

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

Grilled Chicken Al Mattone

Polenta, apples, Brussels sprouts, grilled lemon

Cheese Ravioli

wilted spinach, garlic crema, tomato sauce

Grilled Salmon

fingerling potatoes, charred kale, salsa verde

Dessert

Seasonal Tiramisu
Chef's choice Gelato

\$45 Menu

Antipasti

Choice of house salad or caesar salad

Primi

Risotto with Mushrooms & Parsnips or Cacio de Pepe

Secondi

Pappardelle

bolognese & goat cheese crema

Veal Saltimbocca

mozzarella ravioli, sautéed mushroom

Roasted Salmon Filet

Fingerling potatoes, Charred Kale, Salsa Verde

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

Cod all'acqua Pazza

Fennel, roasted peppers, tomato, chili, basil

Scallop Risotto

Roasted Mushrooms and Parsnips

Espresso & Porcini Rubbed Ribeye

Rapini, Pine Nut Romesco, aged balsamic

Dessert

Seasonal Torte
Seasonal Tiramisu