

## Focaccia 10/18

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,  
fig balsamic, pesto, fresh basil

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## ANTIPASTI

### Carpaccio 35

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

### Crudo 39

Blue Fin tuna, avocado gelato, cucumber,  
balsamic dressing, yuzu, Calabrese peppers

### Polpettini 17

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

### Arancini 17

fried risotto balls, mozzarella, marinara, caper aioli

### Gamberetti 29

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

### Foie Gras Pate 34

Rougie duck liver pate, Cognac,  
macerated cherries, sourdough baguette

### 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

### Tagliatelle 32/59

duck confit, cherry tomatoes, raisins,  
apricot, crème de cassis, pecorino

### Gnudi 32/59

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

### Pansotti 31/57

black truffle and ricotta stuffed, black garlic crema,  
spinach, green peas, pistachio, pecorino

### Rigatoni 31/57

**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 49/88

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

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## CHEF'S FEATURE

### TOMOHAWK Rib-Eye 225

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

14-ounce Dry Aged Ribeye 79

*Chef recommends being cooked MEDIUM*

## SECONDI PIATTI

### Filetto 10 oz - 68 / 20 oz - 125

*vivo signature dish*

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

### Branzino 8 oz - 68 / 16 oz - 129

(check availability)

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

### Agnello 57 / 109

marinated lamb rack, rosemary,  
mint yogurt, summer insalata

### 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) 205

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

### Bistecca e Pesce 130 / 250

beef tenderloin and Chilean sea bass

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## CONTORNI

### Patata a Strati Fritti 16

fried potato pave stacks,  
lemon pepperoncini aioli, maresh

### Funghi 16

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

### Patate Arrosto 13

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

### Carote 14

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

### Barbabietole Freddo 14

chilled oven-roasted beets from Peas On Earth Farm,  
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,  
pepperoncini mascarpone

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*Executive Chef Medi Tabtoub*

**VIVO**

*Italian  
ristorante*

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