



ITALIAN KITCHEN • PIZZA • BAR

APPETIZERS

fiori di zucca fritti 14

Italian squash blossoms filled with mozzarella and ricotta breaded and fried to perfection served with pesto, and tomato sauce

arancini di carne 16

arborio rice balls stuffed with ground beef ragu, fresh mozzarella breaded with panko fried to a golden brown served with side of tomato sauce

mozzarella caprese 14

fior di latte mozzarella and heirloom tomato slices served with evoo

calamari fritti 16

lightly breaded flash fried calamari served with dipping sauce duo

sautéed mussels 16

choice of sauce: fradiavola, scampi or marinara, fresh P.E.I mussels with roasted garlic, Fresh basil, toasted crostini and evoo

meatballs casserole 16

house-made beef Italian meatballs served with D.O.P San Marzano tomato sauce and grilled toasted Italian bread and shaved parmigiano reggiano

stuffed eggplant 14

eggplant stuffed with blend of 3 cheeses and spinach and topped with D.O.P. San Marzano tomato sauce

ViVa french fries 12

house-made french fries with bacon bits, Italian sausage, pepperoni bits and cheddar cheese

SALADS

mediterranean 12

mixed greens and romaine, tomatoes, cucumbers, red onions, peperoncini, kalamata olives, pistachios, feta cheese with red wine vinaigrette dressing

beets & nuts 13

mixed greens topped with sliced beets, candied walnuts, goat cheese and drizzled with balsamic vinaigrette dressing

caesar 12

hearts of romaine mixed with garlic croutons, shaved parmigiano reggiano and traditional caesar dressing

primavera 14

arugula, sun-dried cranberries, candied walnuts, goat cheese drizzled with raspberry vinaigrette dressing.

garden 11

iceberg Lettuce, tomatoes, red onions, kalamata olives, cucumbers, peperoncini and balsamic vinaigrette

add: chicken 9 | shrimp 12 | mignon tips 15 | salmon 16

WINGS

6 wood fired 14

rosemary evoo

our famous chicken wings charred in our wood fire oven with rosemary, evoo, served with celery with choice of ranch or blue cheese

marinara

our famous chicken wings charred in our wood fire oven with touch of marinara sauce and served with celery with choice of ranch or blue cheese

scampi

our famous chicken wings charred in our wood fire oven with touch of scampi sauce and served with celery with choice of ranch or blue cheese

6 fried 14

honey old bay

our famous chicken wings deep fried to perfection with old bay and served with celery with choice of ranch or blue cheese

buffalo

our famous chicken wings deep fried to perfection with buffalo sauce and served with celery with choice of ranch or blue cheese

hot honey habanero

our famous chicken wings deep fried to perfection with hot honey habanero sauce and served with celery with choice of ranch or blue cheese

SOUPS

italian wedding 10

clear beef broth with spinach, small beef meatballs and pasta

chesapeake crab 14

creamy and rich soup with crab and seasonings

pasta e fagioli 12

tomato base cannellini beans, celery, peeled tomatoes, onions and carrots served with grated parmigiano reggiano

PASTA

fettuccine bolognese L - 18 D - 23

house-made fettuccine pasta served with house-made creamy beef bolognese

penne vodka L - 16 D - 21

penne pasta with creamy vodka sauce

fettuccine alfredo L - 16 D - 21

house-made fettuccine pasta served with rich flavors of parmigiano reggiano alfredo sauce

gnocchi caprese L - 17 D - 22

house-made potato dumplings served with D.O.P San Marzano marinara sauce, organic cherry tomatoes, fresh mozzarella and fresh basil

mushroom ravioli L - 17 D - 22

house-made ravioli stuffed with button, shiitake, oyster mushrooms, creamy parmigiano reggiano sauce topped with shaved parmigiano reggiano

spaghetti & meatsauce L - 18 D - 23

spaghetti with our house-made meatsauce, D.O.P. tomato sauce, basil, topped with parmigiano reggiano

SEA

linguine with clams L - 19 D - 24

little neck clams and organic cherry tomatoes sautéed with garlic white wine sauce and linguine pasta

linguine allo scoglio L - 25 D - 30

linguine pasta with D.O.P. San Marzano marinara sauce and organic cherry tomatoes, evoo sautéed with calamari, little neck clams, Maine mussels, shrimp, seared scallops and MD jumbo lump crabmeat

salmone imperiale 31

8 oz. salmon filet with crab meat lump topped with crab bisque sauce and served with side of garlic mashed potato and asparagus

linguine shrimp L - 20 D - 25

sautéed shrimps with linguine pasta, evoo, organic cherry tomato and choice of scampi sauce or fradiavola sauce

fettuccine mediterraneo L - 23 D - 28

house-made fettuccine pasta with creamy parmigiano reggiano sauce sautéed with jumbo shrimp, seared scallops and MD jumbo lump crabmeat

LAND

chicken marsala L - 19 D - 24

pan-seared chicken sautéed with button, shiitake & oyster mushrooms, Lombardo marsala wine, angel hair pasta

chicken francese L - 19 D - 24

chicken breast coated in buttered eggs flour, served with spaghetti and white wine lemon butter sauce and parsley

penne sausage and pepper L - 19 D - 24

penne pasta with light D.O.P. San Marzano sauce sautéed with mild Italian sausage, wood-fired peppers, onion and fresh garlic

penne mignon L - 23 D - 28

penne pasta sautéed with mignon tips, minced carrots, onions, button, shiitake & oyster mushrooms in a Lombardo marsala wine sauce topped with gorgonzola cheese crumbs

L - Lunch D - Dinner (LUNCH ENDS AT 3:00 PM)

evoo - Extra Virgin Olive Oil

D.O.P.- denominazione di origine protetta (Protected Designation of Origin)

PHILLY CHEESESTEAK

original philly 16

USDA shaved ribeye, grilled onions, white American cheese, lettuce, tomatoes and hot banana peppers

deluxe 17

USDA shaved ribeye, grilled onions, green peppers, mushrooms, white American cheese, lettuce, tomatoes, and hot banana peppers

italian 17

USDA shaved ribeye, grilled onions, eggplant, zucchini, mozzarella cheese, lettuce, tomatoes and hot banana peppers

chicken cheesesteak 16

shaved chicken, grilled onions and white American cheese with lettuce, tomatoes and hot banana peppers

AMERICA'S FAVORITES

spaghetti & meatballs L - 17 D - 22

spaghetti with our house-made meatballs, D.O.P. tomato sauce, basil, topped with parmigiano reggiano

lasagna L - 17 D - 22

layered house-made pasta, stuffed with bolognese meat, ragù, cheese, tomato sauce and topped with melted mozzarella

parmigiana L - 19 D - 24

choice of: eggplant or chicken D.O.P San Marzano sauce with angel hair pasta, parmigiano reggiano, melted mozzarella

baked ziti L - 15 D - 20

penne pasta baked with ricotta & mozzarella, tomato sauce, topped with melted mozzarella

CHEESEBURGERS

ViVa burger 16

char-grilled choice angus beef with melted American cheese, lettuce, tomatoes, red onions and pickles served on a grilled brioche bun

Italianish burger 18

char-grilled choice angus beef mixed with fresh garlic and parsley, crispy bacon, Italian sausage, grilled onions, melted mozzarella, lettuce, tomatoes and served on grilled brioche bun

crazy burger 18

char-grilled choice angus beef, crispy bacon, grilled pepperoni and ham sautéed mushrooms with melted American cheese, secret crazy sauce served on a grilled brioche bun

mex burger 18

char-grilled choice angus beef mixed with cilantro, monterey jack cheese, lettuce, pico de gallo, avocado, jalapeno and chipotle sauce served on grilled brioche bun

PIZZA

12" round personal

Any pizza is available on gluten free +\$5

veggie lovers 19

choice of D.O.P San Marzano sauce or white sauce with spinach, broccoli, mushrooms, mozzarella, red onions and yellow & red roasted peppers

chicken & pesto 22

pesto Genovese sauce, mozzarella, grilled chicken, roasted tomatoes, roasted pine nuts topped with fresh ricotta and arugula

chicken & vodka 22

our house made vodka sauce with grilled chicken, mushrooms, basil, mozzarella

meat lovers 22

D.O.P San Marzano sauce, mozzarella, pepperoni, ham, Italian mild sausage and bacon

wild mushroom 21

white pizza made with ricotta, parmigiano reggiano, mozzarella topped with wild mushrooms, prosciutto and truffle oil drizzle

pistachio pizza 21

pistachio sauce, mozzarella, crumbled pistachios, red onions and rosemary

eggplant & zucchini 20

D.O.P San Marzano sauce with eggplant, zucchini, mozzarella and topped with goat cheese

capricciosa 19

D.O.P San Marzano sauce, mozzarella, kalamata olives, ham, artichokes, roasted peppers and mushrooms

cheese 15

D.O.P. San Marzano sauce, parmigiano reggiano and mozzarella

margherita 16

D.O.P. San Marzano sauce, parmigiano reggiano, fresh mozzarella, fresh basil and evoo

diaviola 17

D.O.P San Marzano spicy sauce with spicy salame and calabrese peppers, mozzarella and fradiavola sauce

white 18

white pizza topped with mozzarella, fresh tomatoes, arugula, prosciutto di parma, parmigiano reggiano and evoo

meatballs 20

D.O.P San Marzano tomato sauce, house-made meatballs, mozzarella, fresh basil, topped drizzle pesto sauce



ITALIAN KITCHEN • PIZZA • BAR

LUNCH ONLY

PANINI PARMIGIANA

meatball parm sub 16

house made beef meatballs, D.O.P San Marzano tomato sauce, melted mozzarella, parmigiano reggiano

chicken parm sub 16

deep fried breaded chicken breast, D.O.P San Marzano tomato sauce, melted mozzarella, parmigiano reggiano

eggplant parm sub 14

eggplant, D.O.P San Marzano tomato sauce, melted mozzarella, parmigiano reggiano

sausage parm sub 15

Italian mild sausage, D.O.P San Marzano tomato sauce, melted mozzarella, parmigiano reggiano

philly steak parm sub 16

USDA ribeye, D.O.P San Marzano tomato sauce, melted mozzarella, parmigiano reggiano

LUNCH ONLY

PANINI SUBS

Italian hoagie 16

prosciutto cotto, salame and provolone cheese, lettuce, sliced tomatoes, red onions, hot banana peppers and red wine vinegar oil

prosciutto e mozzarella 18

24 mo. Prosciutto di Parma, fresh mozzarella, basil, lettuce, tomato and evoo

veggie sub 15

zucchini, artichoke hearts, woodfire peppers, mozzarella, topped with goat cheese and balsamic glaze drizzle

sausage & peppers 15

Italian mild sausage, woodfire peppers, onions, smoked mozzarella, touch of D.O.P san marzano marinara sauce

chicken, bacon & pesto 16

seasoned chicken breast, roasted tomatoes, smoked mozzarella, applewood smoked bacon, evoo and basil pesto sauce

ViVa KID'S MENU

Kids 9 years or under Only

kids cheese pizza 13

kids pepperoni pizza 14

chicken tenders w/fries 15

grilled chicken nuggets w/fries 15

cheese ravioli 14

pasta 14

spaghetti | angel hair | penne

your choice of sauce:

meat sauce | butter | tomato sauce
meatball w/tomato sauce | alfredo

COCKTAILS

sofisticata 15

pilar blonde rum, campari, pineapple nectar, fresh lime juice

viva martini 15

wheatley vodka, olive juice, gorgonzola olives

viva margarita 16

trés agave tequila, cointreau, fresh lime juice, agave nectar, salt rim

aperol spritz 15

prosecco, aperol, splash of soda

cosmo 15

absolut citron, cointreau, fresh lime juice, cranberry juice

smoked aged viva old-fashioned 26

rabbit hole cavehill, bitters, orange and cherry, smoke of aged wood

the cellos 15

lemon, orange or raspberry martini with a sugar rim

the sangrias 15

red or white house made sangrias

figgin peachy 16

figenza fig vodka, prosecco, peach purée, fresh lime juice

bada bing 16

chocolate vodka, double espresso vodka, frangelico, bailey's

negrini 17

hendricks gin, campari, carpano sweet vermouth, orange peel

MOCKTAILS

virgin espresso martini 10

seedlip spice 94, cold brew coffee concentrate, simple syrup

virgin margarita 10

lime, strawberry, peach or mango flavors

virgin mojito 10

lime, strawberry, peach or mango flavors

citrus fizz 10

seedlip groove 42, organic marmalade cordial and sparkling water

busy fruit 10

orange juice, pineapple juice, grenadine, splash of sierra mist

contee spritz 10

spritz del conte, simple syrup, sparkling water

BEER

DRAUGHT

STELLA ARTOIS (5%) 8

MILLER LITE (4.2%) 8

PERONI (5.1%) 8

FLYING DOG THE TRUTH (8.7%) 8

BLUE MOON (5.16%) 8

DBB VIENNA LAGER (5.2%) 8

BOTTLES

ANGRY ORCHARD CIDER (GF) 7

BUD LIGHT 7

CORONA LIGHT 7

GUINNESS 7

HEINEKEN LIGHT 7

MICHELOB ULTRA 7

CORONA EXTRA 7

HEINEKEN 7

YUENGLING 7

NON-ALCOHOLIC BEER 6

tequila/mezcal

AVION 44 35

CLASE AZUL REPOSADO 35

CLASE AZUL GOLD LEAF 40

CASAMIGOS BLANCO 13

CASAMIGOS MEZCAL 14

CASAMIGOS REPOSADO 15

DON JULIO ANEJO 18

DON JULIO BLANCO 13

DON JULIO REPOSADO 15

DON JULIO 1942 35

ILEGAL JOVEN 13

ILLEGAL REPOSADO 15

PATRON SILVER 13

1800 SILVER 13

1800 REPOSADO 15

cognac/brandy

E&J BRANDY 12

HENNESSY VS 18

HENNESSY VSOP 20

HENNESSY XO 35

REMY MARTIN VSOP 15

REMY MARTIN 1738 20

bourbon & rye

ANGELS ENVY 18

BASIL HAYDEN 16

BLANTONS 30

BULLEIT BOURBON 15

BULLEIT RYE 15

EAGLE RARE 30

ELIJAH CRAIG 14

JEFFERSONS RESERVE 15

JIM BEAM 12

KNOB CREEK 12

MAKERS MARK 13

OLD FORESTER 13

PAPPY VAN WINKLE (10yr) 75

PAPPY VAN WINKLE (12yr) 90

WIDOW JANE 15

WOODFORD RESERVE 16

gin

BEEFEATER 13

BOMBAY SAPPHIRE 13

BOMBAY SAPPHIRE DRY 13

HENDRICKS 13

TANQUERAY 13

THE BOTANIST 13

whiskey

CROWN ROYAL 13

FIREBALL 13

GENTLEMEN JACK 14

JACK DANIELS 13

JAMESON 13

SCREW BALL 13

single malt/scotch/ blended scotch

BALVENIE (12yr) 18

DEWAR'S 18

GLENFIDDICH (12yr) 18

GLENLIVET (12yr) 18

HIBIKI 35

JOHNNIE WALKER BLACK LABEL 18

JOHNNIE WALKER BLUE LABEL 45

JOHNNIE WALKER RED LABEL 15

MACALLAN (12yr) 25

MACALLAN (18yr) 45

TALISKER 18

YAMAZAKI (12yr) 50

vodka

ABSOLUT 13

BELVEDERE 15

DEEP EDDYS 13

GREY GOOSE 15

KETEL ONE 15

TITO'S 13

WHEATLEY 12

rum

BACARDI SILVER 13

CAPTAIN MORGAN 13

MALIBU COCONUT 13

MEYER'S 13

PILAR BLONDE RUM 14

HAPPY HOUR

AVAILABLE EVERYDAY
AT BAR ONLY
3:00 PM - 6:00 PM
(excluding some holidays)

PRICES ARE SUBJECT TO CHANGE.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

ALLERGY WARNING: Our food may contain or have come in contact with peanuts, tree nuts, soy, eggs, wheat, fish, shellfish, or dairy products. Olives on our salads may have pits. Unpitted olives such as on our pizza may still contain pits. Please speak to your server if you have any concerns.

GLUTEN WARNING: We advise against GF dough for extreme gluten intolerances; ViVa is not a gluten free environment. In consuming our gluten free items, be aware that there may be a chance of cross-contamination. Patrons are encouraged to consider this information in light of their individual requirements and needs.