

bar.vetro

a restaurant by *Vivolo*

BRUSCHETTE

ITALIAN CANNELLINI HUMMUS <i>WITH ROASTED PEPPER</i>	5
FRESH TOMATO AND REGGIANITO CHEESE	5
MARINATED AVOCADO, TOMATO AND RED ONIONS	6
BAKED ARTICHOKE DIP	6

ANTIPASTI

EGGPLANT STUFFED WITH A BLEND OF CHEESES IN A PLUM TOMATO SAUCE	8
PORK MEATBALLS IN A SPICY RAGU	8
CALAMARI FRITTI WITH A SPICY TOMATO SAUCE	8
RICCOTTA GNOCCHI IN A BROWN BUTTER SAUCE	8
FRESH MOZZARELLA, SMOKED SALMON AND TOMATO	9
BAKED CLAMS WITH HERB INFUSED BREAD CRUMBS	9
SHRIMP WITH WITH CANNELLINI BEANS AND TOMATO	9
ROLLED SKIRT STEAK WITH FONTINA CHEESE AND PROSCIUTTO	9

ASSAGGI

MARINATED MIXED OLIVES	5
PESTO DEVEILED EGGS WITH CRISP PROSCIUTTO	5
CHUNKS OF PARMIGIANO AND SOPRESSATA	8
RICE BALLS WITH MEAT, PEAS AND MOZZARELLA	7
PASTA FRITTA TOSSED WITH PARMIGIANO, GARLIC OIL AND PARSLEY	6

INSALATE

BABY SPINACH, ROASTED BEETS, GOAT CHEESE AND WALNUTS	9 / 12
CAESAR SALAD WITH CROUTONS	9 / 12
SMOKED SALMON, ARUGULA & GOAT CHEESE	12 / 15
ARUGULA, SHAVED FENNEL AND PARMIGIANO	9 / 12
CHOPPED MIXED GREENS WITH GARDEN VEGETABLES, MOZZARELLA, SOPRESSATA AND ANCHOVY	9 / 12
ITALIAN COBB SALAD WITH GRILLED CHICKEN, PANCETTA AND A CREAMY GORGONZOLA DRESSING	11 / 14

SPECIALTIES FROM CUCINA VIVOLO

TUNA SALAD, MIXED GREENS AND TOMATO	8
CHICKEN CURRY SALAD, RED PEPPERS, GOLDEN RAISINS OVER MIXED GREENS	8
RIGATONI SALAD WITH ASIAGO CHEESE, PROSCIUTTO DI PARMA AND TOMATOES OVER ARUGULA	8
EGGPLANT PANINI WITH PROSCIUTTO DI PARMA, ROASTED RED PEPPERS AND MOZZARELLA	8

SECONDO PIATTO

MANICOTTI STUFFED WITH RICOTTA, PARMIGIANO AND MOZZARELLA CHEESE PREPARED IN A PLUM TOMATO SAUCE	12
CAVATELLI WITH SAUSAGE, CANNELLINI BEANS AND ESCAROLE	14
CHEESE TORTELLINI IN A CREAM SAUCE WITH PANCETTA AND PEAS	14
THIN SPAGHETTINI WITH GARLIC, LEMON AND PECORINO CHEESE	14
SCIALATIELLI, SHORT SPAGHETTI IN A SPICY CHILI PEPPER AND TOMATO SAUCE AND SHAVINGS OF RICOTTA SALATA CHEESE	14
CONCHIGLIE IN A TOMATO SAUCE WITH EGGPLANT AND RICOTTA CHEESE	12
GEMELLI WITH BOLOGNESE SAUCE WITH PEAS, PORCINI MUSHROOMS AND CREAM	13
FUSILLI CALABRESE, FRESH TWISTED PASTA SERVED WITH A PESTO SAUCE WITH CHOPPED FRESH TOMATO	14
PENNE WITH CHUNKS OF CHICKEN, IN A CREAM SAUCE WITH SAGE AND SHALLOTS	15
MEZZE RIGATONI WITH SWEET ITALIAN SAUSAGE AND PORK MEATBALLS IN A TOMATO SAUCE	14
PACCHERI, LARGE TUBULAR PASTA PREPARED WITH MUSHROOMS AND A PORCINI TRUFFLE SAUCE	15
CAPELLINI WITH SHRIMP, MUSSELS, CLAMS, SEA SCALLOPS AND CALAMARI IN A TOMATO SAUCE	17
KAMUT WHOLE WHEAT PENNE PREPARED WITH FRESH VEGETABLES AND SHALLOTS	14
LINGUINE WITH A WHITE CLAM SAUCE	15
CHOICE OF A COMBINATION OF ANY TWO PASTAS	16
GRILLED SEASONAL VEGETABLES SERVED WITH THE GRAIN OF THE DAY	12
FILET OF SALMON IN A MUSTARD SAUCE, OVER ESCAROLE	18
FILET OF GROUPER WITH FRESH TOMATO, CAPERS, GARLIC AND MINT	21
BREAST OF CHICKEN LAYERED WITH MOZZARELLA, EGGPLANT AND PROSCIUTTO	17
FILETS OF CHICKEN WITH SHRIMP IN A WINE SAUCE WITH MUSHROOMS	18
PORK CHOP MILANESE WITH ARUGULA AND MARINATED TOMATO	16
VEAL SCALOPPINE DREDGED IN PARMIGIANO IN A LEMON SAUCE WITH PEAS, MUSHROOMS	21
ITALIAN MEATLOAF SERVED WITH TOMATO, MARSALA WINE, PEAS AND MUSHROOMS OVER MASHED POTATOES	14
10OZ HAMBURGER WITH GORGONZOLA CHEESE, ARUGULA AND TOMATO, SERVED WITH HAND CUT FRIED POTATOES	12
SIRLOIN STEAK PAILLARD WITH ARUGULA AND FRESH TOMATO	17