



## SMALL PLATES

<b>CALAMARI</b> lemon garlic aioli	10 / 16
<b>PARMESAN SHRIMP</b> wasabi cocktail & lemon garlic aioli	10 / 16
<b>CURRY CHICKEN SATAY</b> thai peanut sauce, cucumber salad	10
<b>AHI TUNA CRISPS</b> spicy mayo, sweet soy, avocado	13
<b>EAST COAST CRAB CAKES</b> lump crab, french cocktail, local micro greens	15
<b>GRILLED LOCAL ASPARAGUS</b> (g) parmesan reggiano, lemon, evoo	13
<b>TOMATO AVOCADO BRUSCHETTA</b> local tomato, local basil, avocado, jalapeno puree	11
<b>TOMATO BRUSCHETTA</b> local tomato, basil, evoo, salt & pepper	10
<b>SMOKED BEEF BRISKET CROQUETS</b> sauerkraut, gruyere, mustard, roasted tomato aioli	8

## FLAT BREAD

<b>TOMATO AVOCADO</b> housemade mozzarella, basil, evoo	12
<b>MARGHERITA</b> housemade mozzarella, basil, evoo	11
<b>WILD MUSHROOM</b> gruyere, brie, truffle oil	13
<b>LOCAL ASPARAGUS</b> fresh mozzarella, prosciutto san danielle, parmesan reggiano, local tomato vinaigrette	13

## SALADS

<b>CAESAR</b> parmigiano reggiano & grilled ciabatta croutons	7 / 11
<b>CIAO BABY</b> (g) organic greens, pine nuts, local goat cheese, balsamic vinaigrette	7 / 11
<b>VIVO CHOPPED</b> romaine, boston lettuce, chicken, tomato, red onion, local blue cheese, crispy prosciutto, spicy sweet dressing	8 / 13
<b>HEIRLOOM GRAIN</b> farro, quinoa, spinach, red pepper, avocado, tomato, provolone, parmigiano reggiano, lemon, evoo	8 / 13
<b>ROCKET SALAD</b> (g) strawberries, arugula, spinach, honey-lavender vinaigrette, candied pecans, st. pete's blue cheese	9 / 14
<b>WEDGE SALAD</b> (g) blue cheese dressing, tomato, bacon lardon, onion, chive	11
<b>ADD TO ANY SALAD</b>	
grilled chicken breast	5
parmesan crusted shrimp	8
calamari fritti	8
filet mignon	9
seared ahi tuna	9
wood grilled shrimp	8

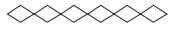
## PIZZA

<b>MARGHERITA</b> housemade mozzarella, basil, evoo	11
<b>PEPPERONI</b> mozzarella, oregano, dry cured pepperoni	12
<b>SAUSAGE &amp; PEPPERONI</b> mozzarella, oregano, dry cured pepperoni, molinari sicilian sausage	14

SETTING THE TABLE FOR

# POSSIBILITY.

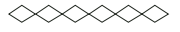




FRESH AND LOCAL  
INGREDIENTS

DINNER  
MENU

A SCRATCH KITCHEN  
SOUTH OF THE RIVER



SEAFOOD

*add a small Ciao Baby salad or  
Caesar salad to any seafood dish* 5

**HERB CRUSTED ALASKAN HALIBUT** 31

celery root puree, local asparagus,  
confit tomato vinaigrette

**GRILLED SCOTTISH SALMON** 27

brown butter cous cous, cucumber  
coulis, snap pea salad

**SEARED SCALLOPS** (g) 30

local asparagus risotto, spiced  
wine reduction, arugula

PASTA & RISOTTO

*add a small Ciao Baby salad or  
Caesar salad to any pasta or risotto* 5

*substitute Gluten Free pasta* 2  
*not available for Lasagna, Ravioli or Tagliolini*

**CHICKEN FETTUCCINE** (g) 12 / 17

spinach, parmigiano reggiano,  
basil, white wine cream sauce

**LASAGNA** 16

fresh pasta, three cheeses,  
housemade tomato sauce,  
baked daily vegetarian  
with slow cooked meat sauce 18

**ROSSA TORTIGLIONI** (g) 12 / 17

pasta, molinari sicilian sausage,  
petite peas, marinated peppers,  
romana rossa sauce, pecorino

**GUAJILLO SHRIMP RISOTTO** (g) 16 / 21

creamy risotto, grilled shrimp,  
mango salsa, pastor vinaigrette

**CRAB TAGLIOLINI** 18 / 23

lump crab, lemon, fresno chili,  
local butter

**DUCK AND FOIE GRAS RAVIOLI** 19 / 24

pomegranate-sherry reduction,  
local sunflower shoots, cracklings

**FETTUCCINE ASPARAGI** (g) 17 / 22

pancetta, garlic, pine nuts, cream

ENTREES

*add a small Ciao Baby salad or  
Caesar salad to any entree* 5

**CHICKEN PARMESAN** 19

parmesan-pecorino breading,  
housemade tomato sauce,  
mozzarella, spaghetti marinara

**BABY BACK RIBS** 27

house smoked pork ribs,  
bbq sauce, apple horseradish slaw,  
cornbread muffin w/honey butter

**VIVO BURGER** 14

griddled housemade bun,  
caramelized onion, provolone,  
special sauce, tomato, pickles,  
greens, house cut fries

**TURKEY BURGER** 14

local turkey, toasted walnut  
pesto, butter lettuce, tomato  
marmalade, griddled housemade bun,  
house cut fries

**SMOKED BRISKET SANDWICH** 17

ciabatta bun, green cabbage,  
roasted tomato aioli

**1/2 ROASTED CHICKEN** (g) 20

baby red mash potatoes, grilled  
local asparagus

**MESQUITE GRILLED FILET MIGNON** (g) 30

midwestern angus beef, grilled  
local asparagus, baby red mashed  
potatoes - 6 oz.

**HANGER STEAK** (g) 25

grilled local asparagus, baby  
red mashed potatoes, ancho chili  
bordelaise - 10 oz.

**DRY AGED PORK CHOP** (g) 29

locally raised pork, baby red  
mashed potatoes, black bean and  
bacon sofrito - 14 oz.

**PITMASTER'S PLATE** 34

1/4 roasted Chicken, 1/4 rack  
house-smoked pork ribs, brisket  
burnt ends, black bean sofrito,  
bbq sauce, apple horseradish slaw,  
cornbread with honey butter

**MESQUITE GRILLED RIBEYE** (g) 44

baby red mashed potatoes, rustic  
arugula salad - 16 oz.

SETTING

THE

TABLE

FOR

POSSIBILITY.\*



Laughter + top-notch food + fresh ingredients  
+ aged wine + first dates + reminiscing + big ideas  
+ new traditions + life + learning + adventure + fun

