

LIVELLO

Gyokairui and Frutti Di Mare

Seasonal Oysters 12

Smoked Ponzu Gelée, Sambal, Green Onion, Garlic Chip

Salmon Two Ways 14

Smoked Bacon Roe, Toasted Bagel, Cream Cheese, Dill
Apple Wood "Smoked" Sashimi, Wasabi Crème Fraîche, Lemon Soy

Tuna Sashimi & Sweet Chili 18

Daikon, Crispy Garlic, Micro Celery

Sea Urchin and Fluke Sashimi 16

Katz Organic Olive Oil, Citrus, Ilocano Sea Salt, Shiso

Prince Edward Island Mussels 14

Chorizo, Parsley

Harissa Portobello Salad 14

Baby Spring Mix, Fennel, Portobello Confit, Harissa Lemon Vinaigrette
***with Whole Shelled Poached Main Lobster 45**

Snow Crab Tempura 29

Red Onion, Sweet Ponzu Mayo

Pan Roasted Local Line Caught Cod 14

Romesco Sauce, Fingerling Potato Chips

"Nigiri" Sushi

Sweet Shrimp 2pc 8

Cured Serrano, Sudachi/Lemon, Soy

Tuna 2pc 9

Sweet Chili, Rice Cracker

Salmon 2pc 8

Wasabi Crème, Crispy Shallot, Lemon Soy

Tamago/Uovo

62° Egg and Black Truffle 25

Toasted Brioche, Parsley, Lemon, Ilocano Sea Salt

62° Egg and Mushrooms 17

Portobello, Oyster, Shimeji, Shiitake, Enoki, Sherry Veal Reduction

Noodles and Pasta

Spaghetti Carbonara 18

Edamame, Benton Bacon, Black Pepper

Free Form Oxtail Ravioli 20

Edamame, Veal Reduction

Bolognese of Beef Short Ribs 22

Pappardelle, Shaved Locatelli

“Soy Ragu” of Spicy Kurobuta Pork 20

Ramen, Green Onion, Cilantro

Prince Edward Island Mussel Saffron Risotto 20

Fennel, Shimeji Mushrooms

Niku and Carne

Soy Mirin Pork Belly 18

Seasonal Purée, Pickled Shallots

Half Roasted Lemon Cornish Game Hen 18

Horseradish Spaetzle, Chives

Veal Porterhouse 38

Pickled Cherry Peppers, Veal Reduction

Garlic Oil Seared Imperial Wagyu 20

Sundried Tomato, Ginger, Garlic Chips, Sudachi Soy

Seared Imperial Wagyu Flat Iron 20

Ponzu Crispy Broccoli, Onion Purée

8oz Filet Mignon 34

Crispy Béarnaise, Charred Brussels Sprout Leaves

Executive Chef: Joseph Elevado

Pastry Chef: Angela Ng

We believe in sourcing ingredients from local producers that share our passion for quality, organic, sustainable and fresh produce.

LIVELLO

SWEETS

\$9

Lemon Curd Zeppole

Yogurt White Chocolate Sauce, Toasted Almond Sherbet

Limoncello Orange Yuzu Soufflé

Vanilla Ice cream

Blood Orange

Blood Orange Yogurt Soda, Gooey Blood Orange Cake, Gelée

Milk Chocolate Molten Cake

Marshmallow, Caramel, Toasted Pistachio Ice Cream

Ricotta Cheesecake

Apple Compote, Balsamic Ice Cream

Chocolate Bombe

Hazelnut Chocolate Feuilletine, Salted Caramel Ice Cream

House-made Ice Cream & Sorbet

Seasonal Selections

House-made Mochi Ice Cream (Japanese Ice Cream Confection)

Seasonal Flavors

\$10