



## PRIMI - STARTERS

Our starters come with finest Italian cheese and freshly made meatballs, fresh homemade arancini, best Italian cured meat come from Campania region of Italy

### ANTIPASTO MISTO ITALIANO - 15

Selection of Italian cured meats, accompanied with cheese, olives, sun-dried tomatoes, Pesto sauce, toasted sourdough bread and bruschetta pomodoro.

### BRUSCHETTA CON POMODORINI, BURRATA - 9

Toasted sourdough bread. Topped with cherry tomatoes, garlic, and olive oil, Burrata and Basil oil.

### ARANCINI - 11

Dip-fried rice balls, filled with Fior Di Latte cheese. Served with our homemade spicy tomato sauce.

### RICOTTA & N'DUJA POLPETTINE - 11

Homemade meatballs cooked in our tomato sauce and topped with Ricotta cheese served with toasted sourdough bread.

### COZZE - 12

Fresh Mussels in a garlic and white wine creamy sauce or in homemade spicy tomato sauce. Served with toasted sourdough bread.

### GAMBERONI - 12

King prawns in a garlic butter sauce. Served with a Vivace crispy Rocket and toasted sourdough bread.

### MELANZANE GRATINATE - 10

Roasted Aubergine topped with parmesan cheese and finished in an oven. Served over our homemade tomato sauce.

### FOCACCIA OLIVA - 8

Marinated Mixed olives served with Focaccia bread and extra virgin olive oil.

## SALADS

Burrata is fresh mozzarella with even gooier creamier filler inside

### CAPRESE SALAD - 9

Sliced beef tomato, Buffalo Mozzarella and fresh basil leaves, Served on a bed of crispy Vivace salad.

### BEEF BURRATA SALAD - 13

Maple beetroot with fresh orange and crispy Vivace salad, topped with creamy burrata and pistachio sauce.

### AL POLLO SALAD - 16

Grilled Chicken breast with crispy Vivace salad and homemade Walnut Caesar dressing.

### SALMON SALAD - 18

Grilled Salmon fillet with crispy Vivace salad and warm lemon creamy dressing.

### GAMBERONI SALAD - 18

Spicy garlic King prawns with crispy Vivace salad, cherry tomatoes, grilled courgettes and extra virgin olive oil.

# BISTRO MENU

## SECONDI - FISH & MEAT

### SALMONE - 26

Grilled Salmon fillet with homemade butternut squash puree and Potato Gratine, asparagus. With shellfish sauce.

### BRANZINO - 26

Grilled Seabass fillet with homemade butternut squash purée, Potato Gratine and asparagus. With shellfish sauce.

### SELEZIONE DI FRUTTI DI MARE - 30

Selected by the chef different grilled seafood, served with vegetables and shellfish sauce.

### 10 OZ SIRLOIN OR 100Z BEEF FILLET TAIL - 29

Grilled Steak, served with grilled tomato and mixed leaves salad. Asparagus, skin on chips, grilled mushroom. Accompanied with Peppercorn or Gorgonzola cheese sauce.

### COTOLETTA DI MANZO E GAMBERI - 30

Beef tenderloin cutlets grilled and topped with creamy buttery prawns, Served with Potato Gratine and asparagus.

### POLLO ITALIANO - 20

Grilled Chicken breast with creamy sauce filled with mushrooms, sun-dried tomatoes and garlic. Topped with wilted spinach and poached egg.

### SALTIMBOCCA - 20

Grilled Chicken breast with spicy tomato sauce. Topped with Buffalo Ricotta cheese and grilled courgette.

## SIDES

### SKIN ON CHIPS - 3.5

### SWEET POTATO FRIES - 4.5

### ROASTED ROSEMARY POTATOES - 4.5

### MEDITERRANEAN VEGETABLES - 4.5

### VIVACE CRISPY SALAD - 4.5

### FUNGO CREMOSO ALL'AGLIO - 5

### GARLIC BREAD - 6

### GARLIC BREAD CHEESE - 8

### TOMATO GARLIC BREAD - 7

### SPICY TOMATO GARLIC BREAD - 9

### GARLIC BREAD SPICY GORGONZOLA - 11

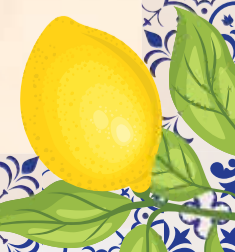
# Vivace Bistro

*The taste of Napoli*  
in Hesse

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 Vivace Bistro  Vivace Bistro



## PASTA

All our pasta is gourmet fresh pasta

### TORTELLONI CON BURRATA - 18

Fresh Tortelloni pasta filled with creamy Burrata and black Truffle in a creamy sauce. Finished with shaved fresh Truffle.

### TORTELLONI CON SALMON - 18

Fresh Tortelloni pasta filled with Salmon with creamy Napoli tomato sauce. Topped with shellfish sauce.

### RAVIOLI DI MANZO - 18

Fresh Beef filled Ravioli pasta with Madeira Red wine sauce. Topped with wild mushrooms and crispy guanciale.

### TAGLIATELLE ALLA NAPOLETANA - 16

Fresh Tagliatelle pasta with Chicken and mushrooms in creamy sauce. Finished with truffle oil.

### STROZZAPRETI - 16

Fresh Strozzapreti pasta in creamy sauce filled with chicken pieces, Italian sausage and broccoli. Finished with pistachio sauce.

### TROFIE AL PESTO - 16 (V)

Fresh Trofie pasta with grilled vegetables in creamy walnut pesto sauce. Topped with crispy potatoes

### TONNARELLI ALLA CARBONARA - 16

Fresh Tonnarelli pasta with Crispy Guanciale in a creamy egg and pecorino Romano cheese sauce.

### TONNARELLI DI MARE - 24

Fresh Tonnarelli pasta with mixed seafood in a shellfish sauce. Finished with a touch of homemade spicy tomato sauce and topped with filleted grilled Seabass.

### TONNARELLI CON POLPETTE - 16

Fresh Tonnarelli pasta with homemade spicy meatballs in a tomato sauce. Topped with cherry tomato and parmesan cheese.

### RIGATONI ALLA BOLOGNESE - 16

Fresh Rigatoni Tortelloni pasta filled with creamy Burrata and black Truffle in a creamy sauce. Finished with shaved

### RIGATONI ALLA GIARDINIERA - 16 (V)

Fresh Rigatoni pasta Cooked with Aubergine and Olives, in spicy tomato sauce. Topped with Buffalo cheese.

### TAGLIATELLE ALLA COZZE - 20

Fresh Tagliatelle pasta with Fresh mussels, king prawns, garlic, chilli and cherry tomatoes in a white wine buttery sauce.

### BEETROOT GNOCCHI - 13 (V)

Homemade Beetroot potato Gnocchi with beetroot sauce. Finished with Vivace pistachio pesto. Topped with Buffalo Ricotta cheese.

## CALZONE

Filled, folded and stone-baked pizza topped with San Marzano tomato sauce, Fior Di Latte and a drizzle of extra virgin olive oil

### O'BUTTUNAT - 16.5

Buffalo Ricotta and Napoli Salami, Ventricina (finest pepperoni) and fresh chilli.

### O'CUORN - 16.5

Creamy Truffle mushroom sauce, Smoked Provolone cheese, Chicken, Cooked Ham and Mushrooms.

### POSITANO - 16.5

Fior Di Latte cheese, Italian Sausage, grilled Aubergine and Spinach.

### O'PANUOZZO - 16.5

Buffalo Mozzarella, cooked Ham, chicken and homemade meatballs.

### VERDURE - 16.5 (V)

With Spinach and grilled vegetables, filled with Fior Di Latte cheese.

All our dishes can be made to suit your requirements.  
Please specify when ordering  
For Allergens & Dietary Requirements, Please Ask Member Of Staff.

Fior Di Latte Italian finest Mozzarella coming from Campania region of Italy.

Our cured meat are imported from the southern regions of Italy  
and we have chosen the best and the finest products.

## PIZZA CLASSICHE

Our pizzas are cooked the neapolitan way slow-proofed dough topped with the finest ingredients from campania, cooked in under 90 seconds at 500 degrees resulting in a light and airy pizza with a slightly charred crust

### REGINA MARGARITA - 11

San Marzano tomato sauce with Fior Di Latte cheese. Fresh basil & olive oil.

### NAPOLETANA - 14.5

San Marzano tomato sauce, Fior Di Latte cheese, Anchovies, Capers, Black Olives and fresh Basil.

### STAGIONI - 14.5

San Marzano tomato sauce, Fior Di Latte, Salami Napoli, Mushrooms, Cooked Ham and Artichokes.

### BUFALOTTA E SPINACI - 14.5

San Marzano tomato sauce, Fresh Buffalo Ricotta cheese, fresh Buffalo Mozzarella, egg and spinach topped with nutmeg powder.

### A'PICCANTE - 14.5

San Marzano tomato sauce, Fior Di Latte, N'duja, spicy Italian sausage and spicy meatballs.

### PARMIGIANA - 14.5

San Marzano tomato sauce, Fior Di Latte, Aubergine, Parmesan cheese and Fresh basil.

### ALLA BOSCAIOLA - 14.5

San Marzano tomato sauce, Fior Di Latte, Cooked Ham and Mushrooms.

### CICCIO - 14.5

San Marzano tomato sauce, Fior Di Latte, Smoked Provolone cheese, Italian sausage, grilled chicken and grilled peppers.

### DI MARE - 14.5

San Marzano tomato sauce, Oregano, different range of Seafood.

## PIZZA "IN BIANCO"

White base pizza or with tomato base with a drizzle of extra virgin olive oil

### A'CONTADINA - 16

Rich creamy base topped with Fior Di Latte, Ham, Mushrooms, Red onions, Oregano and Parmesan flakes.

### A'CHIAIA - 16

Rich creamy base topped with Smoked Provolone cheese, Gorgonzola cheese, and Pecorino Romano cheese.

### O'TONNO - 16

Rich creamy base topped with Smoked Provolone cheese, Red onions and Tuna.

### O'PARADISO - 16 (V)

Rich creamy base topped with Fior Di Latte cheese, grilled Peppers, grilled Aubergine and grilled Courgettes.

### FIORILLO - 16

Rich creamy base topped with Fior Di Latte cheese, Italian sausage, butternut squash and N'duja.

## PIZZA SPECIALI

### A'CAPRESE - 16.5

San Marzano tomato based, Fior Di Latte cheese, Rocket, Parma ham, Burrata and Parmesan cheese. Finished with Extra Virgin olive oil.

### MODI DELLO CHEF - 16.5

San Marzano tomato based, Fior Di Latte cheese, grilled chicken, Cooked Ham, Spicy sausage, Burrata, Pistachios and Extra Virgin olive oil.

### CALABRESE - 16.5

San Marzano tomato based, Fior Di Latte cheese, N'duja, Ventricina, Spicy honey, Burrata and Extra virgin olive oil.

### CAMPO DI TARTUFI - 16.5

Truffle and Mushroom creamy sauce, Provolone cheese, Pancetta, grilled chicken, Mushrooms, Truffle oil and Burrata.