

Lunch Menu

STARTERS

Candied Jalapeño & Soy Garlic Wings | 21

Crispy all-natural chicken wings, candied jalapeño, honey garlic soy glaze, pineapple slaw

Next-Level Fritto Misto | 27

Flash-fried semolina-dusted Rhode Island calamari, rock shrimp, zucchini, pomodoro, Calabrian chili aioli

Wood-Roasted Pork Belly Tostones | 28

Crispy plantain tostones, slow-roasted Berkshire pork belly, guava BBQ glaze, pickled escabeche, cilantro

Sicilian Caponata & Burrata Tart | 24

Crispy herb-infused butter crust, Sicilian caponata, roasted tomato Marasugo, creamy burrata, basil pesto, micro herbs

Mozzarella en Carrozza | 18

Prosciutto-wrapped mozzarella rolls, herb garlic butter, San Marzano tomato sauce, Parmesan fondue

FROM THE GARDEN

Candied Pecan Crusted Chicken Salad | 26

Arcadian greens, dried cranberries, candied pecans, mandarin oranges, Gorgonzola, balsamic vinaigrette, honey mustard drizzle

Nonna's Chopped Antipasto Salad | 28

Hydroponic romaine, fresh mozzarella, cherry heirloom tomatoes, red onions, chickpeas, Roman artichokes, roasted peppers, Genoa salami, capricola, soppressata, prosciutto di Parma, Italian red wine vinaigrette, Grana Padano

Livello's Amore Farmhouse Salad | 32

Baby arugula, Florida berries, candied pistachios, goat cheese, aged balsamic, pistachio-crusted Faroe Island salmon

Crispy Bang-Bang Shrimp Salad | 27

Arcadian greens, Napa cabbage slaw, avocado, mango, crispy rice noodles, cilantro-ginger vinaigrette, furikake, scallions

HANDHELDS

Next-Level Cheesesteak Sandwich | 24

Shaved ribeye, sautéed peppers & onions, Cooper sharp, roasted long hot peppers, Calabrian chili aioli, crispy fries

Baja-Style Shrimp Quesadilla | 23

Florida rock shrimp, roasted poblano peppers, charred onions, Monterey Jack, fire-roasted corn salsa, avocado, cilantro lime aioli, cotija fries

Crispy Wagyu Meatballs Focaccia | 22

American Wagyu-Style meatballs, pomodoro, stracciatella, focaccia, Grana Padano fries

Chicken Cutlet & Broccoli Rabe Panino | 26

Crispy chicken cutlet, sautéed broccoli rabe, fire-roasted peppers, 'nduja, melted provolone, hot honey, garlic Parmesan fries

Next-Level Italian Schiacciata | 24

Genoa salami, soppressata, mortadella, capricola, fiore di latte mozzarella, roasted peppers, vine-ripe tomatoes, red onions, arugula, Italian vinaigrette, house-made schiacciata, crispy fries

LUNCH MAINS | ENTRÉES

Blackened Faroe Island Salmon | 36

Garlic jasmine rice, Napa cabbage slaw, crispy bang-bang shrimp, soy caramel, furikake

Livello's Ossobuco Ravioli | 32

Braised Ossobuco ravioli, black truffle cream, Amarone veal demi-glace, wood-roasted beech mushrooms, chive pesto, Grana Padano, micro herbs

Pollo al Limone | 28

Egg-battered chicken breast, lemon butter sauce, cherry heirloom tomatoes, wild mushrooms, melted fiore di latte, hand-cut tagliatelle

Trofie Shrimp Genovese | 35

Wild-caught Gulf shrimp, prosciutto di Parma, baby spinach, cherry heirloom tomatoes, Genovese pesto cream, burrata, toasted breadcrumbs

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES.

Prime Burgers

All burgers are crafted with a prime beef patty on a toasted brioche bun and served with crispy fries.
Burgers are cooked to order. No substitutions.

SIGNATURE BURGERS

Backyard Burger | 21.99

Romaine lettuce, vine-ripe tomatoes, red onion, American cheese, house-made Thousand Island dressing.

Texas Bacon BBQ Burger | 21.99

House-made Nueske bacon, Texas BBQ sauce, crispy Bermuda onions, aged cheddar cheese.

The Italiano Burger | 21.99

Melted provolone, pepperoni, smoked tomato aioli, basil pesto, baby arugula, vine-ripe tomatoes.

The Royal with Cheese | 21.99

Nueske bacon, aged cheddar, fried egg, romaine lettuce, vine-ripe tomatoes, house-made burger sauce.

Black & Blue Burger | 21.99

Blackened patty with melted Gorgonzola, crispy onions, bacon jam, romaine lettuce, vine-ripe tomatoes.

Truffle Mushroom Burger | 23.99

Sautéed wild mushrooms, fontina cheese, crispy prosciutto, truffle aioli, baby arugula, tomato.

The Surf & Turf Burger | 23.99

Crispy bang-bang shrimp, melted pepper jack cheese, romaine lettuce, vine-ripe tomatoes, red onion, sweet chili aioli.

The Bistro Burger | 23.99

Melted Brie cheese, balsamic caramelized onions, crispy bacon, roasted red peppers, baby arugula, Dijon mustard aioli.

The Garden Truffle Burger (Vegetarian) | 19.99

House-made roasted vegetable & quinoa patty, fontina cheese, sautéed wild mushrooms, baby arugula, vine-ripe tomato, truffle aioli.

BUILD YOUR OWN BURGER | Starting at 15.99

Prime beef burger on a toasted brioche bun, served with crispy fries, romaine lettuce, vine-ripe tomato, red onion, your choice of sauce.

Add Cheese (+1.50 each)

American • Aged Cheddar • Provolone • Fontina • Pepper Jack • Gorgonzola • Brie

Add Premium Toppings

Nueske Bacon +2.50 • Crispy Prosciutto +2.50 • Pepperoni +2.00 • Fried Egg +2.00 • Crispy Bermuda Onions +1.50 • Bacon Jam +2.00 • Sautéed Wild Mushrooms +1.50 • Roasted Red Peppers +1.50 • Bang-Bang Shrimp +4.00

Add Sauces & Aiolis (+1.00 each)

House Burger Sauce • Thousand Island • BBQ Sauce • Truffle Aioli • Sweet Chili Aioli • Dijon Mustard Aioli • Smoked Tomato Aioli • Basil Pesto

Upgrade Greens (+1.00)

Baby Arugula

FRIES & UPGRADES

Fry Upgrades | Small

Crispy Fries (included) • Seasoned Fries +1.00 • Sweet Chili Fries +2.00 • Truffle Fries +3.00

Fry Upgrades | Large

Upgraded Side of Crispy Fries +3.00 • Seasoned Fries +4.00 • Sweet Chili Fries +5.00 • Truffle Fries +6.00

Add Parmesan to Any Fries | +1.00

Corkage Fee | Mkt

Shared Plate Fee | Inquire with your server

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Wood Fired Pizzas

Choose Your Crust

Napoletana-Style Pizza Crust

A thin, airy crust with a chewy bite, lightly charred in a wood-fired oven for the perfect balance of crispness and softness

Roman-Style Pizza Crust

Crispy crust with a golden, crunchy edge. Baked to perfection, it delivers a light, cracker-like texture

Straight Shooter | 18

San Marzano tomato sauce, Grande mozzarella, Grana Padano, Sicilian oregano.

La Margherita | 21

San Marzano tomato sauce, Grande fiore di latte mozzarella, heirloom tomatoes, sweet basil, extra virgin olive oil.

La Calabrian | 22

San Marzano tomato, Calabrian 'Nduja, fire-roasted peppers, wood-roasted onions, fiore di latte mozzarella.

Fig & Gorgonzola | 20

Olive oil base with Grande mozzarella, imported Gorgonzola, fig compote, Prosciutto San Daniele, aged balsamic drizzle.

Livello's Bianca | 22

Quattro formaggi (ricotta, goat cheese, Asiago, Grande mozzarella), shaved red onions, pistachio crumble, truffle-infused honey. (No red sauce)

Shrimp Pesto Genovese | 24

Gulf shrimp, Genovese pesto, heirloom tomatoes, prosciutto, fiore di latte mozzarella, Grana Padano.

The Boscaiola | 24

Truffle-infused cream, ricotta, fontina, wild mushrooms, house-made sausage.

La Prosciutto San Daniele | 24

San Marzano tomato purée, Grande mozzarella, baby arugula, Prosciutto San Daniele, Grana Padano snow, truffle essence.

La Diavola Salami Picante | 24

San Marzano Fra Diavolo sauce, Italian sausage, spicy Calabrian salami, Grande mozzarella, sweet basil, torched burrata, drizzled with hot honey.

Wagyu Beef & Black Garlic Bliss | 35

Wood-fired crust with garlic, black garlic and balsamic reduction, thinly sliced Snake River Farms Wagyu skirt steak, caramelized onions, wild mushrooms, smoked Gouda, Grande mozzarella, truffle essence, chives.

3-Course Italian Lunch

\$25 per person + tax

Available Tuesday - Saturday | 11:00 AM - 2:30 PM

FIRST COURSE

Choose One

Livello Caesar Salad*

Crisp romaine · shaved parmesan · Caesar dressing

Italian House Salad

Mixed greens · tomatoes · cucumbers · red onion · Italian vinaigrette

Caprese Salad

Fresh mozzarella · vine-ripe tomatoes · basil · extra virgin olive oil

Soup of the Day

Inquire with your server

SECOND COURSE

Choose One

Chicken Parmesan

Meatballs Parmesan Sandwich

Pasta with Meatballs

Rigatoni alla Vodka

Tagliatelle Bolognese

Tagliatelle Wild Mushroom Alfredo

Spinach & Ricotta Ravioli

Margherita Napoletana Pizza

Pepperoni Pizza

Chicken Cutlet alla Vodka Sandwich

Served with fries

Chicken Caesar Wrap

Blackened Chicken Wrap

THIRD COURSE

Choose One

Cannoli

Sicilian Amaretto Cookie

Chocolate Mousse

Chocolate Chip Cookie

No substitutions | No Sharing | Dine-in only

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