

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

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

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 29/53

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

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

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

CHEF'S FEATURE

Rib-Eye 79

12-ounce boneless dry-aged Alberta beef rib-eye,
green peppercorn sauce, dressed greens

TOMOHAWK Rib-Eye 225

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

Chef recommends being cooked MEDIUM

SECONDI PIATTI

Filetto 10 oz - 63 / 20 oz - 119

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 samphire

Agnello 57 / 109

lamb rack, rosemary,
smoked eggplant and tomato ragu

Pollo 64

chicken breast parmigiana, marinara sauce,
mozzarella, parmigiano

Short Rib 79

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

PIATTO

Arrostato Misto (serves 4 - 6) 198

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

Bistecca e Pesce 128 / 239

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,
pepperoncino mascarpone

Executive Chef Medi Tabtoub

VIVO

*Italian
ristorante*

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

April 14, 2023