

VIVANDE

R I S T O R A N T E

Cena / Dinner

Capo Cuoco: Carlo Middione

Le Vivande Servite, September 18, 1997

- ☐ Vegetarian Recipe
- ☐ Low fat
- ☐ Vegetarian version available

Gli Assaggi, tasty morsels with your aperitivo

Freddi / Cold

- Cannellini beans Tuscan-style \$4.25 ☐
 Assorted marinated olives \$2.75 ☐ Blue Lake green beans with Ericina sauce, goat cheese \$5.50 Calamari/squid salad \$4.75

Caldi / Hot

- Roasted bell pepper stuffed with provolone, prosciutto di Parma \$4.75
 Timbale of saffron risotto and eggplant \$6.00 Roasted Eggplant & garlic \$4.50 ☐

Antipasti

- ANTIPASTO MISTO: mozzarella, eggplant, olives, rosemary, garlic with Tuscan-style cannellini beans \$9.50 ☐
 POLENTA E FUNGHI: grilled polenta triangles, Portobello mushrooms, sage \$7.50 ☐
 VONGOLE DELLA CASA Fresh Manila clams baked in our wood-oven with white wine, garlic, saffron, parsley and lemon \$9.50 ☐
 SFORMATO DI RISOTTO: saffron risotto cake, grilled radicchio, crisp pancetta, tomato, Gorgonzola \$9.00 ☐
 CALAMARI CON MANDORLATA: squid stuffed with breadcrumbs, anchovies, garlic and parsley, grilled over wood; served with mandorlata, green and red bell peppers, raisins, almonds \$9.00
 PROSCIUTTO AI FICHI SECCHE: prosciutto di Parma and parmesan with dried figs in Marsala \$11.00
 CROSTINI DEL GIORNO: wood-grilled bruschetta with various toppings \$5.25 ☐

Zuppa e Insalate

- ZUPPA DEL GIORNO: Fresh soup of the day \$5.25
 INSALATA MISTA DELLA CASA, seasonal greens, lemon vinaigrette, Reggiano \$6.50 ☐
 INSALATA CAPRESE, sliced tomato, mozzarella, basil \$9.00 ☐
 CAESAR SALAD, classic style \$8.00
 INSALATA FANTASIA, baby spinach tossed with fresh basil, thinly sliced red onions, diced tomatoes and toasted pine nuts dressed with a balsamic vinaigrette \$7.00

Piatti di Mezzo

Dalla Griglia al Legna - from the Wood-burning Grill

- "NAPOLEONE" DI MALALE, pork medallions with caramelized fennel, cannellini beans, tomato, spinach, sliced garlic \$18.50
 TONNO ALLA GRIGLIA, fresh tuna, grilled with parsley, garlic, oregano; horseradish mashed potatoes, Blue Lake beans \$21.00
 SALMONE ALLA BRACE, grilled salmon, cannellini beans, roasted Roma tomatoes with caramelized onions and radicchio \$19.00
 BISTECCA ALLA BRACE, wood-grilled rib eye steak with gorgonzola butter, served with "feathered" potatoes, marsala glazed carrots \$23.00
 PETTI DI POLLO, grilled chicken breast with polenta, spinach, sliced garlic and vegetable ragu \$17.00

Paste, Risotti, e Specialità - pastas, risottos, and specialties

- PENNE ARRIMINATA, "pen" pasta, cauliflower, broccoli, anchovy (optional), saffron, pine nuts, raisins, Pecorino cheese \$13.00 ☐
 FETTUCCINE TUTTO MARE, fresh pasta, mussels, clams, fish-of-the-day, tomato, garlic, Marinara \$17.50
 FETTUCCINE ALLA CARBONARA, a Herb Caen favorite, fresh pasta, pancetta, garlic, parmesan, egg - classic, no cream \$15.00
 PAPPARDELLE AL RAGU DI CONIGLIO, fresh pasta with ragu of rabbit, tomato \$16.50
 TAGLIOLINI CON I FUNGHI, fresh tagliolini with Tree Oyster, Portobello, and Crimini mushrooms, onion, garlic \$14.50 ☐
 RISOTTO PRIMAVERA, arborio rice, vegetable stock, roast eggplant, roast onions, roast tomatoes, mature arugula \$16.50 ☐
 RISOTTO AI AGRUMI, arborio rice, vegetable stock, grapefruit, orange and Reggiano \$16.00 ☐
 RISOTTO AL ZAFFERANO COI GAMBERI, arborio rice made with vegetable stock, saffron and shrimp \$18.50
 POLENTA PASTICCIATA, polenta cake of wild mushrooms, Fontina and Gorgonzola
 with ragu of eggplant, onion, tomato, green pepper, basil, Reggiano \$16.50
 OSSO BUCO, veal shank braised with carrots, onion, celery, white wine and tomato; soft polenta and Reggiano \$18.00

Dal Forno al Legna - from the Wood-burning Oven

- GALANTINA DI POLLO, boned half chicken stuffed with ricotta and prosciutto di Parma, roasted with Marsala and brandy; saffron risotto cake, sautéed Swiss chard, garlic \$19.00
 BRANZINO AL FORNO, Chilean seabass on a bed of braised red cabbage Agrigento-style with capers, red-wine vinegar, and roasted potatoes \$19.00
 COSTOLETTE D'AGNELLO, double cut lamb chops with zogghiu (Italian mint sauce); potato cakes with red pepper flake, Roma-style spinach, Mostarda di Cremona \$23.50

All breads, pizzas, flat pastas (durum semolina and fresh eggs), sausage, salad dressings and desserts made fresh in their entirety on the premises. VIVANDE uses only extra virgin olive oil. Pasta recipes served garnished with cheese when traditional in Italy. Additional cheese available on request. Not responsible for items lost or stolen. No pipes or cigars please. Gratuity of 18% added to all parties over six persons.

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