

Welcome to Vivere

An uplifting dining experience
to nourish your soul with elevated Italian
food, mesmerizing views and a connected
community.

We only use the freshest and the very best
of ingredients in all our dishes.

If you have any questions or special
dietary needs, do let our servers know.

Buon Appetito!

A la Carte Menu

Appetizers

Soup of the Day

Chef's selection of the freshest ingredients

\$48

Arugula Salad

Green apple, dried figs, and Parmesan

\$128

Parma Ham and Melon

Perfect combination of savoury and sweet

\$108

Italian Stuffed Mushrooms

Delightful blend of seasoned breadcrumbs and herbs

\$88

Pan Seared Scallops

Seasoned with lemon butter

\$118

Antipasti Platter

Parma, mortadella, salami, cheese and olives

\$198

Caprese Salad

Fresh mozzarella, Roma tomatoes, and basil

\$118

Fresh Tomato Bruschetta

With fresh mixed tomatoes

\$78

Eggplant Parmigiana

Smothered in marinara sauce and mozzarella

\$128

Poached Octopus

With mashed potatoes and fennel

\$138

Mains

Strozzapreti with Sausage Ragu

Fresh pasta with Italian meat sauce

\$158

Chicken Fettuccine Alfredo

With mushrooms and Parmesan cream sauce

\$158

Beef Lasagne

Beef bolognese and bechamel sauce

\$198

Grilled Salmon

Served with steamed vegetables

\$188

Roasted Lamb Rack

Served with rosemary potatoes

\$308

Spicy Vodka Rigatoni

Calabrian chili spiced tomato sauce

\$118

Scallop and Tiger Prawn Risotto

Creamy risotto, fresh scallops, and prawns

\$198

Grilled Asparagus Risotto

With Prosciutto di Parma

\$178

Chicken Parmigiana

Smothered in marinara sauce and mozzarella

\$148

Grilled NZ Beef Ribeye

With Italian red wine sauce and rosemary potatoes

\$248

Sweets

Panettone Surprise

Our take on the Christmas treat

\$88

Vivi Affogato

Baileys, vanilla ice cream and espresso shot

\$108

Affogato

Vanilla ice cream and espresso shot

\$88

Classic Tiramisu

With natural vanilla bean

\$78



+ 10% Service Charge