

# VIVO

COUNTRY ITALIAN KITCHEN & BAR



## ANTIPASTI

ASSORTED MARINATED  
ITALIAN OLIVES 6.25

CRISP CALAMARI  
with cherry peppers, garlic and  
butter 11.50

SICILIAN SPICED CHICKEN  
THIGHS  
slow cooked and served with  
mostarda 9.50

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 11

BRUSCHETTA  
roasted heirloom peppers, old  
school creamery goat cheese 9.5

## INSALATA

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

JOANIE'S CHOPPED SALAD  
romaine, tomatoes, cucumbers,  
olives and goat cheese 9.50

BOSTON BIBB SALAD  
creamy parmesan dressing and  
cheese crisps 10

ARUGULA SALAD  
with shaved fennel and lemon  
vinaigrette 10

## PASTA

All our pastas are homemade fresh, daily in house (except spaghetti)  
We use only the freshest ingredients available

CALAMARI PUTANESCA  
sautéed calamari with lightly  
spiced tomato, olive, caper sauce,  
served with spaghetti 21

HAND-CUT PAPPARDELLE  
WITH SLOW BRAISED  
SPRING LAMB  
with roasted eggplant, cured  
tomatoes and pecorino  
romano 25

SPAGHETTI  
with Mama's Tuscan style  
meatballs 18.50

POTATO GNOCCHI  
with sweet Italian sausage,  
tomatoes, fresh mozzarella, basil  
and parmesan cheese 20

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

PASTA SPECIAL OF THE  
DAY  
details from server

## ENTREES

EIGHT HOUR BRAISED PORK OSSO BUCO  
with garlic mashed potato 22

CLASSIC CHICKEN PARMESAN  
marinara, fresh mozzarella and basil with spaghetti 20

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

CHICKEN TWO WAYS  
Statler breast stuffed with garlic and herb butter and crisp roasted  
semi boneless leg 22

\*SEASONAL FISH OF THE DAY  
price varies

\*GRILLED RIB EYE HEART STEAK  
potato gnocchi with gorgonzola cream, red wine sauce 25

\*ARBORIO RICE CRUSTED GULF OF MAINE SALMON  
sweet pea risotto, preserved lemon sauce 24

\*TAGLIATA  
grilled sliced tenderloin over arugula, with tomatoes,  
shaved parmesan cheese and evoo 22

\*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.  
18% gratuity for parties of 8 or more added to check

## SPARKLING

	Glass	Bottle
LAMBRUSCO		
GRASPAROSSA		35
Dark, full bodied with an elegant and spicy aroma		
LAMBERTI		
PROSECCO	10	38
Floral with peach notes		
CONTADI CASTALDI		
FRANCIACORTA BRUT		
LOMBARDY		
ITALY		
A lively brut with floral notes		

## 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

#### BREWFIEST (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	9	34
MONTEPULCIANO D'ABRUZZO MININI, ITALY 2016	10	38
CHIANTI LA MAIALINA, TUSCANY, ITALY 2015	10	38
Ruby red, bright aromas and flavors of red cherries, soft finish.		
PASQUA PASSIMENTO 'ROMEO & JULIET'S WALL, VENETO 2015	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 Cilieggiolo. 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 2015		52
Traditional chianti, ruby-garnet in color with a layered bouquet of fruit, flowers and earth		
BARBERA D'ALBA 'FONTANELLE' ASCHERI, PIEDMONT, ITALY 2015	14	54
Complex, intense bouquet of blackberries and plums.		
NEBBIOLO LANGHE 'SAN GIACOMO' ASCHERI, PIEDMONT, ITALY 2014		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 2012		88
Deep ruby red, bouquet of black cherry, raspberries, rich in substance.		

## WHITE WINE AND ROSE

	Glass	Bottle
MONTEVINA WHITE ZINFANDEL 2015	9	34
"Aromas of wild berries and honeydew melon, delicately sweet flavors of strawberries with a bright refreshing acidity"		
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 2016	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		
RIESLING 'ROYAL BLUE' LOUIS GUNTRUM, GERMANY 2016	10	38
Pungent floral and attractively sweet aroma. Very attractive with good aftertaste. Excellent as an aperitif or with light fare of any kind.		
CHARDONNAY TOMARESCA, PUGLIA ITALY 2016	11	44
Straw yellow in color, fragrant with a savory taste		
GAVI LA SCOLCA DOCG, PIEDMONTE, ITALY 2016	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 2016	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		