

Cocktail Special

mimosa - 14.

Brunch Specials

- eggs benedict - two poached eggs with dungeness crab meat and hollandaise sauce, on top of polenta cakes, served with heirloom tomatoes and avocado 23.
 steak and eggs - 6 oz marinated hanger steak, two eggs (any style), creamy spinach house potatoes 24.
 chilaquiles - roasted chicken, tortilla, eggs (any style), tomatillo salsa, avocado and sour cream 17.
 grilled italian sausage - scrambled eggs, polenta, kale, bell peppers and onions 20.
 french toast - dipped in egg butter with almonds, crispy bacon, fruit, maple syrup 15.
 vivace omelette - spanish ham, bell peppers, onions and mozzarella, served with house potatoes 20.

Zuppa

zuppa del giorno 8.

Contorni

brussels sprouts 8.

Antipasti

- black mussels- sauteed with spanish chorizo, and fennel in a spicy marinara sauce 17.
 beef carpaccio – with red onions, capers, arugula and dijon 14.
 calamari fritti – fried calamari and vegetables with smoked chili aioli 16.
 oven baked creamy polenta – with portobello mushrooms, gorgonzola and parmesan 14.
 prosciutto e melone – prosciutto di parma, melon, grana and balsamic 14.
 truffle burrata - organic heirloom tomatoes, basil pesto, balsamic 15.

Insalata

- cesare salad – romaine lettuce with anchovies, parmesan and garlic croutons 11.
 insalata della casa – organic green with house dressing, olives, onions and grana 9.
 kale salad – with cranberries, pecans, goat cheese and mustard-white balsamic vinaigrette 13.
 panzanella – arugula, tomatoes, cucumbers, olives, bread, onions, lemon-oregano vinaigrette 13.

Pizze

- nostra pizza – parma prosciutto, wild mushrooms, caramelized onions, fontina, white truffle oil 22.
 margherita pizza - mozzarella cheese and fresh tomato sauce with basil and oregano 16.
 diavola pizza– pepperoni, sausage, mushrooms, oregano, mozzarella, tomato sauce 21.
 kobe beef burger –Grilled and served on our house panini with lettuce, tomato and onions with crispy shoe string fries 20.

Pasta e Risotto

- risotto con capesante - seared wild viking scallops, yellow corn, lemon zest, thyme, cabo tomatoes 32.
 capellini al pomodoro - angel hair pasta with fresh tomatoes, garlic and basil 20.
 lamb fettuccine - slow braised colorado lamb ragu, swiss chard and pecorino cheese 24.
 squid ink linguini pescatore – with shrimp, clams, mussels and salmon in a spicy marinara sauce 28.
 beef cannelloni - with roasted beef, vegetables and romano cheese in napolitan sauce 24.

Del Mare, Carne e Pollame

- scottish salmon – grilled and served with couscous, cucumber and dill 30.
 red snapper – pan seared with lemon, capers and pinot grigio over sautéed spinach 27.
 baked eggplant – with marinara, parmesan and mozzarella cheeses 22.
 chicken parmesan – baked with tomato sauce and provolone, served with spaghetti 25.

WE ACCEPT ALL MAJOR CREDIT CARDS

WWW.VIVACERESTAURANT.COM 1910 RALSTON AVENUE, BELMONT CA 94002 TELEPHONE 637-0611