

**Focaccia** 9/17

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

**Olive Calde** 12

marinated Italian olives, bell peppers, roasted  
garlic, pepperoncino, EVOO, crostini

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**INSALATA**

**Caesar** 33/59

*vivo signature dish*

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

**Caprese** 31/55

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

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**ANTIPASTI**

**Carpaccio** 33

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

**Polpettini** 17

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

**Arancini** 17

fried risotto rice balls, mozzarella,  
tomato sugo, caper aioli

**Gamberetti** 29

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

**Capesante** 36

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

**PRIMI PIATTI**

**Fettuccine** 32/59

*vivo signature dish*

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

**Linguine** 37/68

Black Tiger shrimp, garlic, white wine,  
rose sauce, basil, pepperoncini

**Gnudi** 29/55

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

**Sacchetti** 28/53

black truffle and cheese stuffed, wild mushrooms,  
hazelnut, sage, white wine, brown butter, pecorino

**Rigatoni** 31/57

house made mild Italian pork sausage, spicy tomato  
sauce, red wine, lemon mascarpone, parmigiano

**Risotto all' Aragosta** 49/88

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

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**CHEF'S FEATURE**

**Ribeye** 92

22 oz Alberta beef Ribeye,  
dry-aged for minimum 50 days,  
peppercorn sauce, chimichurri sauce

**SECONDI PIATTI**

**Filetto** 10 oz - 62 / 20 oz - 118

*vivo signature dish*

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

**Branzino** 8 oz - 66 / 16 oz - 125

(check availability)

Chilean sea bass, grilled grapefruit,  
fennel citrus salad, pickled samphire

**Agnello** 55 / 105

lamb rack, rosemary, garlic,  
olive polenta, yogurt pepperoncini sauce

**Pollo** 64

chicken breast parmigiana, marinara sauce,  
mozzarella, parmigiano

**Short Rib** 79

Alberta beef bone-in short rib, braised,  
Chianti, salsa verde, greens

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**PIATTO**

**Arrosto Misto** (serves 4 - 6) 198

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

**Bistecca e Pesce** 124 / 239

beef tenderloin and Chilean sea bass

**Our next Wine Dinner is**

**Thursday, January 19**

**CICCHETTI**

*6 courses of many small bites all paired with great  
wines, perfect cocktails & unique spirits*

**CONTORNI**

**Funghi** 16

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

**Patate Due Modi** 16

roasted baby potatoes from Little Potato Co.,  
and au gratin

**Carote Parigine** 15

**exclusive to vivo**, Riverbend Gardens' Parisian carrots,  
maple and orange glaze, almonds

**Barbabietole Freddo** 14

chilled oven-roasted mixed beets,  
red onion, feta, vino cotto vinaigrette

**Cavoletti di Bruxelles** 17

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

**Asparagi** 19

grilled asparagus spears, prosciutto,  
pepperoncini mascarpone

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*Executive Chef Medi Tabtoub*



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

January 3, 2023