

- SMALL PLATES -

HONEY RICOTTA | 12

EVOO | Honeycomb | Micro Basil
Fig Mostarda | Whipped Ricotta | Toast

VEAL MEATBALL & POLENTA | 14

Hand-Crafted Veal Meatballs | Creamy Polenta
Roasted Tomato Sauce | Parmesan

PROSCIUTTO & BURRATA | 18

Prosciutto di Parma | Wisconsin Burrata | Sea Salt
EVOO | 10-Year Balsamic | Flaxseed Crackers

BEEF CARPACCIO | 17

Thinly Sliced Raw Filet Mignon | Wild Arugula | Capers
Fennel | Parmesan | Lemon Aioli | Flaxseed Crackers

TOMATO BURRATA BRUSCHETTA | 14

Toast | Basil | Parmesan Reggiano | Balsamic Glaze

GRILLED ARTICHOKE | 14

Remoulade | Parmesan | Lemon

SHRIMP DE JONGHE | 16

Sherry | Garlic | Herb Butter | Tarragon | Breadcrumbs | Toast

JUMBO SHRIMP COCKTAIL | 19

(limited availability)

Old Bay | Lemon | Horseradish | Cocktail Sauce

ZUCCHINI FRIES | 11

Crisp Zucchini | Parmesan | Lemon | Creamy Parmesan

SHRIMP & CALAMARI FRITTI | 14

Crisp Calamari | Shrimp | Cherry Peppers | Lemon Aioli

TUSCAN SHRIMP & EGGPLANT | 15

Crispy Eggplant | Blackened Shrimp | Peppers
Vino | Spicy Creole Sauce

LOBSTER BISQUE | 9

EVOO | Chives

FRENCH ONION | 9

Beef Stock | Crostini | Gruyere | Provolone | Parmesan

- FLATBREADS -

FARMER'S WIFE | 14

Tomato Sauce | Basil | Mozzarella | Arugula
Heirloom Cherry Tomatoes | Lemon | Fontina

WILD MUSHROOM | 14

Roasted Garlic | Fontina | Goat Cheese | Arugula
Truffle Oil | 10-Year Balsamic

MARGHERITA FLATBREAD | 13

Sliced Tomato | House Mozzarella | Basil | EVOO
Parmigiano Reggiano | Greens | Balsamic

BBQ CHICKEN FLATBREAD | 15

Spicy BBQ Sauce | Mozzarella | Fontina | Bacon
Roasted-Red Onions | Corn | Cilantro

PEPPERONI FLATBREAD | 14

Fontina | Mozzarella | Banana Peppers
Tomato Sauce | Parmesan

(cauliflower crust + 4)

- PASTA -

(gluten free + 3)

LINGUINE & CLAMS | 23

Little Necks Clams | Chili Flakes | Garlic | VINO | Parsley
Oregano | Toasted Breadcrumbs

WILD MUSHROOM SACCHETTI | 19

Fresh Herbs | Chili Flakes | Garlic | Shallots | Spinach | Goat Cheese | Truffle Oil

8 FINGER CAVATELLI alla VODKA | 22

Mascarpone | Basil | Prosciutto | Chicken | Spicy Tomato Cream Sauce

NONNA'S SPAGHETTI & MEATBALLS | 22

House-Made Veal Meatballs | Roasted Tomato Sauce | Parmesan | 10-Year Balsamic

CHICKEN MILANESE | 25

Crispy Hand-Breaded Chicken | Mozzarella | EVOO | Linguine Fini

PASTA LIVIA | 19

Garganelli | Roasted Red Pepper | Parmesan Cream | Chicken
Basil | Mushrooms | Spinach

PASTA BOLOGNESE | 23

House-Made Italian Meat Sauce | Mafaldine Pasta
Basil | Parmigiano Reggiano

EGGPLANT PARMESAN | 19

Hand-Breaded Eggplant | EVOO | Mozzarella | Linguine Fini | Basil Pesto
Roasted Tomato Sauce | 10-Year Balsamic

BUCATINI CARBONARA | 18

Bacon | Garlic | Black Pepper | Parmesan Cream | Pecorino Romano
Spinach | Egg Yolk

- GREENS -

CAESAR SALAD | 10

Romaine | Tomatoes | Croutons | Lemon | Black Pepper

TUSCAN WEDGE | 12

Little Gem Lettuces | Bacon | Gorgonzola | Tomatoes
Chives | Creamy Parmesan

LIVIA HOUSE SALAD | 12

Little Gem Lettuces | Carrots | Avocado | Tomato | Radishes
Cucumber | Red Wine Vinaigrette | 10-Year Balsamic

ROASTED BEET SALAD | 12

Roasted Beets | Goat Cheese | Pistachio | Spinach
Quinoa | Fennel | Champagne Vinaigrette

SHRIMP LOUIE SALAD | 22

Romaine | Napa Cabbage | Radicchio | Avocado
Tomatoes | Asparagus | Jumbo Shrimp | Eggs
Radish | Chives | Lemon Vinaigrette | Louie Dressing

BLACKENED SALMON & QUINOA | 19

Organic Kale | Fresh Salmon | Organic Quinoa | Tomatoes
Peppers | Squash | Lemon Basil Vinaigrette

FARMER'S CHICKEN SALAD | 18

Leafy Greens | Balsamic Chicken | Avocado | Strawberry
Corn | Pecans | Feta | Flaxseed Crackers
Lemon Basil Vinaigrette

MEDITERRANEAN SALAD | 18

Little Gem Romaine | Grilled Chicken | Tomatoes
Cucumbers | Red Onion | Kalamata Olives | Pepperoncini
Garbanzo Beans | Basil | Parsley | Oregano | Feta
Red Wine Vinaigrette

LIVIA COBB SALAD | 18

Little Gem Lettuces | Bacon | Tomatoes | Gorgonzola | Eggs
Cucumber | Crispy Chicken | Chives | Creamy Parmesan

SIMPLE ARUGULA & BLACKENED SHRIMP | 18

Baby Arugula | Fennel | Tomatoes | Parmesan
Blackened Shrimp | Pine Nuts | Lemon Vinaigrette

- FROM THE FARMER -

BLACKENED PORK CHOP | 29

12-oz. French Cut | Pan Seared
Maitre d'Hotel Butter | Whipped Potatoes | Asparagus

NEW ZEALAND LAMB CHOPS | 42

Gorgonzola Crusted | Seasonal Vegetables
Whipped Potatoes | Veal Demi Glace

BRAISED SHORT RIB | 27

Whipped Potatoes | Seasonal Vegetables | Thyme
Red Wine Veal Demi

TWIN MEDALLIONS OF BEEF | 34

Two 4-oz. Filet Medallions | Whipped Potatoes
Asparagus | Gorgonzola | Demi | Crab & Shrimp
Béarnaise

STEAKHOUSE PRIME BURGER | 17

8-oz. Burger Patty | Bacon | White Cheddar
Rosemary Aioli | Lettuce | Tomato
Brioche Bun | Fries

CHICKEN LIMONE | 24

Pan Seared | French Green Beans | Garlic
Baby Yukons | Shallots | Lemon Caper Butter Sauce

PETITE FILET MIGNON | 25

4-oz. Filet | Romano Crusted Tomato
Whipped Potatoes | Asparagus | Demi Glace

CHICKEN SALTIMBOCCA | 24

Prosciutto | Sage | VINO | Garlic | Whipped Potatoes
Seasonal Vegetables

- FROM THE FISHERMAN -

LAKE SUPERIOR WHITEFISH PICCATA | 28

Filet of Whitefish | Baby Yukon Potatoes | Spinach | Capers
Lemon Butter Sauce | 10-Year Balsamic

SCOTTISH SALMON | 29

Pan Roasted | Vegetable Succotash | Herb Farrotto | Lemon Broth

MARYLAND CRAB CAKES | 33

Crab | Sweet Shrimp | Lemon | Old Bay | Baby Yukons
Seasonal Vegetables | Remoulade Sauce

LOBSTER fra DIAVOLO | 36

Garganelli Pasta | Sweet Shrimp | Fresh Lobster | Mushrooms
Chives | VINO | Spicy Tomato Sauce