

bâoli

—Vita—

SOUPS

Cream of Asparagus	12
French Onion	13
Lobster Bisque	14
Gazpacho	10

COLD APPETIZERS

Endive salad	14
With orange mustard dressing, fresh grapes, granny smith apples, caramelized pecans & crumbled blue cheese	
Traditional Caesar Salad	15
With shrimp add \$5 – chicken add \$5	
Roasted beet salad	14
Diced red beet topped with blanched leeks and snow peas, crisp mache salad, blue cheese and balsamic dressing	
Ahi tuna Tartare	21
Raw Hawaiian thinly diced and served with spicy guacamole and fingerling chips	
Vita Ceviche	21
Tuna, scallops, shrimp, lobster marinated in a citrus lychee sauce and served with Crispy plantain chips	
Tomato Carpaccio & Burrata	24
Tomato carpaccio with a creamy buffalo mozzarella, Basil vinaigrette	
Serrano Garden Plate	24
Thinly sliced serrano, mozzarella, roasted tomatoes, mixed greens salad served with balsamic dressing, basil oil and focaccia strips	
Prime Vita Tartare	29
Hand cut Beef Tenderloin, Homemade Truffle French fries, Shaved Parmesan, Crostini, Quail Egg and Shaved Black Truffle	
Beef tenderloin Carpaccio	19
Served with shaved parmesan & baby arugula drizzle of white truffle oil	
Add Serrano	7

HOT APPETIZERS

Duo of Squid	18
Fried squid with spicy tomato sauce and marinated squid in lemon juice and olive oil	
Seared Center Cut Foie Gras	26
Caramelized mango, crispy toast, arugula salad and port wine glaze	
Warm Goat Cheese Salad	16
Mixed of endive and arugula salad, topped with caramelized goat cheese and citrus segments	
Artichoke & Lobster Salad	25
Pan seared artichoke hearts topped with Maine lobster, Arugula – watercress dressing and tomato sauce	
Vita Crab Cake	21
Two Crab Cake served with fresh Salsa and Basil aioli	
Mussels Mariniere	16
White wine broth, garlic and a touch of cream	