

Vivolo

L U N C H

ANTIPASTI

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

INSALATE

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

PRIMO PIATTO

CAVATELLI WITH SAUSAGE, CANNELLINI BEANS AND ESCAROLE	15
TORTELLINI STUFFED WITH A BLEND OF CHEESES IN A CREAM SAUCE WITH PANCETTA AND PEAS	15
SCIALATIELLI PREPARED IN A SPICY TOMATO SAUCE	15
FUSILLI CALABRESE , FRESH TWISTED PASTA SERVED WITH A PESTO SAUCE WITH CHOPPED FRESH TOMATO	16
PACCHERI WITH SWEET ITALIAN SAUSAGE AND MEATBALLS IN A TOMATO SAUCE	17
CAPELLINI WITH MUSSELS, CLAMS, SHRIMP, CALAMARI, TOMATO AND GARLIC	19
WHOLE WHEAT PENNE WITH FRESH TOMATO, CAPERS AND MINT	15
SPAGHETTINI PREPARED IN A LEMON SAUCE WITH PARSLEY AND PECORINO ROMANO CHEESE	14
LINGUINE WITH A WHITE CLAM SAUCE	17

SECONDO PIATTO

CHICKEN PAILLARD WITH PORTOBELLO MUSHROOM AND SAUTEED BROCCOLI RABE	19
BREAST OF CHICKEN TOPPED WITH SAUTEED KALE AND MOZZARELLA IN A LEMON AND WHITE WINE SAUCE	19
CORNISH HEN IN A GARLIC AND WINE SAUCE, SERVED OVER MASHED POTATOES	20
BROOK TROUT WITH CARAMELIZED ONION AND RAISINS, PREPARED VENETIAN STYLE	21
FILET OF SALMON PREPARED IN A MUSTARD SAUCE, SERVED WITH ROASTED POTATOES	21
FILET OF GROUPER PREPARED WITH GARLIC AND RED WINE VINEGAR, SERVED WITH BROCCOLI AND ROASTED POTATO	22
PORK CHOP WITH A BLUEBERRY COMPOTE, SERVED WITH MASHED POTATOES	19
VEAL SCALOPPINE WITH PROSCIUTTO DI PARMA, IN A SAGE STUDDERED WINE SAUCE, SERVED WITH ESCAROLE	21
VEAL SCALOPPINE DREDGED IN PARMIGIANO , WITH PEAS AND MUSHROOMS IN A LEMON SAUCE	21

CONTORNI

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