

### **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** 48

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

## **PRIMI PIATTI**

### **Fettuccine** 33/59

*vivo signature dish*

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

### **Pappardelle** 28/50

Alberta beef tenderloin ragu alla Bolognese,  
oven-roasted tomatoes, aglio e olio, parmigiano

### **Linguine** 38/68

~~Black Tiger shrimp, garlic, white wine,  
rose sauce, basil, pepperoncino~~

### **Gnudi** 32/58

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

### **Sacchetti** 31/56

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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## **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 pepperoncino sauce

### **Pollo** 64

chicken breast parmigiana, marinara sauce,  
mozzarella, parmigiano

### **Short Rib** 79

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

## **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

## **CONTORNI**

### **Funghi** 16

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

### **Patate Due Modi** 13

roasted baby potatoes from Little Potato Co.,  
and au gratin, lemon aioli, pepperoncino sauce

### **Carote Parigine** 14

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

### **Barbabietole Freddo** 12

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

### **Cavoletti di Bruxelles** 16

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

### **Asparagi** 17

grilled asparagus spears, prosciutto,  
pepperoncino mascarpone

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*Executive Chef Medi Tabtoub*



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

February 21, 2023