

ANTIPASTI

- Garlic Bread with Mozzarella** - House made garlic bread with mozzarella served with house tomato sauce ... \$3.95
- Polpette con Ricotta** - Handmade Angus beef meatballs with fresh ricotta, served with house made crostini. \$8.95
- Fresh Mozzarella Fritti** - Hand breaded, flash fried fresh mozzarella served with house made marinara \$8.95
- Arancini Siciliano** - Two Arborio risotto balls stuffed with Angus beef, peas, house made tomato sauce and \$10.95
provone, breaded, and fried with roasted tomato sauce
- Calamari Fritti** - Domestic calamari flash fried, served with house marinara \$12.95
- Antipasto Vivo** - Prosciutto di Parma, Cappicola, Soppresatta, Parmigiano Reggiano, Sharp Provolone with \$16.95
olives, and roasted peppers

INSALATE

- Insalate di Casa** - Romaine, mixed greens, cucumbers, red onions, olives, and tomatoes \$3.95 \$6.95
- Insalate di Cesare** - Romaine hearts tossed in our house made Caesar dressing and topped with \$3.95 \$7.95
Parmigiano cheese and house made crostini
- Vivo's Famous Chopped Salad** - Chopped organic mixed greens, romaine, cucumbers, red onions, \$10.95
tomatoes, pepperoncini, and roasted peppers tossed in our house made balsamic vinaigrette
- Spinach Salad** - Organic Baby Spinach, Cremini mushrooms, cherry tomatoes, goat cheese with a warm \$10.95
pancetta vinaigrette
- Mozzarella Caprese** - Fresh tomato and fresh mozzarella slices topped with roasted peppers, fresh basil, \$10.95
Extra Virgin Olive Oil, and a balsamic reduction
- Insalata Salmone** - Fresh grilled salmon over mixed greens, red onions, mixed olives, cucumbers and \$15.95
tomatoes with house dressing

Add Chicken...\$3.95

Add Shrimp...\$7.95

Add Salmon...\$8.95

ZUPPE

- Zuppa Toscana** - Sautéed pancetta (Italian bacon), caramelized onions, house made chicken broth, cannellini ... \$6.95
beans, marinara sauce, organic spinach, and Parmigiano cheese
- Stracciatella Alla Romana** - House made chicken stock, Pecorino Romano, egg, and organic spinach \$6.95
- Pasta Fagioli** - Cannellini beans, pancetta (Italian bacon), and caramelized onions sautéed in a tomato brodetto . \$6.95
with chopped penne and Parmigiano cheese

DAL FORNO

- Lasagna di Forno** - Fresh pasta layered with Angus beef, ricotta cheese, parmigiana cheese, house tomato \$15.95
sauce, and mozzarella
- Ravioli al Forno** - Ricotta and mozzarella filled ravioli baked with our house marinara sauce and mozzarella ... \$15.95
- Eggplant Parmigiana** - Freshly breaded and fried eggplant topped with our house made marinara and baked . \$16.95
with mozzarella. Served with a side of spaghetti
- Pollo Parmigiana** - Fresh hormone/antibiotic free NC chicken breast breaded and fried, topped with our \$16.95
house made tomato sauce and mozzarella. Served with a side of spaghetti
- Pollo Cannelloni** - Two fresh pasta crepes rolled with grilled chicken, roasted peppers, ricotta, and mozzarella \$17.95
in a plum tomato cream sauce
- Eggplant Rollatini** - Fresh eggplant breaded and fried, rolled with ricotta and mozzarella, topped with our \$18.95
house marinara and baked with mozzarella. Served with a side of spaghetti
- Veal Parmigiana** - Fresh free range veal scaloppine breaded and fried to order, topped with house tomato \$22.95
sauce and baked with mozzarella. Served with a side of spaghetti

CONTORNI

- Side of Potatoes and Vegetables** - Red baby bliss potatoes, farm fresh vegetables sautéed in garlic and oil ... \$6.95
- Side of Spinach** - Organic baby spinach sautéed with garlic and oil \$6.95
- Side of Italian Sausage** - Baked Italian sweet sausage \$7.95
- Side of Meatballs (3)** - House made meatballs made from fresh Angus beef, Italian herbs, and spices \$8.95

Split plate fee of \$3.95

Parties of 8 or more are subject to a 20% gratuity

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

PRIMI PIATTI

Spaghetti con Polpette - Imported Italian spaghetti tossed in our house made tomato sauce with house made meatballs, and finished with grated Parmigiano	\$14.95
Spaghetti Bolognese - Imported Italian spaghetti tossed with our house made Angus beef Bolognese sauce and topped with grated Parmigiana ...	\$16.95
Fettuccine Alfredo - Imported Italian Fettuccine, European butter, cream, and grated Parmigiano cheese	\$16.95
Rigatoni Vodka - Imported Italian rigatoni tossed with Italian pancetta, caramelized onions, vodka, Italian plum tomatoes, a touch of cream, and grated Pecorino Romano	\$16.95
Spaghetti Carbonara - Imported Italian spaghetti, sautéed pancetta (Italian Bacon), caramelized onions, white wine, and a touch of cream tossed with grated parmigiana cheese	\$17.95
Calamari Marinara - Calamari sautéed with marinara brodetto, and spaghetti.	\$18.95
Gnocchi Bolognese - Hand made in house potato pasta "gnocchi" tossed in a Angus beef meat sauce with a touch of cream and Parmigiano ..	\$18.95
Linguine White Clam Sauce - NC littleneck clams, white clam sauce, butter brodetto, and garlic tossed into imported linguini. Marinara brodetto can be substituted	\$18.95
Gamberetti Scampi - 16/20 Jumbo shrimp tossed in a garlic butter white wine sauce and imported Italian linguini	\$19.95
Penne Rustica - Imported Italian penne pasta in a plum tomato sauce, touch of cream, baby organic spinach, roasted red peppers, grilled chicken, and grated parmigiana ..	\$19.95
Gamberetti Fra Diavolo - 16/20 Jumbo shrimp sautéed in a fiery hot marinara sauce and tossed with imported Italian linguini. Available in mild, medium, or hot	\$19.95
Gamberetti Fiorentina - 16/20 Jumbo shrimp sautéed with garlic and oil, sun-dried tomatoes, and organic spinach served over a nest of imported Italian angel hair	\$19.95
Gnocchi Gorgonzola - House made potato pasta "gnocchi" in a mushroom gorgonzola truffle oil cream sauce	\$20.95
Lobster Ravioli - Maine lobster filled OG ravioli in a pink plum sherry cream sauce topped with shrimp	\$25.95
Add Chicken...\$3.95 Add Sausage...\$7.95 Add Shrimp...\$7.95 Add Salmon...\$8.95	

SECONDI PIATTI

Pollo Scarpariello - Harvest Land chicken, Italian sausage, and red baby bliss potatoes sautéed in a spicy rosemary pepperoncini balsamic sauce with sautéed green beans	\$19.95			
Salmone Positano - House cleaned and cut fresh Atlantic salmon, pan seared and served over a bed of sautéed spinach and tomatoes with shallots, a touch of cream, and grated Parmigiano	\$21.95			
Pollo di Campania - Hormone/antibiotic free NC chicken breast sautéed with an Asiago mushroom cream sauce, topped Prosciutto di Parma and served over a bed of organic spinach over pasta	\$23.95			
Crab Encrusted Salmon - Hand cut fresh Atlantic salmon pan seared and encrusted with jumbo lump crab meat and finished in a sherry cream sauce and grated Parmigiano. Served with our house vegetables ...	\$24.95			
Frutti di Mare - A fresh seafood medley of shrimp, NC clams, Prince Edward Island mussels, and calamari in a marinara brodetto, served on a small bed of linguini with house made crostini tips	\$28.95			
	<table> <tr> <td>Salmon</td> <td>Chicken</td> <td>Veal</td> </tr> </table>	Salmon	Chicken	Veal
Salmon	Chicken	Veal		
Picatta - Hormone/antibiotic free NC chicken breasts, free range veal scaloppine, or hand cut fresh Atlantic salmon served in a lemon butter white wine sauce with capers. Served with house vegetables	\$17.95	\$22.95		
Marsala - Hormone/antibiotic free NC chicken breasts or free range veal scaloppine sautéed with Cremini mushrooms and Marsala wine. Served with house vegetables	\$17.95	\$22.95		
Milanese - Hand breaded pan fried hormone/antibiotic free NC chicken cutlets or free range veal scaloppine served over organic mixed greens topped with red onions, house roasted red peppers, Extra Virgin Olive Oil, balsamic reduction, and served with our house vegetables	\$16.95	\$21.95		
Francaise - Hormone/antibiotic free NC chicken breasts or free range veal scaloppine dipped in egg batter and pan fried in a lemon butter white wine sauce. Served with house vegetables	\$17.95	\$22.95		
Sorrentino - Hormone/antibiotic free NC chicken breasts or free range veal scaloppine sautéed topped with grilled eggplant, Prosciutto di Parma, and fresh mozzarella in a house roasted red pepper sherry wine sauce. Served with house vegetables	\$21.95	\$24.95		
Saltimbocca - Hormone/antibiotic free NC chicken breasts or free range veal scaloppine sautéed with fresh sage, Madeira wine topped with Prosciutto di Parma, served over a bed of sautéed spinach	\$21.95	\$25.95		

Split plate fee-\$3.95

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PIZZA

	12"	16"
NY Style Pizza - Thin crust pizza with house made Italian plum pizza sauce, EVOO, fresh basil, ... grated parmigiana, and mozzarella	\$10.95	\$14.95
"Cinelli's Famous" Grandma Margherita (Square) - Often imitated never duplicated! My ... family brought this pizza from NY to NC over 20 years ago. Made in anadized specialty square pans of 12x12 or 16x16, this pizza is olive oil based thin crust, with mozzarella, hand crushed Italian plum tomatoes, EVOO, fresh minced garlic, grated parmigiana and, fresh basil	\$12.95	\$17.95
Carne - NY pizza with slices of house made Angus meatballs, Italian sausage, and pepperoni	\$14.95	\$20.95
Formaggi (White) - All cheese pizza. Mozzarella cheese, grated pecorino and parmigiana, ricotta, and fresh minced garlic	\$14.95	\$20.95
Vegetarian - Fresh organic baby spinach, Baby Bellas, fresh minced garlic, onions, and mozzarella ... with hand crushed Italian tomatoes	\$15.95	\$20.95
Melanzane (Eggplant Pizza) - Hand crushed Italian tomatoes, fresh garlic, fried fresh eggplant, . ricotta cheese and mozzarella cheese	\$15.95	\$20.95

GLUTEN FREE PIZZA

NY Style - Gluten free crust with Italian plum pizza sauce and mozzarella		\$13.95 ^{14"}
Margherita - Gluten free crust with mozzarella and hand crushed Italian plum tomatoes, fresh minced garlic, grated parmigiana and fresh basil		\$14.95
Veggie - Gluten free crust with organic baby spinach, Baby Bellas, onions, fresh minced garlic and mozzarella ...		\$16.95
Carne - Gluten free NY style pizza with Italian plum tomatoes sauce, house made Italian sausage, pepperoni, ... and ham		\$16.95

CALZONE AND STUFFED ROLLS

Cheese Calzone - Ricotta, mozzarella, and grated parmigiana in a crescent shaped roll baked until golden brown, served with our house made marinara		\$10.95
Chicken Roll - Freshly fried chicken breast, house pizza sauce, and mozzarella cheese wrapped in pizza dough and baked golden brown, served with house made marinara		\$11.95
Stromboli - Classically done! Pepperoni, house sliced meatballs, sausage, onions and peppers with pizza sauce and mozzarella wrapped and baked in a pizza dough till golden brown		\$12.95

TOPPINGS

	12"/14"	16"
Toppings - Meatballs - Sausage - Pepperoni - Ham - Baby Bellas - Onions - Anchovies - Banana Peppers - Fresh Garlic - Extra Cheese - Jalapenos - Pineapple	\$1.50	\$3.00
Gourmet Toppings - Goat Cheese - Gorgonzola Cheese - Roasted Red Peppers - Kalamata Olives - Grilled/Fried Chicken - Fried Eggplant - Fresh Mozzarella - Ricotta - Spinach - Sliced Tomatoes	\$2.50	\$4.95
Premium Toppings - Prosciutto di Parma - Italian Pancetta	\$3.95	\$6.95

PANINI

All Panini's (Sandwiches come with a side house salad or side Caesar Salad)

Chicken Parmigiana Sandwich - Hand breaded chicken cutlet, house tomato sauce with melted mozzarella on artisan bread		\$12.95
Eggplant Parmigiana Sandwich - Hand breaded fresh eggplant fried and topped with our house made marinara and baked with mozzarella on artisan bread		\$12.95
Meatball Parmigiana Sandwich - House made Angus meatballs, with our house made tomato sauce topped and baked on artisan bread with mozzarella		\$12.95
Sausage Parmigiana Sandwich - Italian sweet sausage, sautéed with onion and peppers in our house made marinara sauce with melted mozzarella on artisan bread		\$12.95
Chicken Caprese Sandwich - Fresh grilled hormone/antibiotic free NC chicken breast topped with mixed greens, fresh mozzarella, and house roasted red peppers, EVOO, and balsamic reduction on artisan bread		\$13.95
Italian Sandwich - Soppresatta, salami, pepperoni and provolone cheese with mixed greens, onions, house ... roasted red peppers, EVOO and balsamic reduction on artisan bread		\$13.95
Vegetarian Sandwich - Sautéed organic baby spinach, grilled eggplant, house roasted red peppers, and fresh mozzarella with EVOO and balsamic reduction on artisan bread		\$13.95

Split Plate Charge - \$3.95

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