



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 12

shellfish marinated in vodka and cilantro-lime juice

ESCARGOT CHABLISIAN 10

citrus-chablis sauce, angel hair, mushrooms, tomatoes

GNOCCHI ARRABBIATA 12

crushed tomatoes, red pepper, garlic

TODAY'S SOUP 8

GREENS

GREEK SALAD 11

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

CAESAR SALAD 10

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

ARUGULA SALAD 11

roasted pear, crumbled gorgonzola, candied pecans, hazelnut dressing

ASPARAGUS SALAD 12

gorgonzola cheese crumbles, roasted peppers, tarragon vinaigrette

sip | enjoy | relax

♥ *Vivienne*

22% 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 22

parmesan, mozzarella, ricotta, béchamel, marinara

LINGUINI CLAMS 32

pinot grigio infused garlic

FETTUCINE AVANTI 34

grilled medallions of beef tenderloin, mushroom-brandy

WILD MUSHROOM RISOTTO 20

cremini, oyster, shiitake, white truffle oil drizzle

TAGLIATELLE BOLOGNESE 24

traditional style- pork loin, pancetta, tenderloin

PAN SEARED ALASKAN HALIBUT 37

risotto primavera, mango relish, burre blanc sauce

LINGUINI PESCATORE 29

medley of shellfish, marinara sauce

FETTUCINE DIABLO 24

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

LINGUINI MEAT BALLS 24

spinach, mushrooms, marinara

WEEKLY RAVIOLI 26

enjoy today's chef inspiration

LAMB CHOPS 39

mint port demi glaze

CHICKEN LIMONE 27

capellini, chardonnay-citrus, capers

TOURNEDOS AVANTI 42

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 42

risotto primavera, citrus beurre blanc

CHICKEN PARMESAN 27

herb-breaded crusted, mozzarella cheese, fettuccine alfredo

GRILLED ATLANTIC SALMON 36

parmesan risotto, pesto sauce