



## STARTERS

### AVANTI GARLIC LOAF 4

parmesan cheese, garlic, basil, French baguette

### CALAMARI FRITTI 13

herb crusted-flash fried, basil-tomato sauce

### CRISPY VEAL MEAT BALLS 13

oregano, thyme, shallots, crushed pepper, marinara

### STUFFED MUSHROOMS 9

spinach, prosciutto, parmesan, béchamel

### CEVICHE 14

shellfish marinated in vodka and cilantro-lime juice

### ESCARGOT CHABLISIAN 10

citrus-chablis sauce, angel hair, mushrooms, tomatoes

### GNOCCHI ARRABBIATA 13

crushed tomatoes, red pepper, garlic

### TODAY'S SOUP 8

## GREENS

### GREEK SALAD 12

romaine lettuce, cucumbers, tomatoes, feta cheese,  
kalamata olives, oregano-lemon dressing

### CAESAR SALAD 11

hearts of romaine, parmesan cheese, garlic croutons,  
classic caesar dressing

### ARUGULA SALAD 12

roasted pear, crumbled gorgonzola, candied pecans, hazelnut dressing

### ASPARAGUS SALAD 12

gorgonzola cheese crumbles, roasted peppers, tarragon vinaigrette

*sip | enjoy | relax*

♥ *Vivienne*

20% gratuity will be added to parties of 8 or more • \$5.00 split entrée charge  
Executive Chef Mario Sanchez

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.



## **ENTRÉES**

### **FARFALLE CARBONARA 23**

prosciutto, ham, scallions, parmesan-garlic cream sauce

### **THREE CHEESE SPINACH LASAGNA 23**

parmesan, mozzarella, ricotta, béchamel, marinara

### **LINGUINI CLAMS 34**

pinot grigio infused garlic

### **FETTUCCHINE AVANTI 36**

grilled medallions of beef tenderloin, mushroom-brandy

### **WILD MUSHROOM RISOTTO 21**

cremini, oyster, shiitake, white truffle oil drizzle

### **TAGLIATELLE BOLOGNESE 24**

traditional style- pork loin, pancetta, tenderloin

### **PAN SEARED ALASKAN HALIBUT 39**

risotto primavera, mango relish, burre blanc sauce

### **LINGUINI PESCATORE 31**

medley of shellfish, marinara sauce

### **FETTUCCHINE DIABLO 24**

marinated grilled breast of chicken, mushrooms, basil, spicy marinara

### **LINGUINI MEAT BALLS 26**

spinach, mushrooms, marinara

### **WEEKLY RAVIOLI 26**

enjoy today's chef inspiration

### **LAMB CHOPS 39**

mint port demi glaze

### **CHICKEN LIMONE 28**

capellini, chardonnay-citrus, capers

### **TOURNEDOS AVANTI 45**

grilled tenderloin of beef topped, mushrooms, wilted spinach, gorgonzola cheese, madeira wine reduction

### **JUMBO LUMP CRAB CAKES 37**

whole grain dijon mustard sauce

### **CRAB MEAT CRUSTED SEA BASS 44**

risotto primavera, citrus beurre blanc

### **CHICKEN PARMESAN 28**

herb-breaded crusted, mozzarella cheese, fettuccine alfredo

### **GRILLED ATLANTIC SALMON 38**

parmesan risotto, pesto sauce