Vegetarian Recipe
Low fat
Vegetarian version available

**Gli Assaggi, tasty morsels with your aperitivo**

**Freddi / Cold**

- Assorted marinated olives: $2.75
- Blue Lake green beans with Ercina sauce, goat cheese: $5.50
- Calamaris/quid salad: $4.75

**Caldi / Hot**

- Roasted bell pepper stuffed with provolone, prosciutto di Parma: $4.75

- Timbale of sausage risotto and eggplant: $6.00

**Antipasti**

- Antipasto Misto: mozzarella, eggplant, olives, rosemary, garlic with Tuscan style cannellini beans: $9.50
- Polenta e Funghi: grilled polenta triangles, Porcini mushrooms, sage: $7.50
- Vongole della Casa: Fresh Manila clams baked in a wood-oven with white wine, garlic, saffron, parsley and lemon: $9.50
- Strombato di Risootto: saffron risotto cake, grilled radicchio, crisp pancetta, tomato, Gorgonzola: $9.50
- Calamari con Mandorle: squid stuffed with breadcrumbs, almonds, garlic and parsley, grilled over wood; served with mandarin, green and red bell peppers, raisins, almonds: $9.00
- Prosciutto ai Fichi Secchi: prosciutto di Parma and parmesan with dried figs in Marsala: $11.00
- Crostini del Gorgonzola: wood-grilled bruschetta with various toppings: $5.25

**Zuppa e Insalata**

- ZUPPA DEL GIORNO: Fresh soup of the day: $3.25
- INSALATA MISTA DELLA CASA: seasonal green, lemon vinaigrette, Ruggiano: $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 tomato and toasted pecans dressed with a balsamic vinaigrette: $7.00

**Piatti di Mezzo**

**Dalla Fogaia al Legna – from the Wood-burning Grill**

- "NAPOLEONE" Di PROSCIUTTO CRISTOLO, pork medallions with carmelized fennel, cannellini beans, tomato, spinach, sliced garlic: $18.50
- TONNO ALLA GRIGLIA: fresh tuna grilled with parsley, garlic, capers, homestyle mashed potatoes, Blue Lake beans: $21.00
- SALMONE ALLA BRACCI: grilled salmon, cannellini beans, roasted Roma tomatoes with caramelized onions and radicchio: $19.00
- BISTECCHI ALLA BRACCI: wood grilled rib eye steak with gorgonzola butter, served with "feathered" potatoes, marinated glazed carrots: $23.00
- PETTI DI POLLO: grilled chicken breast with polenta, spinach, sliced garlic and vegetable ragù: $17.00

**Pasta, Risotti, e Specialità**

- PENNE ABRUSIANA: penne pasta, cauliflower, broccoli, asparagus (optional), saffron, pine nuts, raisins, Pecorino cheese: $13.00
- PATTUCCINI TUTTO MARE: fresh pasta, mussels, clams, fish of the day, tomato, garlic, Manciara: $17.50
- PATTUCCINI ALLA CARBONARA: a Herb Casi favorite, fresh pasta, pancetta, garlic, parmesan, egg...classico, no cream: $15.00
- PAPPARDELLE AL RAGU DI CONIGLIO: fresh pasta with ragù of rabbit, tomato: $16.50
- TAGLIOLENI CON I PUNCHI: fresh tagliolini with Tree Oyster, Porcini, and Ceasar mushrooms, onion, garlic: $14.50
- RIOTTO PRIMAVERA: asparagus rice, vegetable stock, roast eggplant, roast onions, roast tomatoes, mixed arugula: $16.50
- RIOTTO AL AGROBIO: arborio rice, vegetable stock, grapefruit, orange and Ruggiano: $16.00
- RIOTTO AL ZAFFERANO COI GAMBETTE: arborio rice made with vegetable stock, saffron and shrimp: $18.50
- POLPONI PASTICCIA: polenta cake with wild mushrooms, Fontina and Gorgonzola with ragù of eggplant, onion, tomato, green pepper, basil; Ruggiano: $16.50
- OSSEO BUCO: veal shin braised with carrots, onion, celery, white wine and tomato, soft polenta and Ruggiano: $18.00

**Dal Forno al Legna – from the Wood-burning Oven**

- GALANTA 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: Chicken seabass on a bed of braised red cabbage, Agugianese style with capers, red wine vinegar, and roasted potatoes: $19.00
- COSTOLETTE D`AGNELLO: double cut lamb chops with zafferano (Italian mint sauce); potato cakes with red pepper flake, Romano style spinach, Manciara di Cremona: $22.50

All breads, pizzas, flat pastas (durmex semolina and fresh eggs), marinate, salad dressings and desserts made fresh in their oven 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. Gratuities of 18% added to all parties over six persons.

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