

Focaccia 8

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

Anatra Terrine 21

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

Carpaccio 22

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

Gamberetti 26

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

Polpettini 15

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

Arancini 15

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 27/48

vivo signature dish

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

Sacchetti 25/45

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

Gnudi 24/44

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

Rigatoni 25/45

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

Pappardelle 24/44

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

Risotto all'Aragosta 27/48

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

- 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 51 / 92

vivo signature dish

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

Short Rib 38 / 64

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 31 / 52

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) 155

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

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 14

roasted beets & carrots,
white balsamic vinegar, goat cheese

Cavoletti di Bruxelles 15

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

March 22, 2021

vivo