

VIVALDI
Ristorante &
Ballroom

~APPETIZERS~

MUSSELS

WHITE OR RED SAUCE

~OR~

PROSCIUTTO & MELON

~OR~

RIGATONI AL POMODORO FRESCO

~ENTRÉE~

SALMON DIJIONAISE

~OR~

VEAL SCALOPPINI PIZZIOLA

SAUTÉED IN A LIGHT TOMATO SAUCE

~OR~

CHICKEN MILANESE

ARUGULA, CHERRY TOMATO, BALSAMIC VINEGAR

(ALL ENTREES SERVED WITH POTATO NO SUBSTITUTIONS PLEASE)

~DESSERT~

CHEFS DAILY SELECTION