

# Cucina Vivace

TRATTORIA E ENOTECA

## Today's Menu

We develop our authentic Mediterranean concepts using the freshest seasonal ingredients, so our menu changes frequently. Please check back often.

### Antipasti (Appetizers)

#### **Casseruola Di Verdura**

Roasted bell peppers, potato, fresh herbs and cheese baked with a parmesan crust. 6

#### **Caponata**

A savory, baked mix of eggplant, red bell peppers, garlic, capers and herbs. 8

#### **Casseruola Di Granchi**

Crab baked with mascarpone cheese and herbs; served as a spread for bread. 9

#### **Formaggi Misti**

Parmesan with balsamic reduction, gorgonzola with honey, mascarpone and herb with crushed mixed berries. Also available for dessert. 10

#### **Casseruola Di Mare**

Scallops, salmon, crab, cream baked in casserole with a tomato sauce center, garnished with baby clams in a paprika cream sauce. 12

#### **Cappesante Fra Diavolo**

Large sea scallops seared in a spicy sauce of tomato, oil, peppers and onion. 12

#### **Cappesante Con Pesto**

Large sea scallops seared in fresh basil pesto. 12

### Paste (Pasta)

All our pasta is fresh, never dried. All are also available with marinara or fresh basil pesto.

### Add scallops or salmon with pesto cream sauce - 8

#### **Tagliatelle All'Aglio**

Fresh tagliatelle with olive oil and garlic. 8

#### **Linguine Fra Diavolo**

Fresh linguini in mildly spicy marinara. 9

#### **Linguine Con Pesto**

Fresh linguini tossed in fresh basil pesto. 9

#### **Spaghetti All'Arrabbiata**

Fresh spaghetti in a Thai-spicy sauce of tomato, peperoncini, olive oil and parsley. 10

#### **Spaghetti Alla Carbonara**

Fresh spaghetti in a classic, creamy sauce of pancetta, eggs, olive oil and parmesan.\* 16

#### **Ravioli Con Salsa Di Granchi**

Fresh four cheese ravioli in a rich tomato, cream and crab sauce. 18

#### **Gnocchi Vivace**

Fresh potato pasta dumplings in cream sauce with pancetta and green onion. 16

### Zuppe Ed Insalate (Soups and Salads)

### Add scallops or salmon with pesto cream sauce - 8

#### **Insalata Cesare**

Romaine hearts dressed in house-made Caesar dressing with garlic croutons, 8

#### **Insalata Pomodori Con Gorgonzola**

Sliced tomatoes with gorgonzola chunks and balsamic vinaigrette. 10

#### **Insalata di Spinaci**

Baby spinach salad dressed a lemon honey emulsion with pine nuts. 8

#### **Insalata Autunno**

Mixed field greens, walnuts, dried cranberries and balsamic vinaigrette. 9

#### **Zuppa Di Fagioli**

Creamy white bean soup heavily infused with rosemary. 7

### Secondi (Main Course)

Today's vegetable: Warm baby potato salad in summer vinaigrette and parmesan stuffed tomato.

#### **Salmone Con Pesto**

Fresh salmon broiled to medium and topped with pesto cream sauce.\* 16

#### **Arista Marinata**

A thick cut pork chop lightly coated with olive oil and herbs; grilled to medium.\* 18

#### **Bistecca Alla Fiorentina**

Hand cut, aged beef tenderloin grilled to medium rare and topped with olive oil and oregano.\* 20

#### **Quaglia Infornata**

Tender quail broiled to medium and served in brown butter and sage sauce.\* 22

#### **Cappesante Dalla Padella**

Large sea scallops seared to medium and served with roasted red pepper and kalamata coulis.\* 26

#### **Agnello Alla Griglia**

Lamb chops marinated in a rosemary and balsamic emulsion then grilled to medium rare.\* 24

**Wine Pairing:** Add 4 oz wine pairing to a three course meal for 20 or four course meal for 25.

\* Consuming raw or undercooked meat, poultry, fish or eggs can increase your chances of acquiring a food borne illness.