

VIVOLI



CAFÉ

& TRATTORIA

DELIVERY TAKEOUT CATERING

LUNCH MENU

WWW.VIVOLICAFFE.COM

BRUNCH

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

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

Omelette con salsiccia e cipolla

Omelet with home-made Italian sausage and onions

\$79.50

Omelette o Frittata a piacere con scelta di 2 ingredienti

Omelet or Frittata of your choice with 2 ingredients

\$89.50

**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 ciabatta bread

\$89.50

Uova strapazzate

Scrambled white or white and red eggs with Italian pancetta (Italian bacon)

\$89.50

Frittata ai carciofi e pomodori secchi

Frittata with artichoke hearts and sundried tomatoes

\$89.50

Uova all'occhio di Bue

Two sautéed fresh eggs served with homemade ciabatta bread with a side of chopped tomatoes and onions

\$79.50

Crepes alla nutella

Crepe filled with nutella (Italian chocolate)

\$69.50

Crepes alle fragole

Crepe filled with fresh strawberries

\$69.50

ZUPPE

Zuppa di Verdure

Traditional mixed vegetable soup in a vegetable broth \$59.50

Zuppa di Mare

Clams, mussels, calamari, salmon, and shrimp in a tomato broth with herbs \$99.50

ANTIPASTI

Bruschetta

Homemade toasted focaccia topped with savoury tomatoes, garlic, parsley, and parmesan cheese \$49.50

Carpaccio di Tonno Piccantino

Sliced fresh ahi tuna, topped with arugola salad, onions, red bell pepper, lemon balsamic dressing \$89.50

Insalata di Cesare

Romaine lettuce in a creamy Caesar dressing and croutons \$59.50

Insalata alla Vivoli

Baby spinach, beets, red onions, walnuts, gorgonzola cheese in lemon dressing \$69.50

Involtini di Melanzane

Eggplant filled with mozzarella cheese, baked with tomato sauce and parmesan cheese \$69.50

Calamari Fritti

Lightly fried, served with lemon and arrabbiata sauce \$99.50

Piramide di Caciofi

Fresh artichoke hearts, mixed greens, parsley and shaved parmesan in lemon dressing \$69.50

Insalata di Campo, Pinoli, e Parmigiano

Mixed greens, roasted pine nuts, shaved Parmesan, tomatoes, balsamic vinegar dressing \$59.50

La Caprese

Fresh sliced tomatoes and mozzarella on a bed of mixed greens topped with basil and extra virgin olive oil \$69.50/lg. \$89.50

Prosciutto di Parma e Mozzarella or Melone

Imported Prosciutto di Parma and fresh Mozzarella cheese or Melon \$99.50

Insalata di Mare

Clams, mussels, calamari, shrimp, celery, carrots and chopped tomato salad in a lemon dressing \$99.50

PIZZE

Margherita

Mozzarella cheese, tomato sauce and basil \$89.50

Funghi

Mozzarella cheese, tomato sauce, fresh mushrooms, and basil \$99.50

Salsiccia

Pork sausage, mozzarella, tomato sauce \$119.50

Prosciutto

Mozzarella cheese, Prosciutto di Parma, tomato sauce \$129.50

Vegetariana

Mixed vegetables, tomato sauce, mozzarella cheese \$119.50

Quattro Stagioni

Sectioned quarters of fresh artichokes hearts, mushrooms, black olives, prosciutto \$139.50

PANINI

All of our signature Panini sandwiches feature our homemade focaccia bread baked fresh, daily.
Served with a mixed green salad.

Focaccia con Vegetali alla Griglia

Home-made Focaccia with fresh mozzarella, tomato, and grilled vegetables \$79.50

Focaccia con Pollo Paillard

Home-made Focaccia with fresh mozzarella, tomato, and grilled chicken breast \$99.50

Focaccia con Cotoletta di Pollo

Home-made Focaccia with lightly fried breaded chicken breast, fresh mozzarella, and tomatoes \$99.50

Focaccia con Cotoletta di Vitella

Home-made Focaccia with lightly fried breaded Veal, fresh mozzarella, and tomatoes \$99.50

Focaccia con Prosciutto di Parma

Home-made Focaccia with fresh mozzarella, tomato and Parma prosciutto \$99.50

INSALATE

Insalata di Cesare con Pollo alla griglia

Romaine lettuce in a creamy ceasar dressing, topped with grilled chicken breast \$79.50

Insalata alla Vivoli con Pollo alla griglia

Baby spinach, beets, onions, walnuts, gorgonzola, and grilled chicken breast \$79.50

Insalata alla Vivoli con Branzino alla griglia

Baby spinach, beets, onions, walnuts, topped with grilled Sea Bass filet \$129.50

Insalata alla Vivoli con Salmone alla griglia

Baby spinach, beets, onions, walnut, topped with grilled Atlantic Salmon \$139.50

Insalata verde con Pollo alla griglia

Mixed greens in a balsamic vinaigrette, topped with grilled chicken breast \$79.50

Insalata verde con Branzino alla griglia

Mixed greens in balsamic vinaigrette, topped with grilled Sea Bass filet \$119.50

Insalata verde con Salmone alla griglia

Mixed greens in balsamic vinaigrette topped with grilled Atlantic Salmon filet \$129.50

Insalata di Campo, Pinoli, e Parmigiano con Pollo

Mixed greens, roasted pine nuts, parmesan, tomatoes and grilled chicken \$89.50

Insalata di Campo, Pinoli, con Branzino alla griglia

Mixed greens, roasted pine nuts, tomatoes, topped with grilled Sea Bass \$129.50

Insalata di Campo, Pinoli, con Salmone alla griglia

Mixed greens, roasted pine nuts tomatoes, topped with Atlantic Salmon \$139.50

Piramide di Carciofi con Pollo alla griglia

Mixed greens, artichoke hearts, parsley, parmesan, and grilled chicken breast \$99.50

Piramide di Carciofi con Branzino alla griglia

Mixed greens, fresh artichoke hearts, parsley, topped with grilled Sea Bass \$139.50

Piramide di Carciofi con Salmone alla griglia

Mixed greens, fresh artichoke hearts, parsley, topped with Atlantic Salmon \$149.50

Insalata verde con Capesante e Gamberi alla griglia

Mixed greens, fresh tomatoes, topped with grilled Scallops and Shrimp \$149.50

PASTA

App.**Full****Spaghetti Pomodoro Fresco**

*Pasta with garlic, fresh tomatoes, and basil
add homemade Italian pork sausage for \$20 more*

\$69.50

\$89.50

Penne Arrabbiata

*Pasta with garlic, crushed red pepper, in a fresh tomato sauce
add homemade Italian pork sausage for \$20 more*

\$69.50

\$89.50

Spaghetti Aglio e Olio

Pasta with garlic, extra virgin olive oil, and crushed red pepper

\$59.50

\$89.50

Penne alla Vodka

Pasta with onions, Prosciutto, tomatoes, touch of cream and a splash of Vodka in a pink sauce

\$79.50

\$109.50

Spaghetti Carbonara

Pasta with egg, bacon, and parmesan cheese

\$79.50

\$109.50

Lasagna alla Bolognese

Home-made Lasagna with veal ragout and bechamel in marinara sauce

\$79.50

\$119.50

Ravioli di Spinaci e Ricotta

Homemade Ravioli filled with spinach, ricotta cheese, parmesan, in fresh tomato sauce

\$79.50

\$109.50

Gnudi Toscana

Home-made Spinach and ricotta dumplings in a butter and sage sauce with parmesan cheese

\$79.50

\$109.50

Penne Firenze

Pasta with broccoli, sun dried tomatoes, chicken, olive oil and garlic sauce

\$79.50

\$109.50

Gnocchetti come a Sorrento

Home-made Potato gnocchi, with mozzarella, tomato, basil

\$79.50

\$109.50

Penne Bolognese gratinate

Baked penne pasta with meat sauce and mozzarella cheese

\$79.50

\$109.50

Spaghetti al Ragu di Carne con Porcini

Pasta in a rich beef, veal ragout, and porcini mushroom sauce

\$79.50

\$119.50

Ravioli di Pollo

Home-made chicken filled ravioli in a pink mushroom sauce

\$79.50

\$109.50

Fettuccine Alfredo con Pollo

Pasta with grilled chicken breast in the finest creamy cheese sauce

\$89.50

\$119.50

Linguine Vongole Veraci

Pasta with fresh clams, white or red sauce

\$109.50

\$139.50

Linguine con Gamberi

Pasta with shrimp and zucchini in a red or white sauce

\$109.50

\$139.50

Linguine del Pescatore

Pasta with mussels, clams, calamari and shrimp in a light tomato sauce

\$109.50

\$149.50

Penne al Salmone

Penne pasta with fresh salmon in a marinara sauce with a touch of cream

\$109.50

\$149.50

Agnolotti di Aragosta

Home-made half moon lobster filled ravioli in a brandy pink sauce

\$109.50

\$149.50

RISOTTI

	App.	Full
Risotto ai Funghi <i>Arborio rice with Portobello, shitake, and button mushrooms in a vegetable base sauce</i>	\$89.50	\$109.50
Risotto Vegetali <i>Arborio rice with diced zucchini, carrot, celery, and green peas in a vegetable base sauce</i>	\$89.50	\$109.50
Risotto ai Frutti di Mare <i>Arborio rice with clams, mussels, calamari, salmon, and shrimp in a lobster base sauce</i>	\$109.50	\$149.50

DAL CONTADINO

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

Pollo Paillard <i>Double chicken breast grilled marinated with rosemary</i>	\$89.50	\$129.50
Cotoletta di Pollo <i>Double chicken breast, breaded and lightly deep fried served with mixed green salad</i>	\$89.50	\$129.50
Pollo Piccata <i>Double chicken breast sauteed with lemon and capers in a white wine garlic sauce</i>	\$89.50	\$129.50
Pollo alla Parmigiana <i>Double chicken breast breaded, topped with shredded mozzarella cheese and marinara sauce</i>	\$89.50	\$129.50
Pollo al Marsala <i>Double chicken breast sautéed in Marsala wine and mixed mushroom sauce</i>	\$89.50	\$129.50
Pollo ai Carciofi <i>Double chicken breast topped with fresh artichokes and Roma tomatoes in a white wine sauce</i>	\$89.50	\$129.50

DAL PESCATORE

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

Branzino alla Griglia <i>Grilled Sea Bass filet served with fresh lemon on the side</i>	\$209.50
Branzino con Capperi e Limone <i>Sea Bass filet broiled with capers and white wine and fresh lemon sauce</i>	\$219.50
Branzino alla Livornese <i>Sea Bass filet sauteed with capers and black olives in a marinara sauce</i>	\$219.50
Capesante e Gamberi <i>Large grilled Scallops and Shrimp finished with fresh lemon juice, white wine, and garlic sauce</i>	\$229.50
Salmone alla Brace con Funghi e Pomodoro <i>Salmon filet grilled with mushrooms and Roma tomatoes in white wine sauce</i>	\$159.50
Salmone in crosta di Patata <i>Salmon filet grilled with a thin potato crust and topped with light pesto sauce</i>	\$169.50
Cioppino dello Chef <i>Shrimp, clams, mussels, calamari, salmon, and scallops in a light spicy tomato sauce (please note that this dish is not served with a side dish)</i>	\$239.50

DAL MACELLAIO

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

Cotoletta di Vitello

Breaded Veal scaloppini, pan sautéed and served with mixed greens and tomato salad \$169.50

Parmigiana di Vitello

Breaded veal topped with marinara sauce and mozzarella cheese \$169.50

Scaloppine di Vitello ai Funghi

Veal scaloppini with Porcini, Shitake, and oyster mushroom sauce \$169.50

Medaglione con Fragole e Balsamico

Pork medallion sautéed with fresh strawberry and balsamic reduction sauce \$159.50

Filetto di Maiale Agro Dolce

Roasted pork tenderloin topped with champagne vinegar, cranberries and caramelized onions \$159.50

Millefoglie di Maiale

Sliced pork tenderloin filled with mozzarella, leaks, and tomatoes, topped with a black olive sauce \$159.50

Costolette d'Agnello al Barolo

Baby rack of lamb in a Barolo wine reduction sauce \$239.50

Costolette d'Agnello alla Griglia

Grilled baby rack of Lamb marinated in extra virgin olive oil, rosemary, and garlic \$229.50

Bistecca alla griglia

New York steak grilled and seasoned with salt, pepper, and olive oil \$219.50

Bistecca ai Funghi

Rib-eye steak grilled and topped with a Portobello, shitake, and button mushroom sauce \$229.50

Bistecca Agro Dolce

Rib-eye steak grilled and topped with champagne vinegar, cranberries and caramelized onions \$239.50

Tagliata alla Fiorentina

Seared New York steak grilled and sliced, served on a bed of mix greens and chopped tomato salad \$219.50

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!