

## DINNER MENU

All pasta and secondi served with your choice of insalata cesare or insalata mista

### ANTIPASTI

#### 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 \$12

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 \$11

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

#### 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 \$16

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

#### FARFALLE AL SALMONE \$17

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

#### PENNE AL 'ARRABBIATA \$15

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 \$15

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

#### SPAGHETTI CON POLPETTE \$17

Spaghetti pasta with Vivace house made meatballs and marinara sauce

#### RIGATONI BOLOGNESE \$16

A classic ragu—meat sauce—over rigatoni pasta

### PASTA CONT'D

#### PENNE ALLA BETTOLA \$13

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

#### FARFALLE ALLA MEDITERRANEA \$16

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 \$16

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

#### FETTUCINE CON PESTO \$12

#### ADD SHRIMP OR CHICKEN FOR \$5

Fettuccine pasta tossed with fresh basil pesto

#### FETTUCINE VERDE CON GAMBERI \$17

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

#### SPAGHETTI AGLIO E OLIO \$12

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

#### RIGATONI CON SALSА ROSATO \$16

Sausage and rosemary tossed with rigatoni pasta in a tomato cream sauce

### SECONDI

#### BISTECCA ALLA FIORENTINA \$22

Grilled garlic rubbed T-Bone topped with herb and black 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 PICCATА \$16

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

#### ANATRA SALTATO \$20

Pan seared duck breast with grilled polenta, wilted spinach and pomegranate reduction