

Vivolo

D I N N E R

ANTIPASTI

VITELLO TONNATO, chilled roast veal sliced thin in a tuna sauce 11.00

SHRIMP and avocado served chilled with a dill sauce 11.00

PROSCIUTTO DI PARMA with sweet mango and a balsamic reduction 10.00

PORK MEATBALLS prepared in a spicy ragu 9.00

ROLLED EGGPLANT stuffed with ricotta, mozzarella and parmigiano prepared in a plum tomato sauce 9.00

FRUTTI DI MARE featuring calamari, conch, octopus, mussels, shrimp and celery with extra virgin olive oil and lemon 12.00

BAKED CLAMS prepared with herb infused bread crumbs 10.00

FRIED CALAMARI served with a marinara sauce 12.00

INSALATE

ARUGULA, shaved fennel and parmigiano with an extra virgin olive oil and lemon dressing 9.00

CLASSIC CAESAR SALAD with Cucina Vivolo croutons 9.00

BABY SPINACH, roasted beets, goat cheese and walnuts with a vinaigrette dressing 9.00

VIVOLO CHOPPED SALAD with greens, garden vegetables, mozzarella cheese, sopressata, anchovy and a red wine vinegar dressing 9.00

PASTA

ALL PASTAS AVAILABLE IN APPETIZER PORTIONS

THIN SPAGHETTINI with garlic, lemon, extra virgin olive oil and pecorino cheese 16.00

MANICOTTI stuffed with ricotta, parmigiano and mozzarella cheese prepared in a plum tomato sauce 16.00

SCIALATIELLI, short spaghetti in a spicy chili pepper and tomato sauce with shavings of ricotta salata cheese 17.00

FUSILLI CALABRESE, fresh twisted pasta served with a pesto sauce with chopped fresh tomato 17.00

PENNE with chunks of chicken, in a cream sauce with sage and shallots 17.00

MEZZE RIGATONI with sweet italian sausage and pork meatballs in a tomato sauce 17.00

CAPELLINI with shrimp, mussels, clams, sea scallops and calamari in a tomato sauce 19.00

KAMUT WHOLE WHEAT PENNE prepared with fresh vegetables and shallots 16.00

LINGUINE with a white clam sauce 18.00

POLLO

PAN SEARED CORNISH HEN prepared with garlic and rosemary, served over mashed potatoes 19.50

BREAST OF CHICKEN layered with eggplant, prosciutto and mozzarella cheese 19.50

FILETS OF CHICKEN WITH SHRIMP, prepared with mushrooms in a wine sauce 21.00

CHICKEN PAILLARD served with mixed greens, red onion and marinated cannellini beans 18.00

PESCE

FILET OF SALMON prepared in a mustard sauce with shallots, served over julienne vegetables 19.50

BONELESS BROOK TROUT prepared in vinegar reduction with garlic, served with escarole 19.50

SEA SCALLOPS AND BABY SHRIMP with pancetta, garlic, olive oil, white wine and lemon, served over creamy polenta 22.00

FILET OF GROUPER prepared with fresh tomato, capers, garlic and mint 23.00

RED SNAPPER prepared in a tomato sauce with mixed olives, capers and garlic 24.00

GRILLED BRANZINO with arugula greens, marinated tomato and Bermuda red onions 24.00

CARNE

PORK CHOP MILANESE topped with arugula and marinated tomato 18.50

VEAL SCALOPPINE dredged in parmigiano, prepared in a lemon sauce with peas and mushrooms 22.00

PAN SEARED VEAL CHOP in a sage white wine sauce 28.00

CALF'S LIVER sauteed with caramelized onion and red wine vinegar 19.00

SIRLOIN STEAK with an herb butter, served with hand cut fried potatoes 24.00

GRILLED NEW ZEALAND LAMB CHOPS prepared with rosemary and served with mashed potatoes and sauteed spinach 24.00