

PRANZO at VIVACE

The Pranzo (which means lunch in Italian) on Sundays is still a significant family event in Italy. Stroll the streets of any small Italian town on a Sunday morning and the fragrance wafting from every window will be that of a simmering *sugo*. In a true Italian tradition, people meet around a table with a simple and wholesome homemade cooked meal with family members, old friends or new acquaintances coming together over the enjoyment of food. Vivace welcomes you to gather for relaxed conversation over a delectable family style Sunday lunch, taking the time to taste and enjoy homemade pasta, local seafood and meat, sipping tasteful and refreshing *aperitivi* and wines.

APERITIVI

BELLINI \$14

The Bellini was invented sometime between 1934 and 1948 by Giuseppe Cipriani, Founder of Harry's Bar in Venice, Italy. Because of its unique pink color, which reminded Cipriani of the color of the toga of a saint in a painting by 15th century Venetian artist, Giovanni Bellini, he named the drink the Bellini.

Ingredients: Prosecco, Fresh White Peach Puree

NEGRONI \$14

The signature Campari cocktail had been an international favorite for more than a century. It was created in the early 1900's by a Florentine aristocrat, Count Camillo Negroni. The Count asked the bartender to add some bite to his preferred cocktail, the Americano.

Ingredients: Gin, Campari, Martini Rosso Sweet Vermouth, Club Soda

AMERICANO \$14

The Americano was first served in creator Gaspare Campari's bar in the 1860's. The cocktail was originally known as the "Milano-Torino". During prohibition, the Italians noticed a surge of American tourists who enjoyed the cocktail. As a compliment to the American visitors the cocktail became known as the "Americano"

Ingredients: Campari, Martini Rosso Sweet Vermouth

SPRITZ \$14

The origins of this drink are not known but it is widely believed that the Spritz was born during the 19th century Austrian occupation of Italy. During this time German soldiers got used to drinking local Venetian wines at the many cafes and taverns, but the alcohol content was so much higher than the beer they would drink back home that they would dilute it with seltzer water.

Ingredients: Pinot Grigio, Aperol, Club Soda

CRUDO BAR

Carlsbad Oysters, Local Albacore Tuna, Striped Bass, Octopus Salad

MOZZARELLA BAR

Artisan Burrata and Mozzarella Cheese served with Fresh Tomatoes, Roasted Artichokes, Olives, Red Peppers, Pickled Garlic, Olive Oil

ARTISAN CHEESES & SALUMI BAR

Selection of Artisanal American and Italian Cheeses and Cured Meats Sliced Fresh

ANTIPASTI BAR

Balsamic Marinated Grilled Eggplant, Squash Agrodolce, Grilled Baby Artichokes and Parmesan Cheese, Roasted Portobello Mushrooms, Bell Pepper and Onions, Fennel and Orange Salad

CHOICE OF ENTREE

Cheese Ravioli with Mushroom Ragu and Huckleberries

Rigatoni alla Bolognese

Wood Roasted Tenderloin with Beef Sugo

Wood Roasted Jidori Chicken with Marsala Brodo

Roasted Sea Bass, Grilled Meyer Lemon, Capers, Brodo

CHOICE OF CONTORNI

Caramelized Cauliflower, Anchovy, Capers

Creamy Polenta

Roasted Peewee Potatoes

Brussels Sprouts, Tessa, Bread Crumbs

DOLCI ASSAGGI BAR

Tiramisu, Zuppa Inglese, Cannoli alla Ricotta, Tortino ai Pinoli, Zeppole con Miele e Gianduia, Panna Cotta alle Fragole, Torta di Cioccolato e Nutella, Torrone Classico and al Pistacchio, Spumini, Biscotti

\$ 45