

VIVACE

R E S T A U R A N T

LUNCH MENU

Salads & Cold Entrées

Grilled Shrimp & Mushroom Salad

four U-12 size Guaymas shrimp with Balsamic vinegar dressing, potato sticks & Romano cheese

19.95

Grilled Asparagus & Parma Prosciutto

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

15.95

Grilled Red Bird Farms Chicken with Mixed Greens

in a soy ginger sesame vinaigrette topped with crispy potato sticks & Romano cheese

16.50

Fresh Burrata Served Two Ways

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

15.95

Pear and Walnut Salad

mixed greens with Gorgonzola cheese crumbles & vinaigrette with Alfonso Walnut Oil

12.95

Caesar Salad (Little Gem Lettuce)

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

12.95

(With Grilled Red Bird Farms Chicken 17.50)

Antipasto

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

16.95

Sandwiches

Grilled Ham & Fontina Cheese

pesto and fresh tomatoes with mixed greens salad

16.50

* Grilled Fresh New Zealand Ora King Salmon (most natural farm raised salmon available)

over toasted croissant & sautéed spinach with mixed greens salad

24.95

Italian Style Vegetarian Burger (by Beyond Meat)

served open faced over garlic toast, with Burrata cheese & fresh tomato- basil topping with mixed greens salad

16.95

Consuming raw or undercooked meat, fish, eggs, seafood or shellfish can increase your risk of food borne illness. No checks accepted

Vegetarian dishes or gluten free pasta available upon request.

Pasta

Four Cheese Manicotti

handmade pasta, filled with Ricotta, Fontina, Pecorino Romano & Parmigiano cheeses topped with tomato-mushroom sauce with mixed greens salad
15.95

Linguini with Grilled Ora King Salmon
(most natural farm raised salmon available)
sautéed red onion, kalamata olives, capers, tomatoes & roasted garlic tossed with basil oil
22.50

Penne with Sausage

roasted red peppers & tomato sauce, baked with Fontina cheese
16.50

Seafood Soup

scallops, shrimp, rock shrimp & salmon in a red pepper-tomato broth, served over fettuccine
21.95

Specialties

Breaded Red Bird Farms Chicken Breast

with green peppercorn cream sauce with garlic potato purée
18.50

Seafood Stuffed Portabella Mushrooms

Shellfish, mushrooms, shallots, breadcrumbs and Parmigiano cheese stuffing with mixed greens salad
18.50

Spinach and Cheese Soufflé

baked with a Parmigiano cream sauce with mixed greens salad
15.95

Eggplant Lasagna (Pasta Free)

Layers of eggplant and both tomato & besciamella sauce. Baked with fontina cheese. Side of mixed greens. (gluten free)
13.95

Shrimp and Crab Cakes

with asparagus aioli & arugula with mixed greens salad
19.50

Pork Parmigiano

breaded pork tenderloin in tomato- light demi glace sauce, baked Fontina cheese. Mixed greens salad on side
18.95

*Fish of the Day

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

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