

# Vivolo

D I N N E R

## ANTIPASTI

<b>BEEF CARPACCIO</b> OVER ARUGULA WITH PARMIGIANO SHAVINGS	14
<b>MEATBALLS</b> MADE WITH A BLEND OF PORK, VEAL AND BEEF, PREPARED IN A SPICY RAGU	10
<b>ROLLED EGGPLANT</b> STUFFED WITH RICOTTA CHEESE IN A PLUM TOMATO SAUCE	10
<b>KALE SAUTEED</b> WITH EXTRA VIRGIN OLIVE OIL, GARLIC AND SPICY PEPPERONCINI OVER RICOTTA CHEESE	9
<b>PRINCE EDWARD ISLAND MUSSELS</b> IN A FRAGRANT TOMATO SAUCE WITH GARLIC	12
<b>FRUTTI DI MARE</b> FEATURING CALAMARI, CONCH, OCTOPUS, MUSSELS, SHRIMP AND CELERY WITH EXTRA VIRGIN OLIVE OIL AND LEMON	14
<b>BAKED CLAMS</b> WITH HERB INFUSED BREAD CRUMBS	11
<b>SALUMI MISTI E PARMIGIANO</b> WITH PROSCIUTTO DI PARMA, SOPPRESSATA AND CHUNKS OF PARMIGIANO CHEESE	14

## INSALATE

<b>ARUGULA</b> , RIBBONS OF ZUCCHINI, PROSCIUTTO DI PARMA, PARMIGIANO AND A LEMON DRESSING	12
<b>CAESAR SALAD</b> WITH CUCINA VIVOLO CROUTONS	10
<b>FRISEE</b> , APPLE, GORGONZOLA CHEESE, WALNUTS AND A VINAIGRETTE DRESSING	10
<b>TRE CALORE SALAD</b> WITH ARUGULA, RADICCHIO AND ENDIVE	9

## PRIMO PIATTO

<b>CAVATELLI</b> WITH SAUSAGE, CANNELLINI BEANS AND ESCAROLE	17
<b>TORTELLINI</b> STUFFED WITH A BLEND OF CHEESES IN A CREAM SAUCE WITH PANCETTA AND PEAS	17
<b>SCIALATIELLI</b> PREPARED IN A SPICY TOMATO SAUCE	17
<b>FUSILLI CALABRESE</b> , FRESH TWISTED PASTA SERVED WITH A PESTO SAUCE WITH CHOPPED FRESH TOMATO	18
<b>PACCHERI</b> WITH SWEET ITALIAN SAUSAGE AND MEATBALLS IN A TOMATO SAUCE	19
<b>CAPELLINI</b> WITH MUSSELS, CLAMS, SHRIMP, CALAMARI, TOMATO AND GARLIC	21
<b>WHOLE WHEAT PENNE</b> WITH FRESH TOMATO, CAPERS AND MINT	17
<b>SPAGHETTINI</b> PREPARED IN A LEMON SAUCE WITH PARSLEY AND PECORINO ROMANO CHEESE	16
<b>LINGUINE</b> WITH A WHITE CLAM SAUCE	19

## SECONDO PIATTO

<b>CHICKEN PAILLARD</b> WITH PORTOBELLO MUSHROOM AND SAUTEED BROCCOLI RABE	21
<b>BREAST OF CHICKEN</b> TOPPED WITH SAUTEED KALE AND MOZZARELLA IN A LEMON AND WHITE WINE SAUCE	21
<b>CORNISH HEN</b> IN A GARLIC AND WINE SAUCE, SERVED OVER MASHED POTATOES	22
<b>BROOK TROUT</b> WITH CARAMELIZED ONION AND RAISINS, PREPARED VENETIAN STYLE	23
<b>FILET OF SALMON</b> PREPARED IN A MUSTARD SAUCE, SERVED WITH ROASTED POTATOES	23
<b>FILET OF GROUPER</b> PREPARED WITH GARLIC AND RED WINE VINEGAR, SERVED WITH BROCCOLI AND ROASTED POTATO	25
<b>GRILLED BRANZINO</b> IN A LEMON SAUCE WITH CAPERS AND FENNEL	26
<b>PORK CHOP</b> WITH A BLUEBERRY COMPOTE, SERVED WITH MASHED POTATOES	21
<b>VEAL SCALOPPINE</b> WITH PROSCIUTTO DI PARMA, IN A SAGE STUDDERED WINE SAUCE, SERVED WITH ESCAROLE	23
<b>VEAL SCALOPPINE DREDGED IN PARMIGIANO</b> , WITH PEAS AND MUSHROOMS IN A LEMON SAUCE	23
<b>SIRLOIN STEAK</b> WITH AN HERB BUTTER AND HAND CUT FRIED POTATOES	28
<b>GRASS FED BROILED VEAL CHOP</b> SERVED WITH SAUTEED MUSHROOMS	34

## CONTORNI

<b>CHOICE OF BROCCOLI, SPINACH, BROCCOLI RABE OR ESCAROLE</b> WITH GARLIC AND EXTRA VIRGIN OLIVE OIL	8
<b>SEASONAL MUSHROOMS</b> SAUTEED WITH SHALLOTS, BUTTER AND WHITE WINE	7
<b>PEAS</b> SAUTEED WITH MUSHROOMS, SHALLOTS AND PROSCIUTTO	7
<b>MASHED, ROASTED OR FRIED POTATOES</b>	7