

Vivace Events menu 2017

Hors'd'oeuvres

(priced per piece)

Shrimp Putanesca Cucumber Canape \$2.50

Prosciutto & Melon Skewers \$2.25

Mushroom and Ricotta Bruschetta \$2.00

Caprese Crostini \$2.00

Chicken Saltimbocca Finger Sandwiches \$2.75

Fig and Blue Cheese Flatbread \$2.25

Meat and Cheese with Veggies

(\$10 meat, \$10 cheese, \$19 both)

Pre-Fix Menu Options

\$35 menu

Starter

choice of house or caesar salad

Entrée

Roasted Springer Mountain Chicken

Lemon ricotta gnocchi, artichokes, carrots, castelvetro olive-prosciutto brodo

Cheese Ravioli

wilted spinach, garlic crema, tomato sauce

Grilled NC Yellowfin Tuna

Warm fregula salad, charred zucchini, baby heirloom tomato, watermelon vinaigrette

Dessert

Seasonal Tiramisu

Chef's choice Gelato

\$45 Menu

Antipasti

Choice of house salad or caesar salad

Primi

Summer Corn Risotto or Cacio de Pepe

Secondi

Pappardelle

bolognese & goat cheese crema

Veal Saltimbocca

mozzarella ravioli, sautéed mushroom

Roasted Salmon Filet

Salt cod & potato brandade, Calabrian chili, preserved lemon, brown butter

Dessert

Seasonal Tiramisu

Chef's choice Gelato

\$55

Antipasti

Choice of house salad, Caesar salad or Zuppa

Primi

Choice of Pesto Fusilli with Tomato Sugo or Spaghetti Alla Amatriciana

Secondi

Pan-Roasted NC Grouper

Roasted eggplant raviolis, roasted red peppers, basil vinaigrette

Scallop Risotto

Summer corn, green beans, baby heirloom tomato, chive, meyer lemon vinaigrette

Espresso & Porcini Rubbed Ribeye

Rapini, potato puree, roasted garlic thyme butter

Dessert

Chocolate Bombe

Seasonal Tiramisu