

Vivace

RESTAURANT WEEK

JANUARY 17 - JANUARY 24, 2016

CHEF DE CUISINE

KEVIN MCCARTHY

\$40+

Appetizer

TONNO E ARANCIA ROSSA CON FINOCCHIO E ARUGULA

*Albacore Crudo, Lemon Curd, Blood Orange, Purple Plum Radish, Arugula,
Espelette, Fennel*

~ OR ~

INSALATA MISTA CON CACHI

*Peterson Farms Baby Greens, Persimmon, Laura Chenel Goat Cheese, Pepitas
Pomegranate, White Balsamic Vinaigrette*

~ OR ~

BARBABIETOLLE ARROSTATITE CON RICOTTA E ARANCIONE

*Roasted Baby Beets, House Ricotta, Candied Pecans, Local Orange
Brown Butter Crumble, Arugula*

Entrées

BUCATINI NERO AI FRUTTI DI MARE

*Black Bucatini, Scallops, Clams, Mussels, Calamari, Shrimp, Chorizo, Fennel, Spinach
Oven Dried Tomatoes*

~ OR ~

BISTECCA ALLA GRIGLIATA CON FUOCO A LEGNA

*Wood Fire Grilled Flat Iron Steak, Cippolini Onion Crema, Swiss Chard
Duck Fat Potato Confit, Heirloom Radish, Barolo Sauce*

~ OR ~

PETTO DI POLLO AVVOLTO CON PROSCIUTTO E GORGONZOLA DOLCE

*Prosciutto Wrapped Jidori Chicken Breast, Pear and Parsnip Crema
Heirloom Carrot, Mustard Green, Gorgonzola Dolce*

Desserts

TORTINO AL LIMONE

Lemon Sable, Citrus Foam, Candied Grapefruit

~ OR ~

CROSTATA DI CIOCCOLATO

Chocolate Crostata, Almond Gelato

\$40+

WINE PAIRINGS CAN BE ADDED FOR AN ADDITIONAL \$25