

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

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

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 BISTECCA alla FIORENTINA

28-ounce Alberta beef porterhouse,
Maitre d'Hotel butter, dressed arugula

*Chef recommends porterhouse
cooked MEDIUM*

Taratufolo

sunchoke, smashed & flash-fried,
black garlic aioli, grilled lemon

Cannoli

salted caramel, ricotta orange & chocolate

SECONDI PIATTI

Filetto 10 oz - / 20 oz -

vivo signature dish

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

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, summer insalata

Pollo

chicken breast parmigiana, marinara sauce,
mozzarella, parmigiano

Short Rib

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

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



**BOOK YOUR
HOLIDAY
OFFICE PARTY
NOW!**

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

Executive Chef Medi Tabtoub

VIVO

*Italian
ristorante*

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

November 1, 2023