

VIVO

COUNTRY ITALIAN KITCHEN & BAR



ANTIPASTI

ASSORTED MARINATED
ITALIAN OLIVES 6.25

CRISP CALAMARI
with cherry peppers, garlic and
butter 11.50

*VITELLO TONNATO
Classic Piedmontese cold sliced
veal with creamy tuna sauce
10.50

POLPETTE
Mama Burke's meatballs with
soft ricotta and marinara 10.50

SUPPLI AL TELEFONO
risotto balls filled with
mozzarella and basil, coated in
panko and fried, served with
marinara and grated reggiano
9.50

EGGPLANT ROLLATINI
four cheese stuffed eggplant
with marinara 9.50

*BEEF CARPACCIO
thin sliced raw beef with shaved
parmesan, arugula, evoo and
capers 11

MUSHROOM RAGU
with soft cooked egg, fonduta
and crostini with white truffle oil
10.50

INSALATA

*CLASSIC CAESAR
romaine, ciabatta croutons,
shaved parmesan,
anchovies 9.50

ROMAINE WEDGE
with gorgonzola, tomatoes, crisp
pancetta and red wine vinaigrette
9.50

BABY SPINACH
with goat cheese, warm
mushrooms, croutons, lemon
viniagrette 10

PASTA

All our pastas are homemade fresh, daily in house (except
spaghetti)

We use only the freshest ingredients available

ORECCHIETTE
with Bell and Evans chicken
breast, eggplant cream, oven
cured tomato 21

HANDCUT
PAPPARDELLE WITH
RABBIT
braised rabbit, parmesan cream,
sage and vegetables 25

SPAGHETTI
with Mama's Tuscan style
meatballs 19

BUTTERNUT SQUASH
AND PUMPKIN RAVIOLI
with toasted pumpkin seeds,
roasted butternut squash,
butter, sage and parmesan
cheese 20

TAGLIATELLE
BOLOGNESE
rich meat sauce with veal,
pork and beef 22

PASTA SPECIAL OF THE
DAY
details from server

ENTREES

PORK SALTIMBOCCA
pork tenderloin flattened with prosciutto and sage with mushroom
Madeira jus 22

CLASSIC CHICKEN PARMESAN
Bell and Evans chicken breast with marinara, fresh mozzarella and
basil with spaghetti 21

VEAL MILANESE
lightly breaded veal cutlet, baby arugula salad, lemon caper sauce
22

STATLER CHICKEN BREAST
honey and herb brine, pan seared, served with potato gnocchi,
fontina cream and white truffle oil 23

*SEASONAL FISH OF THE DAY
price varies

*GRILLED PRIME SIRLOIN STEAK
12 ounce USDA prime certified angus, with Andre's cafe de Paris
butter 28

*PANKO AND PISTACHIO CRUSTED MAINE SALMON
preserved lemon, thyme sauce 24

*TAGLIATA
grilled sliced tenderloin over arugula, with tomatoes,
shaved parmesan cheese and evoo 23

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
We have supported local farms and businesses for thirty years. Please note there will be an extra charge for more than two servings of
bread. No splitting checks for more than 4 people. Thanks
18% gratuity for parties of 8 or more added to check

SPARKLING

	Glass	Bottle
LAMBRUSCO GRASPAROSSA 2015		35
Dark, full bodied with an elegant and spicy aroma		
LAMBERTI PROSECCO	10	38
Floral with peach notes		
BROGLIA, LA MEIRANA GAVI, PIEDMONT, ITALY		45

BEER

DRAFT

Please see server for selections

CRAFT BOTTLES & CANS

FOUNDERS (MI)

All Day IPA abv 4.7% 7.50

STONE BREWING CO. (CA)

IPA abv 6.9% 6.50

DOWN EAST CIDER (ME)

Original Hard Cider abv 5% 6.50

BREWFIST (ITALY)

La Bassa Lager 7.6 % abv 9.50

BIRRA FLEA (ITALY)

Costanza Blond Ale 5.2 % abv 500ml 12

BIRRA FLEA (ITALY)

Bastola Red Ale 6.9% abv 500 ml 12

TRADITIONAL BOTTLE & CANS

MORETTI - ITALY	5.00
PERONI- ITALY	5.00
COORS LIGHT	4.25
BUDWEISER	4.25
BUD LT.	4.25
MICH ULTRA	4.25
PBR 16 OZ.	4.25
OMISSION LAGER GLUTEN FREE	4.75
CLAUSTHALER NON ALCOHOLIC	4.25
AMSTEL LIGHT	4.25
CORONA EXTRA	4.00

RED WINE

	Glass	Bottle
PINOT NOIR, PRINCIPATO TRE VENEZIA, ITALY 2015	9	34
CABERNET SAUVIGNON EXCELSIOR, SOUTH AFRICA 2016	9	34
MERLOT VILLA SAN MARTINO, VENEZIA-GIULIA, ITALY 2016	9	34
MONTEPULCIANO D'ABRUZZO MININI, ITALY 2016	10	38
CHIANTI LA MAIALINA, TUSCANY, ITALY 2016	10	38
Ruby red, bright aromas and flavors of red cherries, soft finish.		
PASQUA PASSIMENTO 'ROMEO & JULIET'S WALL, VENETO 2016	10	38
Deep ruby red, intense aromas of red berries with hints of spice		
'CARATO' ERIK BANTI, TUSCANY, ITALY 2015	10	38
Super Tuscan blend of Sangiovese, Merlot and Ciliegiolo. A dry, tangy, soft and warm wine with excellent and well-integrated tannins. Silky, full, & smooth. Bright red fruit with a smooth finish.		
MONTENIDOLI CHIANTI COLLI SENESI IL GARRULO 2016		52
Traditional chianti, ruby-garnet in color with a layered bouquet of fruit, flowers and earth		
BARBERA D'ALBA 'FONTANELLE' ASCHERI, PIEDMONT, ITALY 2017	14	54
Complex, intense bouquet of blackberries and plums.		
NEBBIOLO LANGHE 'SAN GIACOMO' ASCHERI, PIEDMONT, ITALY 2015		56
Soft, elegant, spicy and floral.		
VALPOLICELLA MARA, SUPERIORE RIPASSO DOC VENETO, ITALY 2015		58
Smooth and elegant, full bodied with ripe fruit aromas and flavors.		
BAROLO 'BLUE LABEL' ASCHERI, PIEDMONT, ITALY 2013		65
Intense garnet red color, bouquet of sweet spices and dried flowers		
BRUNELLO DI MONTALCINO FATTORIA DEI BARBI, TUSCANY, ITALY 2013		88
Deep ruby red, bouquet of black cherry, raspberries, rich in substance.		

WHITE WINE AND ROSE

	glass	bottle
MONTEVINA WHITE ZINFANDEL 2017	9	34
Aromas of wild berries and honeydew melon		
CHARDONNAY MICHAEL SULLBERG, CALIFORNIA 2016	10	38
Partially barrel fermented in one- and two-year French oak barrels. Spicy toasted aromas of apples & pear. Balanced, with a light buttery finish.		
PINOT GRIGIO VILLA SAN MARTINO, VENEZIA-GIULIA, ITALY 2017	10	38
Fruity but crisp; overtones of lemon-lime with a pleasing aftertaste. From the hills of far northeastern Italy.		
SAUVIGNON BLANC 'CHARTRON LA FLEUR' FRANCE, 2016	10	38
Clean, refreshing, floral and fruity.		
ROSE PLANETA, SICILY, ITALY 2017	10	38
Fresh and fruity with aromas of strawberry		
ORVIETO CLASSICO 'VIGNARCO', PALAZZONE, ORVIETO ITALY 2017	11	44
Rich straw color. Delicate aromas of peaches and pears		
FALANGHINA VINOSIA, CAMPANIA, ITALY 2017	11	44
Exotic fruit, citrus and flower aromas		
CHARDONNAY TORMARESCA, PUGLIA ITALY 2016	11	44
Straw yellow in color, fragrant with a savory taste		
GAVI LA SCOLCA DOCG, PIEDMONTE, ITALY 2017	13	50
Light straw in color, zesty lemon aromas and some almond and stone fruit notes, crisp and lively character, with sharp acidity and refreshing finish		
ARNEIS LANGHE CRISTINA ASCHERI, PIEDMONT, ITALY 2017	13	50
Fresh, dry with a scent of exotic fruits.		
PINOT GRIGIO CONTI FORMENTINI, COLLIO FRIULI, ITALY 2015	13	50
Fresh and full, smooth and round, complex. 100% pinot grigio		
MONTENIDOLI CANAIUOLO TOSCANA ROSATO ITALY 2016		50
Delicate rose with floral aromas, full soft flavors and a savory finish		