

# L I V E L L O

## FRESH

**FENNEL AND SCALLOP CRUDO** SHAVED FENNEL, SCALLOP CRUDO, YUZU-ORANGE VINAIGRETTE, MIZUNA **16**

**TUNA SASHIMI** GINGER CRUMBLE, TANGERINE, TRUFFLE VINAIGRETTE, CELERY **19**

**SALMON CRUDO** HORSERADISH CRÈME FRAICHE, PARSLEY, GARLIC, LEMON, KATZ EVOO **16**

**LA QUERCIA PROSCIUTTO AND STRACCIATELLA** ARUGULA, LEMON-PINE NUT VINAIGRETTE **16**

## SMALL PLATES

**GRILLED OCTOPUS** WHITE BEAN PUREE, CRISPY GARLIC, SALSA VERDE **14**

**VEGETABLE SALAD** FIELD GREEN, CUCUMBER, ASPARAGUS, BEETS, CARROT, PEAS, FENNEL PUREE, YUZU-ORANGE VINAIGRETTE **10**

**BRUSSEL SPROUTS** REDWOOD HILL FARM GOAT CHEESE, MITSUBA, WHOLE GRAIN HONEY MUSTARD SAUCE **15**

**L'ERMITAGE COBB** MIXED LETTUCE, CHICKEN, TOMATO, BACON, EGG, AVOCADO, BLUE CHEESE BUTTERMILK THYME DRESSING **19**

**TOFU SHISO PESTO**, PEAS, PEA GREENS **12**

## PASTA

**\*SPAGHETTI AND CRAB** POMODORO, CHILI FLAKES, ARTICHOKE, GARLIC, BASIL **24**

**ROASTED MUSHROOM RISOTTO**, MARSCAPONE **22**

**\*BOLOGNESE OF BEEF SHORT RIB** PAPPARDELLE, PECORINO, CHIVE **26**

**BUCATINI CARBONARA** PEAS, BACON, BLACK PEPPER, GARLIC FLOWER **21**

## LARGE PLATES

**PAN ROASTED WILD STRIPED BASS** SMOKED RATATOUILLE, CRISPY BEETS **26**

**GRILLED SCALLOPS** BABY BOK CHOY, OYSTER MUSHROOMS, CURRY FROTH **26**

**MISO MARINATED BLACK COD** MYOGA SHISO SALAD, FINGERLING CHIPS **24**

**SEARED JIDORI CHICKEN** CHICKPEAS, ANCHOVY-CHICKEN REDUCTION **28**

**SPICE CRUSTED COLORADO LAMB CHOPS** COUS COUS, CHICK PEAS, ARUGULA, SPICED VINAIGRETTE **35**

**ALL NATURAL GRASS FED 8OZ FILET MIGNON** CARMELIZED ONION PUREE, FAVA BEANS, MUSTARD REDUCTION **42**

## SIDES 7

ROASTED MUSHROOMS

EDAMAME, PORCINI SALT

SHISHITO PEPPERS, MUSTARD MISO

SAUTEED ASPARAGUS, SAKE SOY

TRUFFLE FRIES, PARMESAN

CREAMY POLENTA

CREAMY FINGERLING POTATOES

SAUTEED SPINACH, SAKE SOY

*\*Pasta is made and cut fresh In house*

We believe in sourcing ingredients from local producers that share our passion for quality, sustainability, and freshness.

*Chef de Cuisine Benjamin Dayag*  
SPRING 2013