

DINNER

ANTIPASTI

- Arancini** Crispy rice balls stuffed with pistachios and mushrooms served with a spicy tomato sauce 13.
- Bruschetta** Roma tomatoes, roasted yellow and red bell peppers, capers, and olive oil on crostini 9.
- Bocconcini di Mozzarella** Fresh mozzarella, basil, beef tomatoes and sprinkled with oregano 13.
- Fritto Misto** Fried calamari and vegetables with smoked chili aioli 15.
- Crispy Shrimp Rolls** Served with cucumber salad and Asian sauces 13.
- Carpaccio di Manzo** Paper-thin sliced filet mignon with red onions, capers, arugula and mustard 13.
- Polenta al Forno** Baked in a wood burning oven with seasonal mushrooms and gorgonzola 13.
- Bresaola** Thinly sliced air-cured beef served with arugula, lemon and grana cheese 13.

INSALATA

- Zuppa Del Giorno** Soup of the day (please ask your server) 9.
- Insalata Della Casa** Coastal greens, Grana cheese, red onions and kalamata olives in a vinaigrette 9.
- Butter Lettuce Salad** Served with a creamy Gorgonzola dressing, apples, pecans and parmesan tuille 11.
- Insalata Trevisana** Arugula, radicchio, & Belgium endive in vinaigrette with crumbled Gorgonzola cheese and caramelized walnuts 11.
- Insalata Cesare** Romaine lettuce with anchovies, parmesan cheese, and garlic croutons 10.
- Pickled Beet Salad** Baby greens, candied pecans, blue cheese and honey mustard dressing 11.
- Burrata con Panzanella** Creamy, fresh soft cheese with cucumbers, cherry tomatoes and arugula bread salad 13.

PIZZE (from our wood-burning oven)

- Pizza Margherita** Mozzarella cheese and fresh tomato sauce with basil and oregano 15.
- Pizza Vegetariana** Tomatoes, mozzarella cheese, roasted eggplant, mushrooms, peppers, artichokes and fresh tomato sauce 17.
- Pizza alla Diavola** Pepperoni, sausage, mushrooms, oregano, mozzarella cheese and fresh tomato sauce 20.
- Gamberoni Pizza** Prawns, mozzarella cheese, goat cheese and roasted bell peppers 21.
- Pizza con Bresaola** Cured beef, fresh mozzarella, grana padano and arugula 20.
- Pizza con Salsiccia** Spicy sausage, mozzarella, fresh tomato sauce and roasted red bell peppers 19.
- Kobe Burger** Grilled and served on our house panini with lettuce, tomato and onions with crispy shoe string fries 19.

CENA

PASTA (whole grain and gluten-free pasta available)

Capellini al Pomodoro Naturale Angel hair pasta with fresh tomato sauce, garlic and basil	19.
Spaghetti and Meatballs Spaghetti pasta tossed with Bolognese sauce, meatballs, herbs and parmesan cheese	23.
Orecchiette Ear shaped pasta with sausage, fennel, broccoli rabe, pepper flakes and pecorino	25.
Linguini con Vongole Fresh Manila clams in white wine, garlic, and extra virgin olive oil over linguini pasta	24.
Pansotti alla Fiorentina Spinach and ricotta stuffed pasta served on a bed of tomato sauce and sage	20.
Gnocchi di Patate al Gorgonzola Potato dumplings with creamy Gorgonzola cheese and parmesan cheese	21.
Penne con Salsiccia Pasta with Italian sausage, mushrooms, fresh tomato sauce and ricotta cheese	23.
Tortelloni alla Vivace Fresh pasta stuffed with veal, cheese and roasted vegetables served with cream, basil, green peas and prosciutto	25.
Paglia e Fieno fresh spinach linguini pasta tossed with roasted Portabella mushrooms, tomatoes, garlic, arugula, calabrian chili peppers and fresh mozzarella	23.
Risotto Special Varies daily (please ask your server)	A.Q.

CARNE E POLLAME

Melanzane al Forno Baked eggplant with parmesan cheese, mozzarella cheese, and marinara	20.
Wood Fired Baked Manicotti Fresh pasta rolled with ricotta cheese and spinach, baked in béchamel and marinara with sausage	23.
Pollo alla Diavola Semi-boneless Rocky Junior chicken marinated with spicy Calabrian peppers and served with brussel sprouts, prosciutto, and fingerling potatoes	26.
Red Snapper alla Picatta Pan seared with lemon, capers and pinot grigio over sautéed spinach	26.
Scottish Salmon Grilled and served with couscous and cucumbers, featured in a dill sauce	29.
Scaloppini Di Vitello Veal scaloppini sautéed with mushrooms and Marsala wine	29.
Skirt Steak Grilled and served in a teriyaki sauce with crispy onion rings	33.
Ossobuco di Agnello Slowly braised Colorado lamb shank, served with soft polenta and natural juices	31.

We accept all major credit cards.

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