

Focaccia 15

house made focaccia, herbs, garlic, parmesan,
Extra Virgin Olive Oil, balsamic vinegar

Olive Calde 11

marinated Italian olives, bell peppers, roasted garlic,
pepperoncino, EVOO, crostini

INSALATA

Caesar 27/48

vivo signature dish

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

Caprese 28/49

tomatoes-on-the-vine, semi-dried cherry tomatoes,
bufala mozzarella, fior di latte,
balsamic reduction, pesto, fresh basil

ANTIPASTI

Carpaccio 28

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

Cioppino 37

tiger shrimp, scallops, clams, mussels, cod,
Sambuca, tomato brodo, fennel, sourdough

Polpettini 16

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

Arancini 16

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

Capesante 33

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

PRIMI PIATTI

Fettuccine 29/54

vivo signature dish

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

Sacchetti 26/48

black truffle and cheese stuffed, wild mushrooms,
hazelnut, sage, white wine, brown butter, pecorino

Pappardelle 27/49

confit duck ragu, sherry, thyme, pecorino

Gnudi 26/48

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

Rigatoni 28/50

mild Italian pork sausage, spicy tomato sauce,
red wine, lemon mascarpone

Risotto all'Aragosta 43/79

lobster, white wine, saffron-infused gin,
butternut squash, parmigiano, chives

FEATURES OF THE WEEK

Lobster Ravioli 39/72

lobster stuffed pasta, lobster bisque sauce, preserved lemon,
crispy capers, white wine, maresh, chives, samphire, asiago

Manzo di Wagyu 130

14 oz. Wagyu beef striploin, peppercorn jus,
roasted garlic mashed potato, mixed seasonal vegetables

Apple Cheesecake 15

roasted apple cheesecake, speculaas,
pecans, apple caramel

SECONDI PIATTI

Filetto 55 / 97

vivo signature dish

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

Anatra 42 / 70

21 day dry-aged duck breasts, creamy polenta,
stone fruit, Cassis duck jus

Short Rib 42 / 68

Chianti braised Alberta beef short rib,
frizzled onions, salsa verde, greens

Pollo 35 / 55

chicken breast parmigiana, marinara sauce,
mozzarella, parmigiano

Agnello 55 / 95

lamb rack, garlic and rosemary marinated,
Tuscan cannellini beans

Branzino 59 / 103

(check availability)

Chilean sea bass, grilled grapefruit,
fennel citrus salad, samphire

PLATES FOR ONE

served with mixed grilled vegetables and roasted fingerling potato

CELEBREZ LA FRANCE

Wine Dinner

Thursday, November 25

8 course dinner crafted by Chef Medi
& paired with great French wines,
French-styled wines & French cocktails

PIATTO

Arrosto Misto (serves 4) 169

family style mixed grill with beef tenderloin,
short rib and mild Italian sausage

Bistecca e Pesce (serves 2) 97

beef tenderloin and Chilean sea bass

CONTORNI

Patate 11

roasted fingerling potatoes, rosemary,
pecorino romano, marash

Funghi 16

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

Barbabietole e Carote 15

oven roasted beets & carrots,
white balsamic vinegar, goat cheese

Cavoletti di Bruxelles 16

Brussels sprouts flash fried, apple,
pancetta, spicy honey

Asparagi 18

grilled asparagus spears wrapped with prosciutto

Executive Chef Medi Tabtoub



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

October 27, 2021