

ANTIPASTI/APPETIZERS

Calamari Fritti 12
Shallots, Cherry Peppers & Marinara Sauce

Marinated Grill Octopus 18
Chickpea Salad, Yogurt & Olive Puree

Meatballs 12
Scallions, Olives, Tomato Sauce

Crab Croquettes 16
Lemon, Arugula, Fennel, Lemon Pepper Aioli

Raw Bar Selections
Oysters on the Half Shell 2.50 ea.
Littleneck Clams on the Half Shell 1.50 ea.
Jumbo Shrimp 4.75 ea.

Zuppa del Giorno
Soup of the day

INSALATA/SALAD

Classic Caesar Salad 11
Romaine Hearts, Parmesan, Croutons & Caesar Dressing
(+10 Chicken & + 12 Steak or Shrimp)

House Salad 8
Baby Greens, Tomatoes, Shaved Red Onion, Balsamic Vinaigrette

Caprese 14
Tomato, Buffalo Mozzarella, Basil, Ligurian Olive Oil

Chicken Piillard 17
Arugula, Cherry Tomato, Shaved Parmesan & Chardonnay Vinaigrette

Baby Beets 12
Yogurt, Pistachios, Fennel, Verjus

Lobster Salad 16
Butter Lettuce, Grapefruit, Avocado, Roasted Cauliflc Parmigiano, White Balsamic

VIVALDI



BRUNCH SPECIALTIES

Lemon Ricotta Pancakes 17
Seasonal Berries

Brioche French Toast 17
Encrusted in Rice Krispy's, Caramelized Bananas, Vanilla Gelato

Yogurt Parfait 15
Greek Yogurt, Seasonal Fruit, Granola, Honey

Steak & Eggs 23
Skirt Steak, Fried Egg, Home Fries

Eggs Benedict 16
Pancetta, Roasted Tomato Basil Hollandaise, with Home Fries

Roasted Tomato Frittata 16
Roasted Tomato, Basil, Buffalo Mozzarella, Shallots, Garlic

Wild Mushroom Frittata 16
Wild Mushrooms, Spinach, Shallot, Thyme, Garlic, Fontina Cheese

Sweet Italian Sausage & Pepper Frittata 16
Roasted Fingerling Potato, Peppers, Onions, Basil, Buffalo Mozzarella, Sweet Italian Sausage

Lobster Omelet 21
Fresh Maine Lobster, Asparagus, Provolone Cheese

Meatball Sandwich 15
Mozzarella & San Marzano Tomato Sauce, on Fresh Italian Bread

Lobster Roll 19
Maine Lobster, Lemon Mayo on a Buttered Brioche

Hand Ground Beef Burger 16
American Cheese, Lettuce, Tomato & Onion

Chicken Parmesan 17
House Made Mozzarella, San Marzano Tomato Sauce, on Fresh Italian Bread

All Sanwiches Served With Fries

PASTA

(All Pasta Dishes Available with Substitution of Gluten, and Vegan Pasta)

Linguine 22
Little Neck Clams, Parsley, Garlic & White Wine

Rigatoni 16
Ricotta, Fried Eggplant, Roasted Tomato Sauce

Rigatoni Amatriciana 17
Smoked Bacon, Onions, Filetto Di Pomodoro

Pappardelle 17
Six Hour Braise of Pork, Beef & Veal

Spaghetti & Meatballs 17
Red Sauce with Toasted Bread Crumbs

Fettuccine Alfredo 16
Made the Classic Way finished with Egg Yolks
(+10 Chicken & +12 Shrimp)

Shrimp Scampi 26
Jumbo Shrimp, Lemon White Wine, Butter, with Linguini

SPECIALTY PIZZA

Margherita 10
Crushed San Marzano Tomatoes, Fresh Basil Mozzarella, Olive Oil

Fungi 13
Crimini Mushrooms, Portobello, Mozzarella, Fontina, Truffle Oil

Prosciutto 14
Balsamic Onion Marmalde, Arugula, Prosciutto Di Parama, Mozzarella, Parmigiano

Pepperoni 12
San Marzano Tomatoes, Rosa Grande Pepperoni, Mozzarella

Brussels Sprouts 12
Pancetta, Brussels Sprouts, Mozzarella, Parmesan Sauce

SIDES

Sweet Italian Sausage 8	*	Polenta fries 7
Bacon 8	*	Home Fries 8
Sautéed Escarole with Pancetta 7	*	Crispy Brussel Sprouts 7
Smashed Yukon Gold Potatoes with Lemon and Olive oil 7		Truffle Fries 8
Grilled Asparagus with parmesan 7		