

# VIVACE

## RESTAURANT

### DINNER MENU

#### First Courses

##### Fresh Burrata Served Two Ways

*half with fresh tomato & basil oil, half over roasted beets with pistachio vinaigrette. Arugula garnish*  
15.95

##### Spinach and Cheese Soufflé

*baked with Parmigiano cream sauce*  
14.95

##### Escargot and Artichokes

*baked in gorgonzola cheese - garlic butter*  
15.50

##### Shrimp and Crab Cakes

*with asparagus aioli and arugula*  
18.50

##### Antipasto (for Two)

*marinated mushrooms, prosciutto ham, roasted red peppers, herb goat cheese mousse, grilled asparagus, marinated olives, sautéed spinach & garlic toast*  
18.50

##### Grilled Asparagus & Parma Prosciutto

*over mixed greens with Balsamic reduction & light shavings of Parmigiano Reggiano*  
16.25

##### SeaFood Stuffed Portabella Mushrooms

*with shellfish, mushrooms, shallots, breadcrumbs and Parmigiano cheese stuffing. Lemon oil garnish.*  
18.95

##### Soup of the Day

*price varies*

#### Salads

##### Pear and Walnut Salad

*butter lettuce with Gorgonzola crumbles & walnut vinaigrette with Alfonso Oil*  
10.95

##### Spinach Salad

*with crispy Prosciutto ham, roasted pine nuts, Romano cheese & port wine dressing*  
9.50

##### Caesar Salad (Little Gem Lettuce)

*tossed with traditional Caesar dressing, garlic croutons & light shavings of Parmigiano Reggiano*  
9.95

##### Mixed Greens

*vinaigrette, crispy potato sticks & Romano cheese*  
7.95

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No checks accepted.

# Pasta

## Four Cheese Manicotti

*handmade pasta, filled with Ricotta, Fontina, Pecorino Romano & Parmigiano cheeses. Tomato- mushroom sauce.*  
20.95

## Chicken and Asparagus Risotto

*Asparagus & Parmigiano cheese Risotto, topped with grilled chicken with a touch of demi glace*  
22.95

## Penne with Sausage

*roasted red peppers & tomato sauce, baked with Fontina cheese*  
21.50

## Vegan Bolognese

*Plant based meat and mushroom Bolognese sauce. Tossed with penne pasta and vegan Parmesan cheese*  
24.95

## Seafood Lasagnette

*handmade pasta with both seafood & spinach fillings. Fresh tomato-basil broth*  
26.50

## \*Linguini with Grilled Ora King Salmon

*sautéed red onion, kalamata olives, capers & tomatoes tossed with basil oil*  
26.95

## Seafood Soup

*scallops, shrimp, rock shrimp & salmon in a red pepper-tomato broth, served over fettuccine*  
27.50

## Chicken Meatballs with Capellini

*delicate meatballs in tomato sauce over angel hair pasta*  
20.50

# Main Plates

## Grilled Chicken with Eggplant & Mushroom

*Red Bird Farms Chicken, grilled eggplant, mitake mushrooms & balsamic reduction with vegetable pasta*  
24.95

## Crab Filled Breaded Chicken Breast

*Demi glace cream sauce with vegetable rice*  
25.95

## Eggplant Lasagna (No Pasta)

*Layers of eggplant, with both tomato & besciamella sauce. Baked with fontina cheese Side of sautéed vegetables. (Gluten Free)*  
21.95

## Veal Marsala

*thin slices of veal (shell loin cut) sautéed in mushroom Marsala wine sauce with vegetable pasta*  
32.95

## Osso Buco

*veal shanks in a vegetable-tomato sauce over polenta*  
46.95

## \*Grilled New Zealand Ora King Salmon (most natural farm raised salmon available) and Rock Shrimp

*served with lemon-butter sauce over sautéed spinach*  
31.50

## Stuffed Pork Chop

*center cut pork chop, breaded with spinach-Fontina cheese filling, Marsala wine sauce and garlic potato puree*  
26.95

## Pork Parmigiano

*breaded pork tenderloin in tomato- light demi glace sauce, fontina cheese. Vegetable pasta on side*  
25.95

## Grilled Beef Tenderloin

*USDA Prime Filet with Marsala wine sauce & grilled asparagus. Garlic potato purée on side*  
42.75

## Seared Beef Tenderloin

*USDA Prime Filet with porcini mushroom rub, pan seared in Madeira wine sauce, over sautéed spinach and creamy polenta*  
42.95

## Roasted Shrimp with Seafood Stuffing

*five U-12 size Guaymas shrimp served in a very light lemon sauce with vegetable rice*  
30.95

## \*Fish of the Day

*Please ask server for type of fish and the preparation*  
Price Varies

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# Wines By The Glass

## WHITES

Chardonnay, Kendall Jackson, Calif. ....	9.00	Pinot Grigio, Benvolio, Italy .....	7.50
Chardonnay, Phantom, Calif. ....	10.00	Pinot Grigio, Jermann, Italy .....	11.50
Chardonnay, Starmont, Napa .....	12.25	Sauvignon Blanc, The Seeker, New Zealand .....	11.25
Riesling Kabinett, Selbach-Germany ...	10.00	White Zinfandel, Beringer, Calif .....	6.75
Riesling, Charles & Charles, Wash. ....	8.25	Rosé, Fleur de Mer, France .....	8.50
Viognier, Miner, Calif .....	10.25		

## REDS

Cabernet, Murphy Goode, Calif .....	8.25	Pinot Noir, Picket Fence, Russian River Valley .....	9.75
Cabernet, Juggernaut, Calif .....	12.25	Pinot Noir, Böen, Sonoma County .....	12.25
Cabernet, Daou, Paso Robles, Calif .....	15.25	Zinfandel Blend, The Prisoner, California .....	17.25
Chianti Classico, Banfi, Italy .....	9.50	Merlot, Robert Hall, Paso Robles .....	10.25
Old Vine Zinfandel, Caricature, Lodi, CA ..	9.25	Malbec, Amalaya Argentina .....	8.50
Shiraz, Boxhead, South Australia .....	9.75	Malbec, Terrazas de Los Andes, Argentina .....	11.75

Barbera d'Alba, Viberti, "La Gemella", Italy  
11.25

## SPARKLING

Mumm Brut, 187ml, Napa, CA .....	14.25	Champagne, Moët & Chandon Imperial 187ml, France .....	25.00
Prosecco, Maschio, 187ml, Italy .....	8.75	Sparkling Wine Blend, Chandon Sweet Star 187ml, California .....	15.00
Sparkling Rose, Mionetto, 187ml, Italy .....	8.75	Bellini (Prosecco with white peach pureé) .....	10.00
Moscato, Mia. 187ml, Spain .....	8.75		

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## PREMIUM WINES BY THE GLASS - 6oz. (1/4 bottle)

All of our premium wines use the Corivan system that leaves the cork in place and allows the wine to be poured without air getting into the bottle; thus, preserving the wines' original character. Small samples can be provided upon request.

Cabernet Sauvignon, Caymus .....	<i>Napa</i>	34.00
Cabertet Sauvignon, Round Pond .....	<i>Napa</i>	27.00
Chianti Classico Riserva, Ducale D'Oro, Ruffino .....	<i>Toscana</i>	16.00
Pinot Noir, Goldeneye by Duckhorn .....	<i>Anderson Valley</i>	21.00
Chardonnay, Nickel & Nickel, Truchard Vineyard .....	<i>Napa</i>	18.00
8 Years in the Desert, Zinfandel Blend, (Zinfandel, Syrah, Petite Sirah, ..... Grenache)	<i>California</i>	17.50

## DRAFT BEERS - 18oz.

Please ask your server for current selections.

*All 6.00*

## BOTTLE BEER

Bud / Bud Light .....	5:00	Miller Lite .....	5.00
Guinness .....	5.00	Michelob Ultra .....	4.50
Dos XX Lager .....	5.50	Moretti Lager & Moretti Rosso .....	6.00
Scrimshaw Pilsner .....	5.00	90 Shilling Amber Ale by Odell .....	4.50
Becks *Non-Alcoholic .....	4.50	Brewing Co.	

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