

VIVOLI



CAFÉ

& TRATTORIA

DELIVERY TAKEOUT CATERING

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DINNER MENU

[WWW.VIVOLICAFFE.COM](http://WWW.VIVOLICAFFE.COM)

VIVOLI



CAFÉ

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## ZUPPE

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### 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

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## ANTIPASTI

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### Bruschetta

*Homemade toasted foacaccia topped with savory 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 Cesar 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 calamari served with lemon and arrabbiata sauce* \$11.95

### Piramide di Carciofi

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

### Insalata di Campo, Pinoli, e Parmigiano

*Mixed greens, roasted pinenuts, 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 \$ 10.95 *Large*

### Prosciutto di Parma e Mozzarella o 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

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## PIZZE

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### Margherita

*Mozzarella cheese, tomato sauce and basil* \$11.95

*Add mushrooms* \$2.95

### Salsiccia

*Pork sausage, mozzarella, tomato sauce* \$14.95

### Prosciutto

*Mozzarella cheese, Prosciutto di Parma, tomato sauce*

### Vegetariana

*Mixed vegetables, tomato sauce, mozzarella cheese* \$13.95

### Quattro Stagioni

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



## PASTA

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



## RISOTTI

### Risotto ai Funghi

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

### Risotto Vegetali

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

### Risotto ai Frutti di Mare

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

## DAL CONTADINO

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

### Pollo Paillard

*Chicken breast grilled marinated with rosemary* \$15.95

### Cotoletta di Pollo

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

### Pollo Piccata

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

### Pollo alla Parmigiana

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

### Pollo al Marsala

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

### Pollo ai Carciofi

*Chicken breast topped with fresh artichokes and Roma tomatoes in a white wine sauce* \$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* \$25.95

### 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

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*Served with a choice of sautéed vegetables, mashed potatoes, or penne marinara  
(except for dishes coming with arugula)*

### **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 8th 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!

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