

Focaccia

house made focaccia, herbs, garlic, parmigiano,
Extra Virgin Olive Oil, balsamic di Modena

Olive Calde

marinated Italian olives, bell peppers,
roasted garlic, pepperoncino,
EVOO, pan-fried focaccia

Midollo Osseo

roasted beef bone marrow, sourdough,
chives, pickled onion salad

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, cauliflower celiac puree,
pork guanciale chips, apples, basil oil

PRIMI PIATTI

Fettuccine

vivo signature dish

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

Cannelloni

chicken, mushroom, thyme, bechamel,
pecorino, mozzarella, focaccia crumbs

Gnudi

toasted ricotta gnocchi, walnut,
crispy sage, pecorino, bufala Stracciatella,
crispy pork pancetta

Rigatoni

choose either

house made mild Italian pork sausage ragu,
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

ADD a 5 oz Canadian Lobster tail

CHEF'S FEATURE

GAZPACHO 20

cold vegetable Andalusian soup, tomatoes,
cucumber, bell pepper, balsamic sorbetto

WINE DINNER

COMING IN OCTOBER

SECONDI PIATTI

Filetto 10 oz - / 20 oz -

vivo signature dish

Alberta Certified Angus beef tenderloin,
crispy prosciutto, red onion jam, horseradish mousse

RIB - EYE

20 oz Alberta Certified Angus beef boneless,
chimichurri sauce, green peppercorn sauce

Branzino 8 oz - / 16 oz -

(check availability)

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

Langosta Pescatore

(weekends only)

Canadian lobster tail & claws, Black Tiger shrimp,
clams, mussels, squid rings, linguine,
Sambuca, white wine, tomato sugo

Agnello

marinated lamb rack, rosemary,
mint yogurt, polenta, lamb jus

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) 221

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

Bistecca e Pesce 139 / 270

beef tenderloin and Chilean sea bass

CONTORNI

Funghi

oyster mushroom, portobello, shitake, & crimini,
cream, garlic, thyme, sherry, parmigiano

Patate Arrosto

roasted baby potatoes from The Little Potato Co.,
s, pecorino, parsley, maresh
Spicy tomato sauce

Carote Parisienne

Parisienne carrots from Riverbend Gardens Farm,
maple syrup, anise, maresh

Zucca

roasted butternut squash, balsamic dressing,
feta cheese, sage, pine nuts

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 granny smith
apples, pork pancetta crisps, spicy honey

Asparagi

grilled asparagus spears, crispy pork prosciutto,
pepperoncini mascarpone

Executive Chef Medi Tabtoub

VIVO

*Italian
ristorante*

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

August/September, 2024