

Vivace Events menu 2019

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

Braised mustard greens, sweet potato spaetzle, chicken jus

Cheese Ravioli

wilted spinach, garlic crema, tomato sauce

Grilled Salmon

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

Dessert

Seasonal Tiramisu
Chef's choice Gelato

\$45 Menu

Antipasti

Choice of house salad or caesar salad

Primi

Roasted parsnip and Pear 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

Grilled Swordfish

Sweet potato puree, oyster mushrooms, cipollini agrodolce, green beans,
Walnut & black garlic gremolata

Scallop Risotto

Roasted parsnip, pear

Espresso & Porcini Rubbed Ribeye

Rapini, potato puree, roasted garlic thyme butter

Dessert

Seasonal Torte
Seasonal Tiramisu