

## Focaccia

house made focaccia, herbs, garlic, parmesan,  
Extra Virgin Olive Oil, balsamic vinegar

## Olive Calde

marinated Italian olives, bell peppers,  
roasted garlic, peperoncino,  
EVOO, pan-fried focaccia

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## INSALATA

### Caesar

*vivo signature dish*

grilled romaine, crispy capers, focaccia crumbs,  
piastrella, parmigiano, olive oil, grilled lemon

### Caprese

tomatoes-on-the-vine, semi-dried cherry tomatoes,  
bufala mozzarella, fior di latte,  
fig balsamic, pesto, fresh basil

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## ANTIPASTI

### Carpaccio

Alberta beef tenderloin, black garlic aioli, crispy  
capers, EVOO, parmigiano, sourdough crostini

### Polpettini

Alberta beef tenderloin meatballs, marinara,  
parmigiano, focaccia crumbs, parsley

### Arancini

fried risotto balls, mozzarella, marinara, caper aioli

### Gamberetti

charred jumbo Black Tiger shrimp, spiced tomato  
sugo, pickled jalapeno, lemon aioli, grilled lemon

### Capesante

pan-seared jumbo scallops, parsnip puree,  
pancetta chips, grey sea salt, basil oil

## PRIMI PIATTI

### Fettuccine

*vivo signature dish*

bufala mozzarella, fior di latte, grana padano,  
garlic, butter, parsley, parmigiano

### Spaghetti alla Burrata

tomato sugo, garlic, fresh burrata,  
parmigiano, fresh basil

### Gnudi

toasted ricotta gnocchi, pancetta, walnut,  
sage, maple brown butter, orange zest,  
pecorino, bufala Stracciatella

### Rigatoni

choose either

house made mild Italian pork sausage,  
spicy tomato sauce, red wine,  
lemon mascarpone, parmigiano  
*or* Alberta beef tenderloin Bolognese sauce

### Risotto all' Aragosta

Canadian Lobster tail, lobster bisque sauce, saffron,  
green peas, Sambuca, chives, parmigiano

## CHEF'S FEATURES

### TOMOHAWK Rib-Eye

40-ounce Alberta beef bone-in rib-eye,  
chimichurri salsa, green peppercorn sauce

### Dry-Aged Rib-Eye

16 - ounce Alberta dry-aged beef boneless rib-eye,  
chimichurri sauce, green peppercorn sauce

## SECONDI PIATTI

### Filetto 10 oz / 20 oz

*vivo signature dish*

beef tenderloin, crispy prosciutto,  
red onion jam, horseradish mousse

### BISTECCA alla FIORENTINA

30-ounce Alberta beef porterhouse,  
Maitre d'Hotel butter, inverno insalata

### Branzino 8 oz / 16 oz

(check availability)

Chilean sea bass, grilled grapefruit,  
fennel citrus salad, pickled red onion

### Agnello

marinated lamb rack, rosemary,  
mint yogurt, Polenta

### Pollo

chicken breast parmigiana, marinara sauce,  
mozzarella, parmigiano

### Short Rib

Alberta beef short rib, braised,  
Chianti, salsa verde, greens

## CONTORNI

### Funghi

Alberta grown oyster-medley mushrooms,  
portobello, shitake, & cremini,  
garlic, thyme, sherry, parsley, parmigiano

### Patate Arrosto

roasted baby potatoes from Little Potato Co.,  
butter, pecorino, parsley, maresh

### Carote

multi-coloured carrots from Peas On Earth Farm,  
maple and orange glaze, almonds

### Barbabietole Freddo

chilled oven-roasted beets from Peas On Earth Farm,  
red onion, feta, vino cotto vinaigrette

### Cavoletti di Bruxelles

Brussels sprouts flash fried, roasted apples,  
pancetta crisps, spicy honey

### Asparagi

grilled asparagus spears, crispy prosciutto,  
peperoncini mascarpone

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*Executive Chef Medi Tabtoub*



20% gratuity will be added to all parties of six or more

January 3, 2024

## PIATTO

### Arrosto Misto (serves 4 - 6)

family style mixed grill with beef tenderloin,  
short rib and mild Italian sausage

### Bistecca e Pesce

beef tenderloin and Chilean sea bass