

Vivolo

L U N C H

ANTIPASTI

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| 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

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| 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

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| CAVATELLI WITH SAUSAGE, ESCAROLE AND CANNELLINI BEANS | 16 |
| PAGLIA E FIENO WITH SEASONAL VEGETABLES, TOMATO AND FRESH RICOTTA | 16 |
| PAPPARDELLE WITH SHRIMP, ARUGULA AND CHERRY TOMATOES | 19 |
| PANSOTTI STUFFED WITH A BLEND OF FOUR CHEESES PREPARED IN A BASIL PESTO SAUCE WITH FRESH TOMATO | 16 |
| PACCHERI WITH PORK MEATBALLS AND SAUSAGE IN A PLUM TOMATO SAUCE | 17 |
| RISOTTO PREPARED WITH CHUNKS OF SALMON, PROSECCO AND PARMIGIANO | 19 |
| WHOLE WHEAT PENNE WITH BROCCOLI RABE, WALNUTS AND FONTINA | 17 |
| SCIALATIELLI PREPARED WITH EGGPLANT IN A LIGHT SPICY TOMATO SAUCE WITH RICOTTA SALATA CHEESE | 16 |
| LINGUINE PREPARED WITH CLAMS, PANCETTA, TOASTED BREADCRUMBS AND SPICY CHILI PEPPERS | 17 |

SECONDO PIATTO

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| EGGPLANT PARMIGIANO LAYERED WITH FRESH MOZZARELLA AND RICOTTA WITH A PLUM TOMATO SAUCE | 17 |
| CHICKEN PAILLARD SERVED WITH MIXED GREENS, MARINATED CANNELLINI BEANS AND FRESH CHOPPED TOMATO | 19 |
| ROASTED CORNISH HEN PREPARED WITH AN APRICOT GLAZE, SERVED OVER MASHED POTATOES | 21 |
| CALF'S SLIVER PREPARED WITH CREMINI MUSHROOMS AND TARRAGON IN A MUSTARD SAUCE, SERVED WITH SAUTEED SWISS CHARD | 20 |
| FILET OF BROOK TROUT PREPARED WITH CAPERS AND BABY ARTICHOKEs, SERVED WITH BROCCOLI AND ROASTED POTATOES | 22 |
| FILET OF SOLE DREDGED IN POLENTA, SERVED IN A LIGHT SPICY TOMATO SAUCE OVER SAUTEED ESCAROLE | 24 |
| PAN SEARED FILET OF GROUPER SERVED OVER FARRO WITH SWEET CORN AND GREEN PEAS | 24 |
| GRILLED FILET OF SALMON SERVED OVER A BED OF ORZO, SPINACH AND FRESH CHOPPED TOMATO | 22 |
| LOIN OF PORK WRAPPED IN PANCETTA, SERVED IN A HONEY GLAZE WITH FRESH SAGE SERVED OVER MASHED POTATOES | 20 |
| PORK SHANK BRAISED WITH APPLES, FENNEL AND FRESH HERBS IN AN APPLE CIDER REDUCTION, SERVED WITH GNOCCHI | 25 |
| VEAL SCALOPPINE LAYERED WITH PROSCIUTTO IN A SAGE STUDDED WINE SAUCE, SERVED OVER SAUTEED TUSCAN CABBAGE | 22 |

CONTORNI

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| 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 |