

ANTIPASTI ASSORTITI \$10

Cured Italian meats and cheeses with olives, peperoncini peppers and mushroom tapenade

COZZE \$11

Green lip mussels steamed in white wine with pureed tomatoes, garlic, onion, herbs and anisette

VONGOLE EN UMIDO \$11

Seasonal clams steamed in dry vermouth with sliced shallots, garlic, Italian parsley, and pickled lemon

POLENTA ALLA GRIGLIA \$8

Grilled polenta and Portobello mushrooms topped with marinara and fresh basil

CARPACCIO DI SALMONE O TONNO \$10

Your choice of thinly sliced raw salmon or ahi tuna with chopped green onions, shaved red onion, arugula, fried capers and fresh lemon

INSALATA DI SPINACI \$8

Baby spinach tossed with pancetta, red bell peppers, sliced red onion, mushrooms and balsamic vinaigrette

INSALATA CAPRESE \$9

Tomato slices layered with whole milk mozzarella and fresh Basil topped with balsamic vinaigrette

PASTA

PAGLIA E FIENO \$15

"Straw and hay pasta" with sautéed hot Italian sausage and mushrooms in a cream sauce

RIGATONI CON SALSA ROSATO \$15

Hot Italian sausage and fresh rosemary in a rosato sauce tossed with rigatoni pasta

RIGATONI BOLOGNESE \$15

A classic ragu-meat sauce-over rigatoni pasta

FARFALLE AL SALMONE \$15

Bow Tie pasta with smoked salmon, red bell peppers, asparagus and cream

PENNE AL 'ARRABBIATA \$14

Penne pasta with a HOT sauce of pancetta, tomato, red pepper flakes and garlic

SPAGHETTI ALLA PUTTANESCA \$14

A classic sauce with anchovy, garlic, red pepper flakes, kalamata olives, tomatoes, capers and spaghetti pasta

SPAGHETTI ALLA CARBONARA \$14

Spaghetti tossed with whole egg, parmesan cheese, pancetta, onion and garlic

SPAGHETTI CON POLPETTE \$15

Spaghetti pasta with Vivace house made meatballs and marinara sauce

Dinner Menu



PENNE ALLA BETTOLA \$14

Penne pasta with garlic, red pepper flakes, pureed tomato, vodka and cream

FARFALLE ALLA MEDITERRANEA \$15

Bow tie pasta Italian sausage, tomatoes, celery, carrot, Sicilian olives, capers and parmesan

PENNE CON GORGONZOLA \$15

Penne pasta with melted gorgonzola cheese, asparagus and cream

RIGATONI GARIBALDI ALLA VIVACE \$15

Rigatoni pasta tossed with sautéed chicken breast, mushroom and onions in a creamy Marsala sauce

FETTUCINE CON PESTO \$11

ADD SHRIMP OR CHICKEN FOR \$5

Fettuccine pasta tossed with fresh basil pesto

FETTUCINE VERDE CON GAMBERI \$16

Shrimp sautéed in olive oil with garlic, diced tomato, mushrooms, white wine, butter and fresh parsley tossed with spinach fettuccine

SPAGHETTI AGLIO E OLIO \$13

Olive oil, garlic and red pepper flakes tossed with spaghetti and parmesan

SECONDI

BISTECCA ALLA FIORENTINA \$22

Grilled garlic rubbed T-Bone steak topped with thyme and pepper infused olive oil

POLLO O VITELLO ALLA MARSALA \$16

Your choice of chicken breast or veal cutlets sautéed with sliced mushrooms and onions in a marsala sauce

TONNO SICILIANO \$16

Grilled ahi tuna served with a Sicilian relish of herb-marinated olives, tomatoes, red onion and peperoncini peppers

SALMONE ALLA GRIGLIA \$16

Grilled salmon filet with a lemon, caper butter

POLLO O VITELLO ALLA PICCATA \$16

Your choice of chicken breast or veal cutlets sautéed with lemon, parsley, capers and butter

ANATRA CON POLENTA \$18

Pan seared duck breast with grilled polenta served with a pomegranate sauce and wilted spinach