

# Vivolo

LUNCH

## ANTIPASTI

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

**SHRIMP** and avocado served chilled with a caper 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

...ADD CHICKEN TO ANY SALAD 4.50

...ADD SHRIMP TO ANY SALAD 8.50

## PASTA

ALL PASTAS AVAILABLE IN APPETIZER PORTIONS

**THIN SPAGHETTINI** with garlic, lemon, extra virgin olive oil and pecorino cheese 15.00

**MANICOTTI** stuffed with ricotta, parmigiano and mozzarella cheese prepared in a plum tomato sauce 15.00

**SCIALATIELLI**, short spaghetti in a spicy chili pepper and tomato sauce with shavings of ricotta salata cheese 16.00

**FUSILLI CALABRESE**, fresh twisted pasta served with a pesto sauce with chopped fresh tomato 16.00

**PENNE** with chunks of chicken, in a cream sauce with sage and shallots 16.00

**MEZZE RIGATONI** with sweet italian sausage and pork meatballs in a tomato sauce 16.00

**CAPELLINI** with shrimp, mussels, clams, sea scallops and calamari in a tomato sauce 18.00

**KAMUT WHOLE WHEAT PENNE** prepared with fresh vegetables and shallots 15.00

**LINGUINE** with a white clam sauce 17.00

## ALLA GRIGLIA

SIMPLE GRILLED ITEMS TOPPED WITH MIXED GREENS, MARINATED TOMATO AND CANNELLINI BEANS

**FILET OF GROUPER** 19.00

**CHICKEN PAILLARD** 16.00

**PORK CHOP PAILLARD** 16.50

**SIRLOIN STEAK PAILLARD** 17.50

**VEAL SCALOPPINE PAILLARD** 18.50

## ENTREES

**PAN SEARED CORNISH HEN** prepared with garlic and rosemary, served over mashed potatoes 18.00

**BREAST OF CHICKEN** layered with eggplant, prosciutto and mozzarella cheese 18.00

**FILETS OF CHICKEN WITH SHRIMP**, prepared with mushrooms in a wine sauce 19.00

**FILET OF SALMON** prepared in a mustard sauce with shallots, served over julienne vegetables 18.50

**BONELESS BROOK TROUT** prepared in vinegar reduction with garlic, served with escarole 18.50

**SEA SCALLOPS AND BABY SHRIMP** with pancetta, garlic, olive oil, white wine and lemon, served over creamy polenta 19.00

**RED SNAPPER** prepared in a tomato sauce with mixed olives, capers and garlic 20.00

**VEAL SCALOPPINE** dredged in parmigiano, prepared in a lemon sauce with peas and mushrooms 20.00

**CALF'S LIVER** sauteed with caramelized onion and red wine vinegar 16.50

**PAN SEARED VEAL CHOP** in a sage white wine sauce 24.00