

VIVOLI



CAFÉ

& TRATTORIA

DELIVERY TAKEOUT CATERING

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LUNCH MENU

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

VIVOLI



CAFÉ

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## 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

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## ANTIPASTI

### Bruschetta

*Homemade toasted focaccia 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

### 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

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CAFÉ

**EXPRESS LUNCH**  
30 MINUTES OR LESS

**INSALATE**

**#1 Insalata di Cesare con Pollo alla griglia**

*Romaine lettuce in a homemade cesar dressing, topped with parmesan cheese and grilled chicken breast* \$ 9.95

**#2 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

**#3 Insalata alla Vivoli con Branzino alla griglia**

*Baby spinach, beets, onions, walnuts and gorgonzola in a sherry mustard vinaigrette topped with Seabass filet* \$18.95

**#4 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

**#5 Insalata verde con Pollo alla griglia**

*Mixed greens in a balsamic vinaigrette, topped with grilled chicken breast* \$ 9.95

**#6 Insalata verde con Branzino alla griglia**

*Mixed greens in balsamic vinaigrette, topped with grilled Seabass filet* \$18.95

**#7 Insalata verde con Salmone alla griglia**

*Mixed greens in balsamic vinaigrette topped with grilled Atlantic Salmon filet* \$14.95

**#8 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

**#9 Insalata di Campo, Pinoli e Parmigiano con Branzino alla griglia**

*Mixed greens, roasted pine nuts, parmesan and tomatoes in a balsamic vinaigrette topped with Seabass* \$18.95

**#10 Insalata di Campo, Pinoli e Parmigiano con Salmone alla griglia**

*Mixed greens, roasted pine nuts, parmesan and tomatoes in a balsamic vinaigrette topped with Atlantic Salmon* \$14.95

**#11 Piramide di Carciofi con Pollo alla griglia**

*Mixed greens, artichoke hearts, parmesan and grilled chicken breast* \$10.95

**#12 Piramide di Carciofi con Branzino alla griglia**

*Mixed greens and fresh artichoke hearts in a lemon dressing topped with grilled Seabass* \$19.95

**#13 Piramide di Carciofi con Salmone alla griglia**

*Mixed greens and fresh artichoke hearts in a lemon dressing topped with Atlantic Salmon* \$15.95

**#14 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



## PANE RUSTICO

All of our signature Pane Rustico sandwiches feature our homemade bread baked fresh daily. All sandwiches come served with your choice of sundried tomato, pesto, or fresh herb butter spread. Served also with a mixed green salad.

### #15 Panino con Vegetali alla Griglia

*Homemade rustic tuscan bread with fresh mozzarella, tomato and grilled vegetables* \$ 9.95

### #16 Panino con Paillard di Pollo

*Homemade rustic tuscan bread with fresh mozzarella, tomato and grilled chicken breast* \$ 9.95

### #17 Panino con Cotoletta di Pollo

*Homemade rustic tuscan bread with fresh mozzarella, tomato and lightly fried breaded chicken breast* \$10.95

### #18 Panino con Cotoletta di Vitello

*Homemade rustic tuscan bread with fresh mozzarella, tomato and lightly fried breaded veal* \$12.95

### #19 Panino con Prosciutto di Parma

*Homemade rustic tuscan bread with fresh mozzarella, tomato and Parma prosciutto* \$10.95

## BRUNCH

Served Saturday and Sunday only 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 homemade Italian sausage, 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

\*Mushrooms \*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 homemade 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 filled with Nutella (hazelnut chocolate spread)* \$10.95

### Crepes alle fragole

*Crepe filled with fresh strawberries* \$10.95

VIVOLI



CAFÉ

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**PASTA**


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**APTZ FULL****Spaghetti Pomodoro Fresco***Pasta with garlic, fresh tomatoes, and basil*

\$ 7.95 \$10.95

*add homemade Italian pork sausage or chicken sausage*

\$ 1.95 \$ 2.95

**Penne Arrabbiata***Pasta with garlic, crushed red pepper, in a fresh tomato sauce*

\$ 7.95 \$12.95

*add homemade Italian pork sausage or chicken sausage*

\$ 1.95 \$ 2.95

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

\$ 8.95 \$14.95

**Lasagna alla Bolognese***Homemade Lasagna with veal ragout and bechamel in marinara sauce*

\$ 8.95 \$15.95

**Cannelloni Gastronomici***Homemade pasta filled with veal ragout, spinach, mushrooms topped with bechamel and marinara sauce*

\$ 8.95 \$15.95

**Ravioli di Spinaci e Ricotta***Homemade Ravioli filled with spinach, ricotta cheese, parmesan, in a fresh tomato sauce*

\$ 8.95 \$14.95

**Gnudi Toscani***Homemade spinach and ricotta dumplings in a butter and sage sauce with parmesan cheese*

\$ 8.95 \$14.95

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

\$ 8.95 \$15.95

**Gnocchetti alla Sorrentina***Fresh homemade potato dumplings sauteed with tomatoes, mozzarella and topped with basil*

\$ 8.95 \$14.95

**Penne Bolognese gratinate***Baked penne pasta with meat sauce and mozzarella cheese*

\$ 8.95 \$15.95

**Classic Spaghetti Bolognese***Pasta in a rich beef, veal ragout with a touch of tomato sauce*

\$ 8.95 \$14.95

**Ravioli di Pollo***Homemade ravioli filled with chicken and herbs in a pink mushroom sauce*

\$ 8.95 \$16.95

**Fettuccine Alfredo con Pollo***Pasta with grilled chicken breast in the finest creamy cheese sauce*

\$ 8.95 \$16.95

**Linguine alle Vongole Veraci***Pasta with fresh clams in a tomato or olive oil, garlic and white wine sauce*

\$ 9.95 \$17.95

**Linguine con Gamberi***Pasta with shrimp and arugula in a tomato or olive oil, garlic and white wine sauce*

\$ 9.95 \$17.95

**Linguine del Pescatore***Pasta with mussels, clams, calamari and shrimp in a light tomato sauce*

\$11.95 \$19.95

**Penne al Salmone***Pasta with fresh salmon in a marinara sauce with a touch of cream and white wine*

\$ 9.95 \$17.95

**Agnolotti di Aragosta***Home-made ravioli filled with fresh lobster meat and finished in a brandy marinara and cream sauce*

\$10.95 \$19.95



## RISOTTI

APTZ 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, carrots celery, 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

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* \$ 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* \$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!