

Appetizers

VIVO Crustini 5.95

smoked ham and fresh mozzarella on rustic bread drizzled with pesto sauce

Corn Crusted New England Calamari 8.50

tossed with banana peppers and garlic with a roasted tomato sauce

Bruschetta 5.95

grilled garlic flatbread topped with tomatoes, roasted peppers and onions,
drizzled with pesto and four cheeses

Chicken Fingers 7.50

house made tender breaded strips fried to golden brown and served with a honey mustard dipping sauce

Gulf Shrimp Cocktail 9.95

jumbo shrimp chilled and served with a spicy cocktail sauce and lemon

Grilled Chicken Quesadilla 8.95

three cheese with tomato salsa, sautéed onions, peppers and avocado

Deep Fried Coconut Shrimp 9.95

served with a ponzu dipping sauce

Soups

New England Clam Chowder 4.95

cream based soup with potatoes, bacon and dill

Four Cheese French Onion 4.95

traditional onion soup flavored with sherry

Soup of the Day

ask your server for details

Salads

Traditional Caesar 5.95

romaine hearts, fresh grated parmesan and garlic croutons tossed in home made dressing

Grilled Salmon Salad 12.95

topped with cucumber and red onion dill salsa, over mesquite greens, tossed with a citrus vinaigrette

Summer Salad 6.95

mission figs, thinly sliced prosciutto, shaved pecorino and roasted honey pecans
tossed with a lime poppy seed vinaigrette

VIVO Salad 6.95

vine ripened beef steak tomatoes, California greens, red onions and gorgonzola cheese
tossed with our house balsamic vinaigrette

Add to Any of the Above
Grilled Chicken - Grilled Jumbo Shrimp
\$3.00 \$1.50 each

Pizza

Four Cheese 10.95

mozzarella, jalapeno jack, parmesan and havarti

The New Yorker 11.95

for our meat lover's: pepperoni and Italian sausage topped with four cheeses

Pizza Primavera 12.95

roasted garlic, diced tomatoes, escarole, olives and broccoli

VIVO's House Specialty 13.95

a white pizza lover's dream: grilled chicken, sautéed onions, mozzarella pesto and oven dried tomatoes

Sandwiches

(all served with a side of cole slaw and French fries)

*Maron Burger 6.95

grilled ½ pound burger with lettuce, tomato and onions

Monte Cristo 7.95

honey baked ham, smoked turkey breast and aged cheddar dipped in egg and herb, then sautéed until golden brown

Cajun Po Boy 7.95

blackened chicken on a toasted roll with pesto aioli

California Wrap 7.95

grilled chicken, bacon, avocado, sautéed onions, tomatoes, roasted peppers, romaine lettuce and goat cheese rolled on a spinach tortilla

*French Dip 8.95

thinly sliced roast beef stacked high on a garlic toasted French baguette, topped with jack cheese and served with a side of au jus

Tuna Melt 6.95

fancy white tuna made fresh to order topped with tomato and melted Swiss on your choice of white, wheat or hard roll

*Stack it High 7.95

your choice of roast beef, ham and cheese or smoked turkey piled high with lettuce and tomato on your choice of white, wheat or hard roll

*Thank you for your patience,
Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness

Entrees

(all served with a house salad)

Chicken Penne with Oil and Garlic 15.95

penne pasta tossed with virgin olive oil, grilled chicken and broccoli covered with freshly grated romano

Chicken Saltimbocca 16.95

sautéed medallions of chicken topped with prosciutto and mozzarella cheese in a sage marsala sauce with pasta

Pesto Rubbed Jumbo Shrimp 18.95

garlic, fresh tomatoes and olives served over angel hair pasta with pesto and grated romano cheese,
pesto can be substituted for red marinara sauce

Tuscan Mixed Grill Pasta 19.95

grilled chicken, shrimp and garlic sausage tossed with roasted red peppers, sautéed mushrooms and oven dried tomatoes, in a lemon thyme infused chicken broth

Filet of Atlantic Salmon 21.95

pan seared with olive oil and basil a-top a ragout of white beans, escarole and olives, coated with a lobster au jus and herb whipped potatoes

Ossobucco 22.95

braised pork shank served a-top a wild mushroom risotto and assorted vegetables in a cabernet rosemary reduction

* NY Strip Steak 24.95

grilled NY sirloin served a-top potatoes boulangere and assorted vegetables topped with a port wine mushroom sauce

* Char Grilled Filet Mignon 27.95

dusted with cracked pepper and grilled to perfection then covered with a port wine sauce, served with seasonal vegetables, goat cheese and whipped potatoes

Ask your server about our daily specials!

Catch of the Day
ask for details