

# Cucina Vivace

TRATTORIA E ENOTECA

## Chef's Tasting Menu

Four Course Tasting (dinner only)	45
Add 4 oz wine pairing	25

### Primi (First Courses – select two)

#### **Casseruola Di Verdura**

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

#### **Caponata**

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

#### **Casseruola Di Granchi**

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

#### **Cappesanta Fra Diavolo**

A large sea scallop seared in a spicy sauce of tomato, oil, peppers and onion. As the name implies, the true essence sneaks up and surprises you!

#### **Cappesanta Con Pesto**

A large sea scallop seared in fresh basil pesto.

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

Sliced tomatoes with gorgonzola chunks and balsamic vinaigrette.

#### **Zuppa Di Fagioli**

Creamy white bean soup heavily infused with rosemary.

### Secondi (Second Courses – select two)

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

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

#### **Spaghetti Alla Carbonara (for two)**

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

#### **Linguine Fra Diavolo**

Fresh linguini in mildly spicy marinara. (Add our Cappesanta Fra Diavolo. 5)

#### **Linguine Con Pesto**

Fresh linguini tossed in fresh basil pesto. (Add our Cappesanta Con Pesto. 5)

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

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

#### **Gnocchi Vivace**

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

#### **Salmone Con Pesto**

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

#### **Quaglia Infornata**

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

#### **Bistecca Alla Fiorentina**

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

#### **Agnello Alla Griglia**

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

#### **Cappesante Dalla Padella**

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

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