, prosciutto, pepperoni, caramelized onions, mushrooms, mozzarella cheese, tomato sauce	25.75
PEPPERONI & MUSHROOM mozzarella cheese, tomato sauce	23.75
PARMA marinara, mozzarella, prosciutto, parmesan, basil	24.75

KIDS MENU 8.

FOR CHILDREN 12 & UNDER INCLUDES SODA OR MILK & CHOICE OF VANILLA OR CHOCOLATE GELATO
PENNE WITH MARINARA OR BUTTER | CHEESEBURGER & FRIES | MINI CHEESE PIZZA
BREADED CHICKEN FINGERS & FRIES
GRILLED CHICKEN BREAST WITH MASHED POTATOES & GRAVY

PASTA

SUBSTITUTE GLUTEN-FREE FUSILLI +1.25

CHICKEN FETTUCCINE

chicken, mushrooms, tomatoes, pesto cream, shaved pecorino-romano cheese 27.00

BUTTERNUT SQUASH RAVIOLIS

sage butter sauce, white-wine cream, dried cranberries, shallots, baby arugula 27.00

BAKED PENNE & CHICKEN

chicken, penne pasta, Italian sausage, mushrooms, arugula, mozzarella cheese, tomato cream 28.00

DE CECCO CAPELLINI

tomatoes, fresh basil, garlic, chili flakes, e.v.o.o., shaved pecorino cheese

..... vegetarian 22.50 | with prawns 31.25

SUBSTITUTE GLUTEN-FREE FUSILLI +1.25

RISOTTO

mushrooms, pecorino-romano cheese, truffle oil, baby arugula

..... vegetarian 22.50 | with chicken 27.00 | with prawns 31.25

ORRECHIETTE SICILIANO

spicy sausage, artichoke hearts, mushrooms, tomato-cream, basil,

pecorino-romano cheese, with ear shaped pasta 28.00

SEAFOOD

CHARBROILED AHI TUNA #1 Sushi Grade Ahi

citrus crab risotto, sautéed snap peas, roasted pepper emulsion 39.50

MOROCCAN SALMON

fresh grilled salmon, moroccan vegetables, saffron cous cous,

lemon preserve, fennel seed, mediterranean bbq sauce 36.25

PAELLA ESPAÑA

chicken, spicy sausage, shrimp, clams, mussels, fish du jour, saffron rice

..... 36.25

LOCAL PETRALE SOLE

roasted butternut squash, braised swiss chard, raspberry beurre blanc

..... 32.00

SESAME CRUSTED AHI TUNA SALAD

seared ahi tuna, spring mix, tomatoes, avocado, truffle vinaigrette, house-made teriyaki sauce

..... 30.75

ENTRÉES

10 OZ. VIVA BURGER

10 oz. seasoned angus beef, lettuce, tomato, onion, viva mayo choice of fries or caesar salad

..... 15.25

+ cheese 1.25 | + bacon 1.75 | + avocado 1.75 | substitute sweet potato fries +2.25

BISTRO STEAK

herb-marinated & grilled flat-iron steak, pomme frites, garlic spinach, gorgonzola butter

..... 35.25

PORTABELLO MUSHROOM TOWER

grilled portabello mushrooms, sautéed spinach, melted brie, toasted pine nuts

..... 27.50

ROTISSERIE CHICKEN

Mary's Organic half chicken, baby fingerling potatoes, artichokes, sautéed spinach, pan jus

..... 27.25

ANGUS BEEF RIBEYE

roasted cajun potatoes, sauteed carrots, truffle butter

..... 44.00

PETITE FILET MIGNON

bacon-wrapped filet, garlic mashed potatoes, sautéed broccoli rabe, port veal demi glaze

..... 33.00

BRAISED SHORT RIB

polenta cake, fried brussels sprouts, heirloom tomato & pine nut gremolata

..... 30.75

RACK OF LAMB

roasted yukon gold potatoes, sautéed spinach, grilled tomatoes, mint-veal reduction

..... 43.50

GRILLED STEAK SALAD

grilled flat-iron steak, portabello mushrooms, caramelized onions, tomatoes,

spring mix, gorgonzola vinaigrette

..... 28.50

PRIME RIB ON FRIDAY & SATURDAY NIGHT - LOBSTER ON SATURDAY NIGHT

SIDES 7.25

SAUTÉED SPINACH | MIXED VEGGIES | MASHED POTATOES

ROASTED YUKON GOLD POTATOES | FRIES

OUR BANQUET ROOMS ARE AVAILABLE FOR YOUR NEXT MEETING, PARTY OR EVENT!

OTHER INFO

\$15.00 per 750 ml. bottle corkage fee (one fee waived per bottle purchased)

not responsible for lost or stolen items

3.00 split plate charge | 2.50 per person cutting charge for all customer provided desserts

We have vegetarian & gluten-free options, please ask.

All ingredients may not be included in menu descriptions, please notify your server of any food allergies.

California Law advises patrons that "consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of food borne illness."