

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

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 36

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

Aragosta Fritta 39

Canadian Lobster tail, zucchini, asparagus,
sweet bell pepper, lemon aioli, chili salsa, grilled lemon

PRIMI PIATTI

Fettuccine 32/59

vivo signature dish

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

Linguine 36/66

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

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 all' Aragosta 49/88

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

FEATURE OF THE WEEK

Seafood Piatto 89

sablefish, wild sockeye salmon,
jumbo Black Tiger shrimp, bay scallops,
lobster brodo, sweet corn, baby potato

ADD a Canadian Lobster Tail 32

Risotto ai Funghi 30/56

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

Cannoli 7

(deconstructed)
pear, pistachio, orange peel, chocolate sauce

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, rosemary, garlic,
black olive polenta, yogurt pepperoncini sauce

Branzino 66 / 115

(check availability)

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

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)

BRIOCHE TOSTADO (Italian French Toast)

and more . . .

10:00 am – 1:30 pm

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 16

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

Carote Parigine 14

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

Barbabietole 14

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

Cavoletti di Bruxelles 16

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

Asparagi 18

grilled asparagus spears wrapped with prosciutto

Executive Chef Medi Tabtoub



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

September 9, 2022