

Focaccia 11

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

INSALATA

Caesar 27/48

vivo signature dish

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

Caprese 28/49

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

ANTIPASTI

Carpaccio 25

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

Cocktail di Gamberetti 26

chilled jumbo black tiger shrimp,
spicy marinara sauce, grilled lemon

Polpettini 15

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

Arancini 15

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

Capesante 29

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

Linguine 28/52

jumbo black tiger shrimp, scallops,
preserved lemon, rose sauce, cherry tomatoes,
pepperoncini, grano padano

Gnudi 25/46

toasted ricotta gnocchi, green peas, spinach,
white wine sauce, walnuts, sage, pancetta, pecorino

Rigatoni 27/49

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

Risotto all'Aragosta 39/72

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

- add a mild Italian sausage 4

- add a jumbo scallop 6

- add pair of jumbo black tiger shrimp 12

- add breaded chicken breast 15

- add 7 oz. Lobster Tail, butter poached & grilled 39

SECONDI PIATTI

Filetto 53 / 97

vivo signature dish

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

Short Rib 39 / 67

Chianti braised Alberta beef short rib,
salsa verde, greens

Pollo 32 / 54

chicken breast parmigiana, marinara sauce,
mozzarella, parmigiano

Agnello 49 / 89

lamb rack, garlic and rosemary marinated,
tomato, olives, cucumber, parsley

Branzino 56 / 103

(check availability)

Chilean 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) 168

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 fingering potatoes, rosemary,
mascarpone, 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, 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

July 9, 2021