



Bistro Lunch Menu

Featuring Contemporary French & Italian Cuisines

✓ ViVÁ Signature Item ♥ Healthier Selection

BISTRO SOUPS

French Onion au Gratin *cup 3.79 | bowl 4.99* ✓

Loaded Baked Potato Soup *cup 3.79 | bowl 4.99*

Lobster Bisque with Sweet Corn Creamy Lobster Bisque, Roasted Sweet Corn, Tomato, Madeira Wine, and Tuscan Spices *cup 4.99 | bowl 6.49* ✓

Soup du Jour *cup Market | bowl Market*

FRESH SALADS

Add the Following to Any Salad:

- Grilled or Crispy Chicken +3
- Grilled Ahi Tuna (Rare) +6
- Steak Bites or Mini-Crab Cakes +6
- Grilled Shrimp or Grilled Salmon +6

Chopped Salad Mixed Greens, Chopped Tomato, Cucumber, Peppers, Red Onion, Crispy Shoestring Potatoes, and Mozzarella with House Basil Balsamic Vinaigrette *full 6.99 | side 3.99* ♥

Caesar Classico Crisp Romaine, Pesto Croutons, Red Bell Pepper, Parmesan Crisp, and Cracked Black Pepper with House Caesar Dressing *full 6.99 | side 3.99* ♥

Tomato & Mozzarella Caprese with Fresh Basil, Basil Balsamic Vinaigrette, and Spring Mix with Citrus Champagne Vinaigrette *full 9.99 | side 5.99* ✓♥

Spinach & Chianti Pear Salad with Chianti Poached Pear, Candied Walnuts, Mandarin Oranges, Sun-Dried Cranberries, Gorgonzola, and Raspberry-Balsamic Vinaigrette *full 9.99 | side 5.99* ✓♥

ViVÁ Spring Mix Apple, Walnut & Goat Cheese Salad with Sun-Dried Cranberries and Citrus Champagne Vinaigrette *full 9.99 | side 5.99* ✓♥

Strawberry Walnut Spinach Salad with Fresh Strawberries, Candied Walnuts, Mandarin Oranges, Spinach, and Raspberry Vinaigrette *full 9.99 | side 5.99* ✓♥

Sicilian Crunchy Chicken Salad with Mixed Greens, Bruschetta, Avocado, Hard-Boiled Egg, Bacon, Red Onions, Black Olives, Mozzarella, and Creamy Parmesan-Peppercorn Dressing 11.99

French Country Chicken Cobb Salad with Mixed Greens, Fresh Asparagus, Hard-Boiled Egg, Red Beets, Tomatoes, Gorgonzola, Bacon, Candied Walnuts, and Bleu Cheese Dressing 11.99 ♥

All Lunch Entrées Include Choice of Chopped Salad, Caesar Salad, or Cup of Soup (Lobster Bisque 1.20 Additional), & Fresh-Baked French Bread

Substitute Any of the Following Signature Side Salads for \$2 Additional:

- Spring Mix Apple, Walnut & Goat Cheese
- Spinach & Chianti Pear Salad
- Strawberry Walnut Spinach Salad
- Tomato & Mozzarella Caprese

FRESH FISH & SEAFOOD

Parmesan-Encrusted Tilapia with Sautéed Spinach and Lemon Caper Vinaigrette (One Side) 15.99 ✓

Sweet Potato-Encrusted Salmon with Sun-Dried Cranberries, Apples, Walnuts, and Amaretto Sauce (One Side) 17.99 ✓

NEW! Spicy Seared Ahi Tuna au Poivre (Served Rare) with Ginger Wasabi Aioli (One Side) 17.99 ♥

Broiled Fresh Fish with Choice of Herb-Seasoned Citrus Vinaigrette, Bruschetta & Lemon Capers, or Pomegranate Balsamic Reduction, Served with Garden Herb Orzo & Wild Rice (No Additional Side) ♥

- Tilapia 14.99
- Mahi Mahi 15.99
- Salmon 16.99

Broiled Lump Crab Cakes with Lemon Aioli (One Side) 17.99

CHICKEN

NEW! Chicken Pepperoni Roulade Stuffed with Mozzarella and Served with Rotini Marinara (No Side) 12.99

Chicken Margherita with Mozzarella, Sun-Dried Tomatoes, Sautéed Spinach, Basil, Lemon-Caper Vinaigrette, and Extra Virgin Olive Oil with Fettuccini (No Side) 13.99 ✓

Chicken Parmesan with Basil, Provolone, and Marinara Served with Spaghetti (No Side) 13.99

Chicken Marsala & Mushrooms Sautéed Chicken Breast with Shallots, Garlic, and Parmesan, Served with Fettuccini (No Side) 14.99

Pecan-Encrusted Chicken Breast Stuffed with Brie Served with Mixed Berry Dipping Sauce (One Side) 15.99 ✓

Herb-Encrusted Chicken with Parmesan Over Fettuccini Alfredo (No Side) 13.99 ✓

PASTA CREATIONS

Add the Following to Any Pasta Entrée:

- Hot Italian Sausage or Meatballs +2
- Grilled or Crispy Chicken +3
- Grilled Shrimp or Grilled Salmon +6
- Steak Bites or Mini Crab Cakes +6

Home-Made 4-Cheese Lasagna with Ricotta, Mozzarella, Provolone, Parmesan, and Marinara Sauce (No Side) 11.49

Macaroni & Cheese a la ViVÁ with Stewed Tomatoes, Rotini Pasta, Parmesan, Fresh Herbs, and Panko Bread Crumbs (No Side) 9.99

Spaghetti & Hot Italian Sausage or Meatballs (No Side) 10.99

Penne Bravo a la Vodka Spinach, Tomatoes, Toasted Sunflower Seeds, Gorgonzola and Vodka Sauce Served with Penne Pasta (No Side) 12.99 ✓

Rotini Primavera Marinara with Broccoli, Zucchini, Asparagus, Tomatoes, Sun-Dried Tomatoes, Mushrooms, Green Bell Pepper, Black Olives, Sunflower Seeds, and Gorgonzola with Rotini Pasta in Marinara (No Side) 13.99 ✓♥

Lobster Ravioli with Lobster Sherry Cream Sauce & Lump Crab (No Side) 17.99 ✓

WOOD-FIRE GRILL • SIGNATURES

Fresh Fish – Blackened OR Simply Grilled (with Lemon, Garlic, Fresh Herbs, and Olive Oil) Served with Sautéed Mediterranean Vegetables (No Additional Side): ♥

- Tilapia 14.99
- Mahi Mahi 15.99
- Salmon 16.99

Chicken Breast – Blackened OR Simply Grilled (with Lemon, Garlic, Fresh Herbs, and Olive Oil) Served with Sautéed Vegetables (No Additional Side) 12.99 ♥

NEW! Spicy Sautéed Shrimp & Chicken Primavera with Hot Italian Sausage, Tomatoes, Onions, and Roasted Red Peppers Over Sautéed Mediterranean Vegetables (No Additional Side) 14.99

Meat Loaf Wellington with Marsala Mushroom Sauce and Garlic Mashed Potatoes (No Additional Side) 12.99 ✓

Tuscan Eggplant Parmesan House-Breaded Eggplant, Batter-Dipped Mushrooms, and Provolone, Served with Spaghetti Marinara (No Side) 13.99 ✓

✓ Wood-Fire-Grilled Steaks

Choice of Locally Butchered Steaks with Sautéed Mushrooms or Sautéed Onions (One Side)

- 7-Oz. Shoulder Tender 13.99
- 8-Oz. Flat-Iron 15.99
- 10-Oz. Delmonico 17.99
- 10-Oz. Rib-Eye 19.99
- Filet Mignon 19.99 (6-Oz.) 25.99 (9-Oz.)

Substitute Any of the Following Toppings for \$1 Additional:

- Gorgonzola Walnut Butter
- Balsamic Red Onion Marmalade with Gorgonzola
- Pepperoncini Garlic Butter
- Smothered in Mushrooms, Onions, & Provolone

BISTRO SIDES

Fresh Broccoli with Herb-Seasoned Olive Oil 3.49 ♥

Sautéed Fresh Asparagus with Brown Sugar Butter & Parmesan 4.49 (\$1 Additional as Entrée Side) ✓♥

Sautéed Mediterranean Vegetables 3.49 ✓♥

Garden Herb Orzo & Wild Rice 3.49 ♥

Red-Skin Garlic Mashed Potatoes 2.99

ViVÁ Caramel Mashed Sweet Potatoes with Pecan Granola Crunch 3.49

ViVÁ Steak Fries 2.99

Spaghetti Marinara 3.49

Chopped Salad 3.99 ♥

Caesar Classico Salad 3.99 ♥

Fresh-Baked French Bread with Herb-Seasoned Olive Oil 99¢ / Person | 2.49 / Basket

Ask Your Server for Special Menus for Dairy Allergy, Gluten-Free, Nut Allergy, Vegan, and Vegetarian Needs.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. A gratuity of 18% will be added for parties of 7 or more. Single check per party of 12 or more.



Bistro Lunch Menu

✓ VIVÁ Signature Item ♥ Healthier Selection

All Burgers, Sandwiches, Paninis & Wraps Include Choice of Bistro Cole Slaw, Fruit Salad, Potato Chips, or Steak Fries

BURGERS & SANDWICHES

Colossal ½-Lb. Sirloin Burger with Lettuce, Tomato, & Onion on a Kaiser Roll 8.49
Add American, Cheddar, Provolone, or Swiss Cheese (50¢ Additional)

NEW! Marsala Mushroom ½-Lb. Sirloin Burger with Mozzarella & Carmelized Onions on a Kaiser Roll 8.99

Bistro ½-Lb. Sirloin Burger with Provolone, Sautéed Mushrooms, Fried Onion Straws, Bacon and BBQ Sauce on a Kaiser Roll 8.99 ✓

Tuscan ½-Lb. Sirloin Burger with Balsamic Red Onion Marmalade & Gorgonzola on a Kaiser Roll 8.99 ✓

Tuscan Cheesesteak with Shaved Steak, Italian Sausage, Sautéed Onions, American Cheese, Marinara Sauce, and Bruschetta on a Soft Italian Roll 8.99

Turkey Apple Brie Sandwich with Apple-Cranberry Spread, Brie, Walnuts, and Field Greens on Toasted Bread 8.99 ✓

NEW! Grilled Tilapia Avocado BLT with Bacon, Lettuce, Tomato, & Lemon Aioli on a Kaiser Roll (Available Blackened Upon Request) 9.99

VivÁ Lump Crab Cake Sandwich with Lemon Aioli 8.99

HOT PANINI SIGNATURES

Hot Pastrami with Dijonnaise, Swiss Cheese, and Bistro Cole Slaw 9.99 ✓

Turkey Reuben with Swiss Cheese, Thousand Island Dressing, and Bistro Cole Slaw 9.99 ✓

Chicken Caprese with Fresh Mozzarella, Tomato & Basil Bruschetta, and Basil Balsamic Vinaigrette 8.99 ✓ ♥

Spicy Italian Buffalo Chicken with Gorgonzola & Alfredo Sauce 8.99

Prime Rib French Dip with Choice of Spicy Pepper-Jack or Provolone Cheese, Mushrooms, & Fried Onion Straws on a Panini Roll and Served with au Jus 9.99 ✓

PANINIS & WRAPS

Chicken Caesar with Romaine, Red Onions, Crisp Bacon, and Parmesan 8.99

Chicken Cobb with Bleu Cheese, Crisp Bacon, Avocado, Tomato, Lettuce, and Honey Mustard 9.99 ✓

Turkey Club BLT with Crisp Bacon, Lettuce, Tomatoes, Red Onions, and Lemon Aioli 8.99 ✓

Ham & Swiss with Lettuce, Tomato, and Honey Mustard 8.99

Roast Beef with Provolone, Lettuce, Horseradish Dill Aioli, and Sliced Red Onions 9.99

Mediterranean Vegetable with Roasted Red Pepper, Zucchini, Spinach, Hummus, Feta, Basil, & Virgin Olive Oil 9.99 ♥

\$6.99 Pick 2 Lunch Combos

(Available Monday through Saturday 11 AM - 4 PM)

- 1st Pick:** (Select 1)
- Cup of Loaded Baked Potato or French Onion Soup (Substitute Lobster Bisque +1.20)
 - Chopped Salad or Caesar Classico
- 2nd Pick:** (Select 1)
- 1/2 Panini or Wrap (Chicken Caesar, Chicken Cobb, Ham & Swiss, Roast Beef, or Turkey Club)
 - Flatbread Pizza (Classico, Margherita, Pepperoni & Sweet Peppers, Sausage & Mushrooms, or White Pizza)
 - Quiche du Jour
 - Home-Made 4-Cheese Lasagna

APPETIZERS • TAPAS

Mix or Match Tapas 3/12.99 or 5/19.99

Tapa Appetizer

Signature Trio ✓

Mini Lump Crab Cakes, Bacon-Wrapped Shrimp, & Bruschetta — 12.99

NEW! Tuscan Mussels Florentine with Spinach, Bruschetta, Onions, Garlic, Parmesan, & White Wine Cream Sauce — 8.99

Lump Crab au Gratin with Toasted Crostini Slices ✓ — 9.99

NEW! Spicy Seared Ahi Tuna au Poivre (Served Rare) with Ginger Wasabi Aioli — 9.99

French Baked Brie Puff with Walnuts, Caramel Sauce, Granny Smith Apples & Mixed Berry Sauce ✓ — 9.99

Flatbread Pizzas: ✓ — 7.99

- **Classico** with Mozzarella and Marinara
- **Margherita** with Fresh Tomatoes, Mozzarella, and Basil
- **Pepperoni & Sweet Peppers** with Mozzarella and Marinara
- **Sausage & Mushrooms** with Mozzarella and Marinara
- **White Pizza** with Ricotta, Mozzarella, Artichokes, Mushrooms, Black Olives, and Sun-Dried Tomatoes

Bruschetta & Grilled Garlic Crostini Fresh Tomato, Basil, Red Wine Vinaigrette, and Extra Virgin Olive Oil ♥ 4.49 6.99

Tomato & Mozzarella Caprese with Fresh Basil and Basil Balsamic Vinaigrette ✓♥ 5.99 9.99

Creamy Artichoke & Spinach Dip with Toasted Crostini Slices 4.99 7.99

Italian Hummus with Rosemary Garlic Pita ♥ 4.49 6.99

NEW! "Fresh-Cut" Sweet Potato Fries with Cinnamon Maple Aioli 4.49 6.99

Loaded Baked Potato Wedges with Horseradish Dill Aioli Dipping Sauce 4.49 6.99

Crunchy Sputino Rolls with Walnuts, Cream Cheese, Sun-Dried Cranberries, & Gorgonzola Served with Pomegranate Dipping Sauce ✓ 4.99 7.99

Bacon-Wrapped Mediterranean Dates with Mixed Fruit Chutney ✓ 4.49 6.99

NEW! Fresh Fruit & Cheese Kabobs Cheddar, Provolone, and Fresh-Cut Fruits with Raspberry Yogurt & Grapes ♥ 4.99 7.99

NEW! Mediterranean Cheese & Olive Kabobs 4.99 7.99

Cheddar, Provolone, and Assorted Olives with Dijonnaise & Pepperoncini ♥

Mushrooms Parmesan Batter-Dipped with Provolone and Marinara 4.99 7.99

VivÁ Sirloin or Grilled Chicken Sliders "Mix or Match" 2/5.69 3/7.99

- Select Toppings:
- BBQ Bacon & Cheddar
 - Gorgonzola & Balsamic
 - Roasted Red Peppers, Provolone & Lemon Aioli

Lifeguard Calamari Rings Flash-Fried Calamari Tossed in Pepperoncini-Garlic Butter with Marinara ✓ 5.69 8.99

Shrimp Firecrackers Fried Batter-Dipped Spicy Shrimp with Hot Pepper Aioli ✓ 5.69 8.99

Bacon-Wrapped Shrimp with BBQ Glaze & Crispy Onions 5.69 8.99

Mini-Lump Crab Cakes with Lemon Aioli 5.69 8.99

Lump Crab & Mushroom Margherita Lump Crab Stuffed Mushrooms Baked with Tomato, Basil, and Mozzarella ✓ 5.69 8.99

Crunchy Chicken Tenders Served with Choice of Honey Mustard or Hot Sauce with Gorgonzola Dip ✓ 4.99 7.99

DESSERTS

Home-Made Cheesecakes: ✓

full 4.99 | mini 2.99

- Bananas Foster
- Peanut-Butter Caramel Fudge
- Strawberry Dulce

Tiramisu full 5.99 | mini 3.59

Chocolate Bocce Ball with Chocolate Mousse, Dark Chocolate Crème, and Chocolate Ganache 5.99

Peanut Butter Fudge Cake 5.99

Crème Brûlée: full 4.99 | mini 2.99

- French Vanilla
- Dark Chocolate Kahlua

Mixed Berry Cobbler a la Mode

full 5.99 | mini 3.59

Shared Desserts

Warm Apple Crostada Rustic Apple Tart with Sun-Dried Cranberries, French Vanilla Ice Cream, and Cinnamon Caramel Sauce (serves 2) 6.99 ✓

Caramel Brownie Walnut Fudge Sundae (serves 2) 7.99 ✓

Strawberry Shortcake a la Mode (serves 2) 7.99 ✓



Bistro Lunch Menu

✓ VIVÁ Signature Item ♥ Healthier Selection

BEVERAGES

Free Refills on Coffee, Tea, Iced Tea, and Soft Drinks with Any Food Purchase

Freshly Brewed Gourmet Coffee or Tea

(Regular or Decaffeinated) 2.49

Espresso *single* 1.99 | *double* 2.59

Espresso Creations: ✓

- **Latte** – Rich, Freshly Ground Espresso Made with Frothy Steamed Milk and Choice of 1 Flavor* 3.69
- **Cappuccino** – Freshly Ground Espresso Coffee with Added Milk and Choice of 1 Flavor* 3.69

*Flavors:

- Classic
- Caramel
- Vanilla
- Hazelnut
- Mocha
- Mocha Raspberry
- Cinnamon Dulce
- Pumpkin 'N Spice

Freshly Brewed Iced Tea

(Unsweetened) 2.49

Naturally Flavored Iced Teas 2.79

Mango • Peach • Pomegranate • Raspberry

Lemonade and Soft Drinks 2.49

Pepsi • Diet Pepsi • Mountain Dew
Sierra Mist • Ginger Ale • Root Beer

Milk (Regular or Chocolate) 2.49

Juice 2.79

Cranberry • Grapefruit • Orange
Pineapple • Tomato

San Pellegrino Sparkling Water

small 2.49 | *large* 4.59

Evián Non-Sparkling Water

small 2.49 | *large* 4.59

MOJITOS

6.5 Each • Non-Alcoholic 5.25 Each

All Mojitos are Prepared with Fresh Fruits, Carta Blanca Rum, Simple Syrup Infused with Natural Flavors, Fresh Mint, and a Splash of Sparkling Water

- | | | | |
|------------------|---------------------|-------------------------|--------------------|
| Classic | Orange Mango | Piña Colada | Pomegranate |
| Raspberry | Strawberry | Strawberry Peach | Watermelon |

MOJITO-RITAS

6.5 Each

All Mojito-Ritas are Prepared with Fresh Fruits, Tequila, ViVá Sour Mix, Simple Syrup, and Fresh Mint.

- Classic** (Lime) **Orange Mango** **Pomegranate** **Raspberry** **Strawberry**

SIGNATURE MARTINIS

6.5 Single • 11.9 Double

- | | | |
|-----------------------------|-------------------------------|-----------------------|
| ViVá Cran-Razz Cosmo | Granny Smith Appletini | Purple Haze |
| Emerald Pear | Lemon Berry Drop | Sexy Alligator |
| Espresso | Peach Mangotin | White Peach |

42nd St. Manhattan

CANDY-TINIS

6.5 Single • 11.9 Double

- | | | |
|-------------------|--------------------------|------------------------|
| Almond Joy | Peanut Butter Cup | Sour Patch Kids |
| Milky Way | Pop Rocks | Twix |

KIDS

(12 & Under)

EAT FREE ON SUNDAYS

(Except Holidays)

(One Child's Meal per Adult Entrée)

WORLD-CLASS ALES & LAGERS

Drafts

	Regular Glass	Large Glass	7-Oz. Sampler	Pitcher
Domestic				
Coors Light • Miller Lite	2.75	3.50	1.50	9.50
Yuengling Lager				
Blue Moon				
Seasonal Feature	3.75	4.75	2.50	13.00
Sam Adams				
Seasonal Feature	3.75	4.75	2.50	13.00
Stout's Brewing Co.				
Seasonal Feature	3.75	4.75	2.50	13.00
Belgian Ale				
Hoegaarden	4.75	6.00	3.00	16.50
India Pale Ale				
Dogfish Head				
60-Min. IPA	4.75	6.00	3.00	16.50
Stout				
Guinness	4.75	6.00	3.00	16.50
Southern Tier				
Seasonal Feature	Market	Market	Market	Market
Tröegs Brewing Co.				
Seasonal Feature	Market	Market	Market	Market
Victory Brewing Co.				
Seasonal Feature	Market	Market	Market	Market

Bottles

Domestic & Malt Alternatives — 4

Blue Moon	O'Douls
Bud Light	Sam Adams Boston Lager
Bud Light Lime	Stout's American Pale Ale
Budweiser	Stout's Scarlet Lady
Coors Light	Yuengling Lager
Labatt Blue	Mike's Lemonade
Michelob Ultra	Smirnoff Ice
MGD 64	Woodchuck Amber Cider
Miller Lite	

World-Class Ales & Lagers —

Bottles - 5
(Lindeman's 10) (Young's Stout 6.5)

Amstel Light	
Bell's Two-Hearted Ale	
Corona (Reg. or Light)	
Dos Equis	
Franziskaner Weisse	
Harpoon IPA	
Heineken (Reg. or Light)	
Magic Hat #9	
Newcastle Brown Ale	
Rogue Dead Guy Ale	
Sierra Nevada Pale Ale	
Stella Artois	
Lindeman's Framboise 10	
Young's Double Chocolate Stout 6.5	

WINES & SANGRIAS

Cruvinet Whites

	6-Oz. Glass	750ml Bottle
Moscato Elmo Pio	7.5	29
Riesling Blue Fish-Sweet	7.5	29
Chenin Blanc Jovly Vouvray	7.5	29
Chardonnay Dancing Bull	7.5	29
White Blend Hey Mambo	7.5	29

Sauvignon Blanc

Domaine Jouclary 7.5 29

House Whites

White Zinfandel	5.5	13.9
Pinot Grigio	5.5	13.9
Chardonnay	5.5	13.9

Sangrias \$5 (6-Oz.) • 12.9 (1/2-L Carafe)

• Classic Red • Mixed Berry • White Peach

Cruvinet Reds

	6-Oz. Glass	750ml Bottle
Pinot Noir Cellar No. 8	7.5	29
Tempranillo Picos	7.5	29
Petite Sirah McManis	7.5	29

Merlot/Shiraz/Cabernet Blend

Ironberry 7.5 29

Cabernet Sauvignon

Snap Dragon 7.5 29

House Reds

Malbec Budini	7.5	29
Lambrusco	5.5	13.9
Merlot	5.5	13.9
Cabernet Sauvignon	5.5	13.9

Champagne Sparklers 6

- **Bellinis** – Peach – Raspberry – Strawberry
- **Kir Royale**
- **Mimosa**
- **Pomosa** (Pomegranate Juice & Champagne)

Sparkling Wines

	Glass	Split	Bottle
J. Roget Brut	5	–	20
Asti (Martini & Rossi)	–	8	30
Brut (Korbel)	–	8	30
Champagne (Moët & Chandon)	–	–	65



Special Events Up to 500 Guests!

• **Toscani Special Events Venue • Let Us Cater to Your Site!**

Contact Carole at 610-685-3900 XT400

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Celebrate With Excellence!