

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

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 17

wild caught 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 23/43

wild game (boar, elk, bison, venison), ragu,
passata, pecorino romano

Risotto all'Aragosta 26/48

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

- add a DeRose Bros. Italian sausage 4

- add a jumbo scallop 6

- add pair of shrimp 6

- add breaded chicken breast 15

SECONDI PIATTI

Filetto 49 / 89

vivo signature dish

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

Short Rib 34 / 59

Chianti braised Alberta beef short rib,
salsa verde, greens

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

CONTORNI

Patate 11

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

Funghi 16

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

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

PIATTO

Arrosto Misto (serves 4) 150

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

DOLCE

11 each

Tiramisu

vanilla-mascarpone cheese,
espresso dipped lady fingers, amaretti crumble

Gelato

4 scoops, from La Carraia, Edmonton

Chocolate Torta

house-made forest berry curd,
chocolate ganache, gelato

Cookies

6 fresh baked cookies



Executive Chef Medi Tabtoub

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

10/01/20