

## INSALATA

**Caesar** 25/45

*vivo signature dish*

grilled romaine, crispy capers,  
focaccia crumbs, piastrella,  
parmigiano, olive oil, grilled lemon

**Caprese** 26/47

tomatoes, bufala mozzarella, fior di latte,  
balsamic reduction, basil, pesto

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## ANTIPASTI

**Anatra Terrine** 21

foie gras, cherry-Saskatoon berry compote,  
limoncello jelly, Espelette chili, brioche

**Carpaccio** 20

beef tenderloin, black garlic aioli, crispy capers,  
EVOO, parmigiano, house-made crostini

**Gamberetti** 24

wild caught jumbo red shrimp, confit garlic,  
Calabrese soffritto, Pinot Grigio, grilled lemon

**Polpettini** 14

beef meatballs, marinara sauce,  
parmigiano, focaccia crumbs, parsley

**Arancini** 14

fried risotto rice balls, mozzarella,  
tomato sugo, caper aioli

**Capesante** 28

pan seared scallops, parsnip puree,  
pancetta chips, grey sea salt, orange zest

## PRIMI PIATTI

**Fettuccine** 25/47

*vivo signature dish*

bufala mozzarella, fior di latte, grana padano,  
garlic, butter, parsley, parmigiano

**Ravioli** 24/44

sautéed wild mushrooms and ricotta, truffle butter,  
hazelnut, white wine, thyme, parmigiano

**Gnudi** 22/41

toasted ricotta gnocchi, butternut squash, walnut,  
sage, maple brown butter, orange zest,  
bufala stracciatella

**Rigatoni** 23/43

DeRose Bros. Italian pork sausage, spicy tomato sauce,  
red wine, lemon mascarpone

**Pappardelle** 22/41

smoked dry aged duck confit, tomato ragu,  
pecorino, chives

**Risotto all'Aragosta** 26/48

lobster, white wine, saffron-infused gin, tomato sauce,  
mascarpone, parmigiano, chives

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- add a DeRose Bros. Italian sausage 4

- add a jumbo scallop 6

- add pair of jumbo shrimp 7

- add breaded chicken breast 15

## SECONDI PIATTI

**Filetto** 49 / 89

*vivo signature dish*

beef tenderloin, crispy prosciutto,  
red onion jam, horseradish mousse

**Short Rib** 36 / 62

Chianti braised Alberta beef short rib,  
salsa verde, greens

**Anatra** 34 / 58

dry aged duck breast, allspice, lavender,  
quince marmalade, pomme dauphine,  
Saskatoon berry macerata

**Pollo** 29 / 49

chicken breast parmigiana, marinara sauce,  
mozzarella, parmigiano

**Agnello** 49 / 89

lamb rack, garlic and rosemary marinated,  
Tuscan cannellini bean casseruola

**Branzino** 54 / 98

(check availability)

sea bass, grilled grapefruit, fennel citrus salad, samphire

PLATES FOR ONE

served with mixed grilled vegetables and roasted baby potato

## PIATTO

**Arrosto Misto** (serves 4) 150

family style mixed grill with beef tenderloin,  
short rib and DeRose Bros. Italian sausage

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**Terra, Mare e Aria** (serves 6) 240

family style platter of beef tenderloin,  
sea bass and dry aged duck breasts

## CONTORNI

**Patate** 11

roasted baby potatoes, rosemary, garlic butter,  
pecorino romano, marash

**Funghi** 16

portobello, shitake, oyster & crimini mushrooms,  
garlic, thyme, sherry, parsley, parmigiano

**Barbabietole e Carote** 12

roasted beets & carrots,  
white balsamic vinegar, goat cheese

**Cavoletti di Bruxelles** 14

Brussels sprouts flash fried, pancetta, spicy honey

**Asparagi** 17

grilled asparagus spears wrapped with prosciutto

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**Executive Chef Medi Tabtoub**

20% gratuity will be added to all parties of six or more

11/22/20

