

Vivolo

D I N N E R

ANTIPASTI

CHILLED SHRIMP WITH SLICES OF AVOCADO, SERVED WITH A REMOULADE	14
PORK MEATBALLS IN A SPICY RAGU	11
VITELLO TONNATO THIN SLICES OF POACHED VEAL WITH A TUNA SAUCE	14
FRUTTI DI MARE FEATURING CALAMARI, CONCH, OCTOPUS, SHRIMP AND CELERY WITH EXTRA VIRGIN OLIVE OIL AND LEMON	16
BURRATA SERVED OVER ROASTED CHERRY TOMATOES FINISHED WITH A BALSAMIC TRUFFLE GLAZE	12
BAKED CLAMS WITH HERB INFUSED BREADCRUMBS	12
ROLLED EGGPLANT STUFFED WITH RICOTTA CHEESE IN A PLUM TOMATO SAUCE	11
SALMON CRUDO WITH CUCUMBER AND BERMUDA ONION	12

INSALATE

RUCHETTA , PEACHES, CANDIED WALNUTS AND GORGONZOLA WITH A LEMON DRESSING	11
REALE ; BELGIAN ENDIVE, ARUGULA, FRESH CHOPPED TOMATO AND PANCETTA WITH A CAESAR DRESSING	11
BABY SPINACH WITH BEETS, SLICES OF FRESH ORANGES AND GOAT CHEESE WITH A LEMON DRESSING	11
KALE WITH PROSCIUTTO DI PARMA, SWEET MANGO AND PARMIGIANO WITH AN EXTRA VIRGIN OLIVE OIL AND LEMON DRESSING	14
WATERCRESS , WATERMELON AND FETA WITH A RED WINE VINEGAR DRESSING	11

PRIMO PIATTO

CAVATELLI WITH SAUSAGE, ESCAROLE AND CANNELLINI BEANS	18
PAGLIA E FIENO WITH SEASONAL VEGETABLES, TOMATO AND FRESH RICOTTA	18
PAPPARDELLE WITH SHRIMP, ARUGULA AND CHERRY TOMATOES	20
PANSOTTI STUFFED WITH A BLEND OF FOUR CHEESES PREPARED IN A BASIL PESTO SAUCE WITH FRESH TOMATO	18
PACCHERI WITH PORK MEATBALLS AND SAUSAGE IN A PLUM TOMATO SAUCE	19
RISOTTO PREPARED WITH CHUNKS OF SALMON, PROSECCO AND PARMIGIANO	20
WHOLE WHEAT PENNE WITH BROCCOLI RABE, WALNUTS AND FONTINA	18
SCIALATIELLI PREPARED WITH EGGPLANT IN A LIGHT SPICY TOMATO SAUCE WITH RICOTTA SALATA CHEESE	18
LINGUINE PREPARED WITH CLAMS, PANCETTA, TOASTED BREADCRUMBS AND SPICY CHILI PEPPERS	19

SECONDO PIATTO

EGGPLANT PARMIGIANO LAYERED WITH FRESH MOZZARELLA AND RICOTTA WITH A PLUM TOMATO SAUCE	19
CHICKEN PAILLARD SERVED WITH MIXED GREENS, MARINATED CANNELLINI BEANS AND FRESH CHOPPED TOMATO	21
ROASTED CORNISH HEN PREPARED WITH AN APRICOT GLAZE, SERVED OVER MASHED POTATOES	23
CALF'S SLIVER PREPARED WITH CREMINI MUSHROOMS AND TARRAGON IN A MUSTARD SAUCE, SERVED WITH SAUTEED SWISS CHARD	22
FILET OF BROOK TROUT PREPARED WITH CAPERS AND BABY ARTICHOKE, SERVED WITH BROCCOLI AND ROASTED POTATOES	24
FILET OF SOLE DREDGED IN POLENTA, SERVED IN A LIGHT SPICY TOMATO SAUCE OVER SAUTEED ESCAROLE	26
PAN SEARED FILET OF GROUPER SERVED OVER FARRO WITH SWEET CORN AND GREEN PEAS	26
FILET OF BRANZINO PREPARED WITH GRAPES AND ALMONDS IN A SPARKLING WINE SAUCE, SERVED WITH SAUTEED BRUSSELS SPROUTS	28
GRILLED FILET OF SALMON SERVED OVER A BED OF ORZO, SPINACH AND FRESH CHOPPED TOMATO	24
LOIN OF PORK WRAPPED IN PANCETTA, SERVED IN A HONEY GLAZE WITH FRESH SAGE SERVED OVER MASHED POTATOES	22
PORK SHANK BRAISED WITH APPLES, FENNEL AND FRESH HERBS IN AN APPLE CIDER REDUCTION, SERVED WITH GNOCCHI	26
VEAL SCALOPPINE LAYERED WITH PROSCIUTTO IN A SAGE STUDDERED WINE SAUCE, SERVED OVER SAUTEED TUSCAN CABBAGE	24
GRILLED SIRLOIN STEAK MARINATED WITH ROSEMARY, LEMON AND GARLIC, SERVED WITH GRILLED VEGETABLES AND ROASTED POTATOES	32
GRILLED VEAL CHOP WITH TRUFFLED MUSHROOMS, SERVED WITH SAUTEED SPINACH AND MASHED POTATOES	38

CONTORNI

CHOICE OF BRUSSELS SPROUTS BAKED WITH PARMIGIANO OR BROCCOLI RABE SAUTEED WITH OIL AND GARLIC	10
CHOICE OF BROCCOLI, ESCAROLE, KALE, SPINACH OR SWISS CHARD SAUTEED WITH OIL AND GARLIC	9
SHIITAKE, PORTOBELLO AND CREMINI MUSHROOMS SAUTEED WITH SHALLOTS, BUTTER AND WHITE WINE	8
GREEN PEAS SAUTEED WITH MUSHROOMS, SHALLOTS AND PROSCIUTTO	7
MASHED, ROASTED, STICKS OR FRENCH FRIED POTATOES	7