

VIVOLI



CAFÉ

& TRATTORIA
OF RENO

DELIVERY TAKEOUT CATERING

LUNCH MENU

WWW.VIVOLICAFE.COM

ZUPPE

Zuppa di Verdure

Traditional mixed vegetable soup in a vegetable broth \$5.95

Zuppa di Mare

Clams, mussels, calamari, salmon, and shrimp in a tomato broth with herbs \$12.95

ANTIPASTI

Bruschetta

Homemade toasted foacaccia topped with savoury tomatoes, garlic, parsley, and parmesan cheese \$8.95

Carpaccio di Manzo

Thinly sliced filet mignon topped with arugula and capers in a lemon, olive oil and balsamic dressing. \$11.95

Insalata di Cesare

Romaine lettuce in a homemade Caesar dressing and topped with fresh croutons and parmesan cheese \$7.95

Insalata alla Vivoli

Baby spinach, beets, red onions, walnuts, and gorgonzola cheese in sherry mustard dressing \$8.95

Involtini di Melanzane

Eggplant filled with mozzarella cheese, baked with tomato sauce and parmesan cheese \$8.95

Calamari Fritti

Lightly fried, served with lemon and arrabbiata sauce \$11.95

Piramide di Caciofi

Fresh artichoke hearts, mixed greens, parsley and shaved parmesan in lemon dressing \$8.95

Insalata di Campo, Pinoli, e Parmigiano

Mxed greens, roasted pine nuts, shaved Parmesan, tomatoes, balsamic vinegar dressing \$7.95

La Caprese

Fresh sliced tomatoes and mozzarella on a bed of mixed greens topped with basil and extra virgin olive oil \$8.95/lg. \$10.95

Prosciutto di Parma e Mozzarella or Melone

Imported Prosciutto di Parma and fresh Mozzarella cheese or Melon \$10.95

Insalata di Mare

Clams, mussels, calamari, shrimp, celery, and parsley tossed in olive oil, lemon, and garlic. \$12.95

PIZZE

Margherita

Mozzarella cheese, tomato sauce and basil \$11.95
add mushrooms for \$2.95 more

Salsiccia

Pork sausage, mozzarella, tomato sauce \$14.95

Prosciutto

Mozzarella cheese, Prosciutto di Parma, tomato sauce \$14.95

Vegetariana

Mixed vegetables, tomato sauce, mozzarella cheese \$13.95

Quattro Stagioni

Sectioned quarters of fresh artichokes hearts, mushrooms, black olives, prosciutto \$16.95

EXPRESS LUNCH

30 MINUITS OR LESS

BRUNCH

Served daily from 11:00AM to 4:00PM

All Brunch dishes are served with fresh fruit of the day or coffee or orange juice

Omelette con salsiccia e cipolla

Omelet with home-made Italian sausage and onions and peppers \$11.95

Omelette o Frittata a piacere con scelta di 2 ingredienti

Omelet or Frittata of your choice with 2 ingredients \$12.95

*Mushroom *Onion *Fresh tomato *Italian ham * Sausage *Green peas *Spinach *Zucchini *Mozzarella

Uova Bollite con Spinaci saltati

Poached eggs with sautéed spinach on a bed of toasted home-made rustic tuscan bread \$13.95

Uova strapazzate

Scrambled eggs or egg whites with Italian pancetta (Italian bacon) and spinach \$13.95

Frittata ai carciofi e pomodori secchi

Frittata with artichoke hearts and sundried tomatoes \$14.95

Uova all'occhio di Bue

Two sautéed eggs served with home-made rustic tuscan bread and a side of chopped tomatoes & onions \$11.95

Crepes alla nutella

Crepes spread with nutella (Italian chocolate) \$10.95

Crepes alle fragole

Crepe filled with fresh strawberries \$10.95

PANE RUSTICO

All of our signature Pane Rustico sandwiches feature our homemade bread baked fresh, daily.

All sandwiches come served with a spread of your choice including sundried tomato, pesto, or fresh herb butter.

Served also with a mixed green salad.

#1 Panino con Vegetali alla Griglia

Home-made rustic tuscan bread with fresh mozzarella, tomato, and grilled vegetable \$9.95

#2 Panino con Pollo Paillard

Home-made rustic tuscan bread with fresh mozzarella, tomato, and grilled chicken breast \$9.95

#3 Panino con Cotoletta di Pollo

Home-made rustic tuscan bread with fresh mozzarella, tomato, and lightly fried breaded chicken breast \$10.95

#4 Panino con Cotoletta di Vitella

Home-made rustic tuscan bread with fresh mozzarella, tomato, and lightly fried breaded Veal \$12.95

#5 Panino con Prosciutto di Parma

Home-made rustic tuscan bread with fresh mozzarella, tomato and Parma prosciutto \$10.95

NO TIPS/GRATUITY PLEASE, 18% SERVICE CHARGE WILL BE ADD

INSALATE

- #6 Insalata di Cesare con Pollo alla griglia**
Romaine lettuce in a homemade ceasar dressing, topped with parmesan cheese and chicken breast \$9.95
- #7 Insalata alla Vivoli con Pollo alla griglia**
Baby spinach, beets, onions, walnuts, and gorgonzola in a sherry mustard vinaigrette topped with chicken breast \$9.95
- #8 Insalata alla Vivoli con Branzino alla griglia**
Baby spinach, beets, onions, walnuts, and gorgonzola in a sherry mustard vinaigrette topped with Sea Bass filet \$18.95
- #9 Insalata alla Vivoli con Salmone alla griglia**
Baby spinach, beets, onions, walnuts, and gorgonzola in a sherry mustard vinaigrette topped with Atlantic Salmon \$14.95
- #10 Insalata verde con Pollo alla griglia**
Mixed greens in a balsamic vinaigrette, topped with grilled chicken breast \$9.95
- #11 Insalata verde con Branzino alla griglia**
Mixed greens in balsamic vinaigrette, topped with grilled Sea Bass filet \$18.95
- #12 Insalata verde con Salmone alla griglia**
Mixed greens in balsamic vinaigrette topped with grilled Atlantic Salmon filet \$14.95
- #13 Insalata di Campo, Pinoli, e Parmigiano con Pollo**
Mixed greens, roasted pine nuts, parmesan, and tomatoes in a balsamic vinaigrette topped with chicken breast \$9.95
- #14 Insalata di Campo, Pinoli, con Branzino alla griglia**
Mixed greens, roasted pine nuts, parmesan, and tomatoes in a balsamic vinaigrette topped with Sea Bass \$18.95
- #15 Insalata di Campo, Pinoli, con Salmone alla griglia**
Mixed greens, roasted pine nuts, parmesan, and tomatoes in a balsamic vinaigrette topped with Atlantic Salmon \$14.95
- #16 Piramide di Carciofi con Pollo alla griglia**
Mixed greens, artichoke hearts, parmesan, and grilled chicken breast \$10.95
- #17 Piramide di Carciofi con Branzino alla griglia**
Mixed greens and fresh artichoke hearts in a lemon dressing topped with grilled Sea Bass \$19.95
- #18 Piramide di Carciofi con Salmone alla griglia**
Mixed greens and fresh artichoke hearts in a lemon dressing topped with Atlantic Salmon \$15.95
- #19 Insalata verde con Capesante e Gamberi alla griglia**
Mixed greens and fresh tomatoes in a balsamic vinaigrette topped with grilled sea scallops and shrimp \$18.95

PASTA		App.	Full
Spaghetti Pomodoro Fresco			
<i>Pasta with garlic, fresh tomatoes, and basil</i>		\$7.95	\$10.95
<i>add homemade Italian pork sausage or chicken sausage for \$1.95/2.95 more</i>			
Penne Arrabbiata			
<i>Pasta with garlic, crushed red pepper, in a fresh tomato sauce</i>		\$7.95	\$12.95
<i>add homemade Italian pork sausage or chicken sausage for \$1.95/2.95 more</i>			
Penne alla Vodka			
<i>Pasta sautéed with onions, Prosciutto, tomatoes, touch of cream and a splash of Vodka in a pink sauce</i>		\$8.95	\$14.95
Lasagna alla Bolognese			
<i>Home-made Lasagna with veal ragout and bechamel in marinara sauce</i>		\$8.95	\$15.95
Cannelloni Gastronomici			
<i>Home-made pasta filled with veal ragout, spinach, mushrooms topped with bechamel and marinara sauce</i>		\$8.95	\$15.95
Ravioli di Spinaci e Ricotta			
<i>Homemade Ravioli filled with spinach, ricotta cheese, parmesan, in fresh tomato sauce</i>		\$8.95	\$14.95
Gnudi Toscani			
<i>Home-made Spinach and ricotta dumplings in a butter and sage sauce with parmesan cheese</i>		\$8.95	\$14.95
Penne Firenze			
<i>Pasta with broccoli, sun dried tomatoes, chicken, olive oil and garlic sauce</i>		\$8.95	\$15.95
Gnocchetti alla Sorrentina			
<i>Fresh home-made potato dumplings sauteed with tomatoes, mozzarella and topped with basil.</i>		\$8.95	\$14.95
Penne Bolognese gratinate			
<i>Baked penne pasta with meat sauce and mozzarella cheese</i>		\$8.95	\$15.95
Classic Spaghetti Bolognese			
<i>Pasta in a rich beef, veal ragout with a touch of tomato sauce</i>		\$8.95	\$14.95
Ravioli di Pollo			
<i>Home-made ravioli filled with chicken and herbs in an pink mushroom sauce</i>		\$8.95	\$16.95
Fettuccine Alfredo con Pollo			
<i>Pasta with grilled chicken breast in the finest creamy cheese sauce</i>		\$8.95	\$16.95
Linguine alle Vongole Veracci			
<i>Pasta with fresh clams in a tomato or olive oil, garlic and white wine sauce</i>		\$9.95	\$17.95
Linguine con Gamberi			
<i>Pasta with shrimp and arugula in a tomato or olive oil, garlic and white wine sauce</i>		\$9.95	\$17.95
Linguine del Pescatore			
<i>Pasta with mussels, clams, calamari and shrimp in a light tomato sauce</i>		\$11.95	\$19.95
Penne al Salmone			
<i>Pasta with fresh salmon in a marinara sauce with a touch of cream and white wine</i>		\$9.95	\$17.95
Agnolotti di Aragosta			
<i>Home-made ravioli filled with fresh lobster meat and finished in a brandy marinara and cream sauce</i>		\$10.95	\$19.95

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RISOTTI**App. Full****Risotto ai Funghi**

Arborio rice with fresh mixed mushrooms in a vegetable broth \$9.95 \$15.95

Risotto Vegetali

Arborio rice with diced zucchini, carrot, celery, and green peas and spinach in a vegetable broth \$9.95 \$15.95

Risotto ai Frutti di Mare

Arborio rice with clams, mussels, calamari, salmon, and shrimp in a lobster and tomato broth \$11.95 \$19.95

DAL CONTADINO

App. Full

Served with a choice of sautéed vegetables, mashed potatoes, or penne marinara
(except for dish coming with rugola)

Pollo Paillard

Chicken breast grilled marinated with rosemary \$9.95 \$15.95

Cotoletta di Pollo

Chicken breast, breaded and lightly pan fried served with rugola salad and chopped tomato \$10.95 \$17.95

Pollo Piccata

Chicken breast sautéed with lemon and capers in a white wine parsley sauce \$9.95 \$17.95

Pollo alla Parmigiana

Chicken breast breaded, and topped with shredded mozzarella cheese and marinara sauce \$9.95 \$16.95

Pollo al Marsala

Chicken breast sautéed in Marsala wine and a mixed mushroom sauce \$10.95 \$18.95

Pollo ai Carciofi

Chicken breast topped with fresh artichokes and Roma tomatoes in a white wine sauce \$10.95 \$18.95

DAL PESCATORE

Served with a choice of sautéed vegetables, mashed potatoes, or penne marinara

Branzino alla Griglia

Grilled fresh Chilean Sea Bass filet garnished with fresh lemon on the side \$25.95

Branzino con Capperi e Limone

Fresh Chilean Sea Bass filet pan seared with capers and white wine and fresh lemon sauce \$26.95

Branzino alla Livornese

Fresh Chilean Sea Bass filet pan seared with capers, black olives, oregano, white wine, garlic in a light marinara sauce \$27.95

Capesante e Gamberi

Large grilled Scallops and Shrimp finished with fresh lemon, white wine, and garlic sauce \$27.95

Salmone alla Brace con Funghi e Pomodoro

Salmon filet grilled with mix mushrooms and fresh chopped tomatoes in white wine sauce \$20.95

Salmone in crosta di Patata

Salmon filet pan seared with a thin potato crust and topped with light pesto sauce \$21.95

Cioppino dello Chef

Shrimps, clams, mussels, calamari, scallops and catch of the day in a light tomato broth \$27.95

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DAL MACELLAIO

Served with a choice of sautéed vegetables or mashed potatoes, or penne marinara
(except for dish coming with rugola)

Cotoletta di Vitello

A pan lightly fried of breaded Veal scaloppine served with fresh rugola and chopped tomato salad \$26.95

Parmigiana di Vitello

Veal cutlets pan fried and topped with a fresh marinara sauce and mozzarella cheese \$25.95

Scaloppine di Vitello ai Funghi

Veal scaloppini with mix mushroom sauce \$26.95

Filetto di Maiale con Fragole e Balsamico

A Tuscan recipe featuring pork tenderloin sautéed with fresh strawberry and balsamic reduction sauce \$21.95

Filetto di Maiale Agro Dolce

Roasted pork tenderloin topped with champagne vinegar, cranberries and caramelized onions \$21.95

Ventaglio di Maiale

Sliced pork tenderloin filled with mozzarella and sliced tomato "fan-style", in a olive tapenade sauce \$22.95

Costolette d'Agnello al Barolo

Rack of lamb in a Barolo wine reduction sauce \$28.95

Costolette d'Agnello alla Griglia

Grilled rack of lamb marinated in extra virgin olive oil, rosemary, and garlic \$27.95

Costolette d'Agnello alla Milanese

Rack of lamb pounded, breaded and lightly pan fried served with fresh rugola and chopped tomato salad \$26.95

Bistecca alla griglia

Classic tuscan preparation of 12oz choice New York steak grilled and finished with extra virgin olive oil \$27.95

Bistecca ai Funghi

12oz choice Rib-eye steak grilled and topped with a mix mushroom sauce \$28.95

Bistecca Agro Dolce

12oz choice Rib-eye steak grilled and topped with champagne vinegar, cranberries and caramelized onions \$28.95

Tagliata alla Fiorentina

12oz choice New York steak grill seared and sliced, served with fresh rugola and chopped tomato salad \$28.95

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WELCOME TO VIVOLI CAFÉ

Vivoli café opened the door to the public on July 08th , 2003 in West Hollywood,CA.

Our mission is to bring to the table a collection of fine Italian food, a variety of authentic flavors that originate from the northern to the southern regions of Italy.

Whether you decide to join us for a small bite or a four course meal our goal is to make your experience a remarkably fine time.

We are always open to suggestions to improve and make our restaurant the neighborhood choice.

Grazie for joining us today.

Buon Appetito!

DESSERT

TIRAMISU' \$7.95

Homemade tiramisu with lady fingers biscuits, mascarpone cheese and a touch of espresso topped with chocolate

TORTA DELLA NONNA \$7.95

Freshly baked "Grand Ma's tart" with a thin crust, cream and chocolate chips, topped with almonds

CANNOLI SICILIANI \$ 8.95

Delicate, crisp pastry tube filled with lightly sweetened ricotta cheese, fresh orange zest and chocolate chips

TARTUFO \$7.95

Delicious Italian Hazelnut chocolate "Truffle" ice cream (semifreddo)

MATTONELLINA DI CIOCCOLATO \$8.95

Luxurious dark chocolate terrine finished with candied orange sauce

CROSTATA DI MIRTILLI CON GELATO \$9.95

Homemade fresh blueberry tart served with vanilla gelato

CASSATA SICILIANA \$7.95

Traditional Sicilian Gelato combo of vanilla and cocoa filled with candied fruits

BISCOTTI & VIN SANTO \$10.95

Vivoli's signature Florentine almond cookies served with dessert wine "Vino Santo"

SORBETTO AL LIMONE \$7.95

Refreshing lemon sorbet, dairy free

SORBETTO AI FRUTTI DI BOSCO \$7.95

Tangy mixed berry sorbet, dairy free

SORBETTI MISTI \$7.95

Lemon and mixed berry sorbet

AFFOGATO AL CAFFE' \$9.95

Vanilla ice cream topped with a shot of espresso

COPPA VANIGLIA \$7.95

Vanilla gelato

COPPA AL CIOCCOLATO \$7.95

Gianduia (say "john-do-ya") hazelnut chocolate gelato

COPPA MISTA \$7.95

Perfect combination of Gianduia Chocolate & Vanilla Gelato

COPPA MISTA GELATI & SORBETTI (FOR 2) \$10.00

Gianduia chocolate gelato, Vanilla gelato, Lemon and Mixed berry sorbets