

Focaccia 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 28/48

vivo signature dish

grilled romaine, crispy capers, focaccia crumbs,
piastrella, parmigiano, olive oil, grilled lemon

Caprese 29/49

tomatoes-on-the-vine, semi-dried cherry tomatoes,
bufala mozzarella, fior di latte,
balsamic reduction, pesto, fresh basil

ANTIPASTI

Carpaccio 29

beef tenderloin, black garlic aioli, crispy capers,
EVOO, parmigiano, house-made crostini

Gamberetti 25

Black Tiger shrimp, confit garlic,
Pinot Grigio, parsley, grilled lemon

Polpettini 16

beef meatballs, marinara sauce,
parmigiano, focaccia crumbs, parsley

Arancini 16

fried risotto rice balls, mozzarella,
tomato sugo, caper aioli

Capesante 36

pan seared scallops, parsnip puree,
pancetta chips, grey sea salt, orange oil

PRIMI PIATTI

Fettuccine 29/55

vivo signature dish

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

Linguine 31/58

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

Lobster Ravioli 39/73

lobster stuffed pasta, lobster bisque sauce,
preserved lemon, crispy capers, white wine,
maresh, chives, samphire, asiago

Gnudi 26/49

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

Rigatoni 28/53

house made mild Italian pork sausage,
spicy tomato sauce, red wine,
lemon mascarpone, parmigiano

Risotto ai Funghi 29/55

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

FEATURES OF THE WEEK

Beignet 16

roasted apple beignet, lemon cream, speculaas crumble

SECONDI PIATTI

Filetto 56 / 97

vivo signature dish

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

Short Rib 45 / 75

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

Pollo 35 / 55

chicken breast parmigiana, marinara sauce,
mozzarella, parmigiano

Agnello 56 / 95

lamb rack, garlic and rosemary marinated,
couscous siciliano, yogurt peperoncini sauce

Branzino 59 / 103

(check availability)

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

Chef's Plate

ask you server for all the delicious details

SMALL PLATES TO SHARE

served with mixed grilled vegetables and roasted potato

Our next Wine Dinner

Thursday, April 28

Reception at 6:15pm / Dinner at 6:30 pm
featuring Italian wines from



& A CHANCE TO WIN A

\$500.00 Wine Basket

& Mother's Day BRUNCH is coming...

Sunday, May 8

PIATTO

Arrosto Misto (serves 4) 177

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

Bistecca e Pesce 98 / 195

beef tenderloin and Chilean sea bass

CONTORNI

Patate Schiacciate 17

roasted garlic mashed potato, cream, butter,
pancetta, pecorino, chives

Funghi 16

portobello, shitake, oyster & cremini mushrooms,
garlic, thyme, sherry, parsley, parmigiano

Barbabietole e Carote 15

oven roasted beets & carrots,
white balsamic vinegar, goat cheese

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

April 15, 2022