

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

INSALATA

Caesar 31/55

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

ANTIPASTI

Carpaccio 33

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

Gamberetti 29

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

Polpettini 17

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

Arancini 17

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

Capesante 36

pan seared scallops, parsnip puree,
pancetta chips, grey sea salt, orange oil

PRIMI PIATTI

Fettuccine 32/59

vivo signature dish

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

Linguine 34/63

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

Lobster Ravioli 39/73

lobster stuffed pasta, lobster bisque sauce,
preserved lemon, crispy capers, white wine,
maresh, chives, pickled fiddlehead, asiago

Gnudi 28/53

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 ai Funghi 30/56

local wild mushrooms, thyme, white wine,
parsley, pecorino di pepe

11th ANNIVERSARY FEATURE

vivo signature dish DINNER FOR 2

~~\$160~~ **\$149** ALL WEEK

Grilled Caesar Salad

Fettuccine

Filetto

12 oz Alberta beef tenderloin (cut in 2)
with roasted potato & mixed vegetables

Tiramisu

SECONDI PIATTI

Filetto 58 / 99

vivo signature dish

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

Short Rib 46 / 75

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

Pollo 36 / 55

chicken breast parmigiana, marinara sauce,
mozzarella, parmigiano

Agnello 57 / 97

lamb rack, garlic and rosemary marinated,
couscous siciliano, yogurt peperoncini sauce

Branzino 64 / 112

(check availability)

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

SMALL PLATES TO SHARE

served with mixed vegetables and roasted potato

Sunday Brunch

EGGS BENEDICT BELGIAN WAFFLES

ITALIAN BREAKFAST SANDWICH

POLLO E CIALDE (Chicken & Waffles)

BRIOCHHE TOSTADO (Italian French Toast)

and more . . .

\$5 MIMOSAS

ALL JULY

10:00 am – 1:30 pm

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PIATTO

Arrosto Misto (serves 4) 179

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

Bistecca e Pesce 104 / 205

beef tenderloin and Chilean sea bass

CONTORNI

Funghi 17

portobello, shitake, oyster & cremini mushrooms,
garlic, thyme, sherry, parsley, parmigiano

Barbabietole e Carote 15

oven roasted beets & carrots,
white balsamic vinegar, goat cheese mousse

Cavoletti di Bruxelles 17

Brussels sprouts flash fried, apple,
pancetta crisps, spicy honey

Asparagi 19

grilled asparagus spears wrapped with prosciutto

Executive Chef Medi Tabtoub

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

July 26, 2022