



\$30.18

APPETIZERS

FRENCH ONION GRATINEE

SLOW COOKED ONIONS WITH RED WINE, BEEF STOCK, CRUSTED BREAD AND GRUYERE

SICILIAN TUNA CARPACCIO

BLUE FIN TUNA, BLISTERED TOMATOES, PICKLED SHALLOTS, FRIED CAPERS AND AIOLI

CAESAR SALAD BRULEE

ROMAINE HEARTS BRUSHED WITH LEMON CAESAR, PARMESAN CHEESE THEN FLAME TORCHED

BEEF SALAD WITH ARUGULA

ROASTED BEETS SLICED THIN, PISTACHIO, CHEVRE AND BLUEBERRY BALSAMIC

BIG PLATES

BOLOGNESE ALLA RIGATONI – *VIVO SIGNATURE*

SLOW BRAISED BEEF & VEAL SIMMERED IN RED WINE WITH SAN MARZANO TOMATOES,
PARMESAN AND HERBS

SHRIMP CARBONARA DE BUCCATINI

CRISPY PANCETTA, GARLIC, SPINACH, CREAM WITH SUNNY SIDE EGG

VEAL RICOTTA MEATBALLS – *HOUSE SPECIALTY*

LIGHT TOMATO RAGU, PARMESAN CREAM OVER MACARPONE POLENTA

BRICK PRESSED CHICKEN

BRAISED SWISS CHARD, MASCARPONE POLENTA, NATURAL REDUCED CHICKEN AU JUS

PAN ROASTED HALIBUT

FARRO KALE SALAD, TRUFFLE TOMATO RELISH, BLACK PEPPER AIOLI

DESSERTS

SALTED CARAMEL BUDINO

PISTACHIO PANNA COTTA WITH BLUEBERRY CREME FRAICHE

CTNOW *Taste* OF
HARTFORD