



# Menu 1

**Focaccia** fresh bread w/ herbs and seasonings, served directly from our wood-fired oven

*\* Please choose one from each of the following courses \**

**Insalata Di Vivoli** *Baby spinach, radicchio, mixed berries, toasted pecans, goat cheese tossed in bittersweet ice wine dressing*

**Grilled Calamari** *Grilled calamari marinated with garlic, parsley & Extra Virgin olive oil*

**Steamed Mussels** *fresh steamed P.E.I. mussels in a choice of spicy marinara sauce or white wine with garlic, parsley & XV Olive Oil*

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**Shrimp Fettuccine Alfredo** *fresh egg pasta in a creamy pepper shrimp alfredo sauce garnished w/shaved parmigiano*

**Lasagne al Forno** *homemade lasagne dish baked southern Italian style*

**Fettuccine di Vivoli** *mussels, baby clams, tiger shrimp, calamari in a Pinot Grigio tomato sauce in a fresh egg pasta*

**Bistecca Grigliata** *10oz New York AAA Steak seasoned and grilled to your liking (w/oven roasted potatoes & sautéed vegetables)*

**Salmone alla Griglia** *Fillet of east coast Atlantic salmon seasoned and grilled (w/oven roasted potatoes & sautéed vegetables)*

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**Tiramisu or Chocolate Truffle Cake**  
*Espresso / cappuccino /tea*

Vivoli Restaurant





## Menu 2

**Focaccia** fresh bread w/ herbs and seasonings, served directly from our wood-fired oven

*\* Please choose one from each of the following courses \**

**Cesar Salad** heart of romaine leaves, croutons and grated parmigiano cheese tossed in our creamy cesar dressing

**Grilled Calamari** grilled calamari marinated with garlic, parsley & Extra Virgin olive oil

**Classic Caprese Salad** fresh bocconcini mozzarella, tomatoes, basil and XV olive oil

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**Primavera** penne with sautéed vegetables in a Chianti tomato sauce

**Linguini Genovese** w/chicken in a fresh basil pesto cream sauce with a hint of White Zinfandel

**Fettuccine alla Bolognese** traditional homemade meat sauce slow-cooked with minced beef and ground veal over fresh egg pasta

**Chicken Parmigiana** breaded chicken breast, topped w/tomato sauce & melted mozzarella (w/oven roasted potatoes & sautéed vegetables)

**Tilapia** a pan seared light white fish (w/oven roasted potatoes & sautéed vegetables)

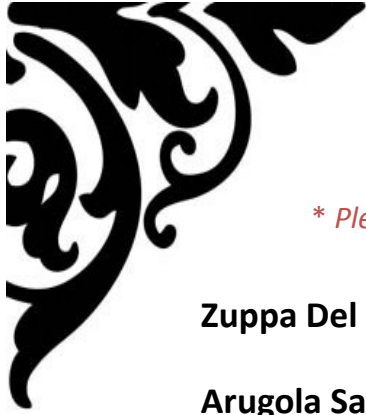
**Alla Roberto Pizza** tomato sauce, bocconcini, mozzarella, prosciutto cotto, mushrooms

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**Tiramisu or Chocolate Truffle Cake**  
Espresso / cappuccino /tea

*Fivoli Restaurant*





# Menu 3

*\* Please choose one from each of the following courses \**

**Zuppa Del Giorno** *fresh soup of the day (Chef's choice)*

**Arugola Salad with Pear** *shaved parmesan, balsamic reduction, olive oil*

**Steamed Mussels** *fresh steamed P.E.I. mussels in a choice of spicy marinara sauce or white wine, garlic, parsley & XV Olive Oil*

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**Penne alla'Vodka** *sautéed pancetta, red onions in a vodka rosé SAUCE (medium spicy)*

**Gnocchi Verde** *potato dumplings in a sun-dried tomato pesto topped with shaved parmigiano and basil*

**Romeo & Juliet** *marinated and grilled platter of calamari & black tiger shrimp served with baby greens & vine ripe tomatoes*

**Quattro Stagioni Pizza** *tomato sauce, mozzarella, prosciutto crudo, mushrooms, artichokes, black olives*

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**Tiramisu or Chocolate Truffle Cake**

*Espresso  
Cappuccino  
Tea (regular or herbal)*

*Fivoli Restaurant*

