

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)

Branzino Crudo

Fresh Chilean sea bass prepared as a five minute lemon ceviche; accented with herbs and red onion.* 12

Casseruola Di Granchi

Crab baked with mascarpone cheese and herbs; served as a spread for bread. 10

Gamberi Fra Diavolo

Large shrimp seared in a spicy sauce of tomato, oil, peppers and onion. As the name implies, the true essence sneaks up and surprises you! 12

Hummus Toscana

White bean hummus flavored with capers, lemon and parsley. 6

Caponata

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

Paste (Pasta)

All our pasta is also available with marinara.

Tagliatelle All'Aglio

Fresh tagliatelle with olive oil and garlic. 10

Spaghetti All'Arrabbiata

Fresh spaghetti in a Thai-spicy sauce of tomato, peperoncini, olive oil and parsley. 12

Spaghetti Alla Puttanesca

Fresh spaghetti dressed in puttanesca sauce: tomato, olives, anchovies and capers. 16

Linguine Fra Diavolo

Fresh linguini in mildly spicy marinara topped with our Gamberi Fra Diavolo. 18

Linguine Dal Giardino

Fresh linguini with garlic, olive oil, garden greens and mixed herbs. 14

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. 18

Zuppe Ed Insalate (Soups and Salads)

Insalata Pomodori Con Gorgonzola

Sliced tomatoes with gorgonzola chunks and balsamic vinaigrette. 10

Insalata Digiana

Boston bib lettuce and cherry tomatoes with gorgonzola cheese dressing, 8

Insalata di Spinaci

Baby spinach salad dressed in a lemon honey emulsion with pine nuts. 7

Insalata Autunno

Mixed field greens, walnuts, dried cranberries and balsamic vinaigrette. 7

Zuppa Di Pomodori

Chunky Tuscan tomato soup seasoned with Mediterranean herbs. 8

Zuppa Di Lenticchie

Hearty lentil and herb soup. 8

Secondi (Main Course)

Served with today's vegetable.

Branzino Cileno

Broiled Chilean sea bass glazed in lemon and honey; served with chilled spicy cranberry compote. 28

Quaglia Imbottita

Tender roasted quail stuffed with ciabatta and herb dressing; served with mixed berry sauce. 22

Vitello Con Grappa

Pan seared free range veal medallions served with a brandy and green peppercorn sauce. 24

Arista Marinata

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

Agnello Alla Griglia

Lamb chops marinated in a rosemary and balsamic emulsion then grilled to medium rare.* 26

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.