

Primo / Starter

Minestrone Casereccio (V) A traditional, Italian soup made with fresh vegetables	4.95
Bruschetta Originale (V) Vivas old style Bruschetta served with slices of Ciabatta bread, topped with rocket, ripe cherry tomatos, sundried tomatos, capers, feta cheese, caramelised onion and olives	6.85
Bruschetta Speciale Chopped cherry tomatos, caramelised onion, fresh basil, Buffalo mozzarella and Parma ham	6.95
Tapenade Frutti di Mare A delicious mix of smoked salmon, prawns, anchovies, caramelised onion, olives, capers and mascarpone cheese, served on slices of grilled ciabatta bread	7.95
Olive Speciale A mixture of olives in Vivas homemade marinade	5.25
Italian Funghi Button mushrooms coated in breadcrumbs, baked in the oven with garlic butter and served with ciabatta bread	4.75
Funghi con Spinaci Button mushrooms stuffed with garlic spinach, cooked in the oven with Napoli sauce and parmesan cheese, served with ciabatta bread	4.95
Funghi Dolcelatte Button mushrooms stuffed with famous Italian Dolcelatte cheese, coated in breadcrumbs and then baked in the oven and served with ciabatta bread	4.95
Funghi Con Pate Button mushrooms stuffed with duck liver pate, coated in golden breadcrumbs and then baked in the oven and served with ciabatta bread	4.95
Funghi Al Pecorino Saut�ed mushrooms with garlic, spinach, goats cheese, served on toasted ciabatta bread with pesto	5.95
Cozze al Vapore Steamed mussels with a choice of two sauces: Cream, lemon and garlic OR Pomodoro sauce with olives, garlic & herbs	6.95
Calamari Impanati Breaded strips of Calamari with chilli and lemon with a mixed bean salad, served with a sweet chilli dip	6.95
Gamberoni Fritti Padella il Diabolo Flambe king prawns in vodka, garlic and paprika in a fresh sicilian lemon sauce, served on a bed of rocket	7.95
Beef Carpaccio Thin slices of raw, prime scottish fillet of beef served with a rocket, parmesan and capers salad and drizzled with a tangy lemon sauce	7.25
Antipasto Misto A generous selection of Italian cured meats, served with a garnish of sundried tomato, capers and rocket and topped with savings of Parmesan cheese	6.95
Polpetta Picante Homemade Italian meatballs in a spicy tomato sauce, served with slices of ciabatta bread	5.95
Insalata Caprese (V) Mozzarella, tomato slices, fresh basil and red onions on salad leaves served with virgin olive oil and balsamic dressing and slices of ciabatta bread	5.95
Coppa di Gamberetti Succulent Norwegian prawns topped with homemade rose marie sauce served with salad, garnish and bread	6.95

Pane / Bread

Garlic Bread Viva's homemade tomato sauce, and fresh parsley	5.25
Garlic Bread with Cheese Viva's homemade tomato sauce, a sprinkling of mozzarella cheese and parsley	5.55
Three Colour Garlic Bread A Viva favourite with homemade tomato sauce, fetta cheese, red onion and fresh basil	5.95
Spicy Garlic Bread Viva's homemade tomato sauce, a sprinkling of mozzarella cheese and fresh hot chillies	5.75

Le Pizze / Pizza

Margherita (V) Vivas homemade tomato sauce, mozzarella cheese and Italian herbs	9.25
Melanzana (V) Delicious grilled aubergine, mushrooms, artichokes, mixed peppers and grilled Zucchini	11.25
Tropicana An old classic with ham, mushroom and pineapple	10.95
Diavoia (H) Pepperoni, Buffalo ricotta cheese and spicy hot green chillies	10.95
Quattro Formaggi Four of our favourite Italian cheeses on each quarter	11.25
Quattro Stagioni Four seasons in one with anchovies, olives, mushrooms and peperoni	11.25
Della Cassa Minced beef, ham, pepperoni, chicken and salami	11.95
Speciale Our own homemade meatballs with salami, buffalo ricotta cheese, mushrooms, caramelised onion and then topped with egg (free range) and parmesan shavings	12.95
Marinara A selection of seafood with ground black pepper to add to these fun flavours	12.95
Del Pastore Chicken, goat's cheese, spinach, jalapenos and sunblush tomatoes.	11.25
(Additional fillings) 1.85	

Calzone

Vegetali Calzone (V) Our classic pizza base, folded with mushrooms, red onion, peppers, aubergine, and zucchini, topped with our homemade Napoli sauce. Served with a salad garnish	10.95
Manzo Calzone Our classic pizza base, folded with ham, pepperoni, salami, chicken, and polpetta, topped with our homemade Napoli sauce and served with a salad garnish	12.25
Di Frutti di Mare Calzone Our classic pizza base, folded with a selection of seafood, topped with half shell green mussels and served with a salad garnish	12.95
Picante Calzone (H) Our classic pizza base folded with spice beef, peppers, onions, mushrooms and fresh chillies, topped with our Napoli sauce and served with a salad garnish	11.95
Ananas Calzone Our classic pizza base folded with chicken, mushrooms and pineapple, topped with our Napoli sauce and served with a salad garnish	11.75
(Additional fillings) 1.85	

La Pasta / Pasta

Freshly made pasta with a choice of Fettucini, Spaghetti or Penne	
Pasta con Ragù Our traditional homemade Ragù sauce is slow cooked with mince beef, fresh rosemary and pomodoro sauce	10.95
Bolognese Our traditional homemade bolognese recipe	10.95
Pomodoro (V) Our homemade Napoli sauce with a hint of basil and garlic oil	9.95
Carbonara Classico Our favourite original Carbonara with bacon, mushroom, in creamy wine sauce and finished with an egg yolk (free range) (replace bacon with Pancetta for extra 95p)	11.75
Pollo Carbonara Our creamy white wine sauce with green peas, mushrooms and egg yolk (free range) and topped with butterfly marinated grilled chicken	12.25
Arrabbiata (V) (H) A mix of green peppers, red onions, fresh chilli, fresh basil and a hint of garlic in our Napoli sauce	10.95
Vegetariano (V) A mix of roasted artichoke, onions, peppers, zucchini, olives, basil pesto and our tomato sauce	10.95
Polpetta Our homemade Italian meatballs with a tomato base sauce and wild herb oil, topped with parmesan shavings	11.75
Lasagne Classico Our famous lasagne with layers of pasta, minced beef and tomato, topped with mozzarella cheese and then finished in the oven	10.95
Lasagne Verdi (V) Layers of pasta with mixed vegetables and tomato sauce, topped with mozzarella cheese and finished in the oven	10.55
Ravioli con Crema Delicate pasta parcels stuffed with ricotta cheese in a light cream sauce and topped with smoked salmon and Atlantic prawns	11.95
Salsa di Pollo Our popular pasta dish with diced chicken breast, mushrooms, onions, fresh herbs and a hint of pomodoro & garlic in a creamy sauce	11.75
Salmone Fresh salmon fillet with mushrooms, onions, tarragon and a hint of garlic in a creamy pomodoro sauce	12.95
Pescatore Marinated mixed seafood cooked in a pomodoro sauce and a hint of mascarpone cheese to finish of this tasty dish then topped with giant green muscles. Note: extra anchovies 95p	12.95
Gamberetti e Tortellini Delicate pasta parcels stuffed with ricotta cheese & Atlantic prawns in a cream and mascarpone basil pesto	11.95
Pasta Amatriciana (H) Our favourite pomodoro sauce with pancetta, onion, fresh chilli, olive oil & a hint of Worcester sauce	10.95
Pasta Carnoso Pasta with diced chicken, pepperoni, bolognese sauce, mushrooms, cream, olives and fresh herbs.	11.95
(Additional Pasta Add-ons) 1.85	

Risotto

Risotto al Salmone Fresh Salmon fillet cooked with peppers, mushrooms, asparagus spears in a creamy white wine and ragu sauce. This is a fish lovers favourite rice dish	12.95
Risotto Pescatore Mixed marinated seafood cooked in a creamy pomodoro sauce, with a hint of garlic and ground black pepper	12.95
Risotto Gorgonzola (V) Risotto rice cooked in creamy mushroom and pomodoro sauce, mixed with gorgonzola cheese and a splash of lemon juice. Giving this dish a tangy and tasty flavour	12.95
Pollo Risotto Fried risotto rice with chicken fillet, mushroom, onion, green pepper and olives	12.95

Maiale / Pork

Note: The following dishes are served with a garnish and a choice of French fries, seasoned wedges, pasta tossed in butter, salad or rice. You can replace any of the above with fresh vegetables for an extra 1.95	
Maiale alla Crema Tender fillet of pork with onion and mixed peppers and cooked in a creamy mushroom sauce	15.75
Maiale con Pesto Tender fillet of pork lightly fried in butter and leeks and cooked in our basil and pesto creamy sauce	15.75
Maiale Sorpresa Prime pork fillet in a basil sauce topped with parma ham and mozzarella cheese then baked in the oven	15.75

Pollo / Chicken

Note: The following dishes are served with a garnish and a choice of French fries, seasoned wedges, salad or rice. You can replace any of the above with fresh vegetables for an extra 1.95	
Pollo Brandy Tender breast of chicken cooked with mushrooms, onions, French mustard and a splash of brandy, then simmered in a creamy sauce	15.95
Pollo Ananas Tender breast of chicken cooked in a rich creamy dark rum sauce with a slice of pineapple and banana	15.95
Pollo Sorpresa Tender breast of chicken wrapped with Parma ham in a creamy sauce, topped with mozzarella cheese and baked in the oven	15.95
Pollo Cacciatore (H) Succulent chicken breast cooked in pomodoro sauce with garlic, onions, peppers and spicy hot jalapeno's	15.95
Viva Pollo Succulent chicken breast panfried in butter with pancetta then cooked in our traditional homemade rosemary ragu sauce	15.95
Pollo Formaggio Tender breast of chicken cooked with bacon, onions, dolcelatte cheese in a creamy white wine sauce and served on a bed of spinach	15.95
Pollo alla crema Chicken cooked in onion, green pepper, mushroom, cream and white wine sauce	15.95

Bistecca / Steak

Note: The following dishes are served with a garnish and a choice of French fries, seasoned wedges, salad or rice. You can replace any of the above with fresh vegetables for an extra 1.95	
Manzo Brandy Marinated pieces of beef fillet cooked with mushrooms, onions and French brandy and a hint of mustard, in a rich creamy sauce	15.95
Manzo Rosmarino Marinated pieces of beef fillet cooked in red wine, mushrooms, onions, capers, olives, fresh rosemary topped with Napoli sauce	15.95
Manzo Cacciatore Strips of pan fried prime fillet cooked in pomodoro sauce with garlic, onions, peppers and spicy hot jalapeno's	15.95
Filletto Alla Griglia Tender fillet steak char grilled to your liking and served with mushrooms, ripe cherry tomatos and onion rings	20.95
Filletto Diana Succulent fillet steak char grilled to your liking and topped with a French mustard and brandy sauce with onions and mushrooms	22.95
Filletto Pepe Verde A flambeed sauce of black peppercorns, brandy, French mustard & cream beautifully complements your fillet steak	22.95
Filletto Rossini Tender fillet steak char grilled to your liking with a splash of mader liqueur, and served beautifully between a thin slice of pate and special ciabatta bread	22.95
Filletto Pizziola Succulent fillet steak char grilled to your liking and topped with parma ham and our homemade pomodoro sauce with onions and olives, then finished with melted mozzarella cheese	22.95
Filletto Dolcelatte Tender fillet steak char grilled to your liking and served with a creamy Italian sauce with blue cheese, white wine, mushrooms and caramelised onion	22.95
Filletto Sorpresa Tender fillet steak wrapped with Parma ham in a creamy sauce, topped with melted mozzarella cheese	22.95
Viva Filletto Speciale Tender Prime fillet steak char grilled to your liking with marinated sundried tomatos, a hint of brandy, ground black pepper and cream and topped with two succulent shell on king prawns	22.95

Kids Menu

6.95

Any Pizza or Pasta from the menu available in smaller size

Pesce / Fish

Note: The following dishes are served with a garnish and a choice of French fries, seasoned wedges, salad or rice. You can replace any of the above with fresh vegetables for an extra 1.95	
Salmone Sorentino Fresh Scottish salmon fillet in our chef's special cream, mushroom, Martini and white wine sauce	17.95
Branzino Sea bass fillet grilled and finished in the oven with rosemary, lemon and a touch of garlic on a bed of rocket	17.95
Salmone Asparagus Oven baked salmon fillet cooked in a white wine, asparagus, hint of garlic and tarragon cream sauce, topped with a giant half shell mussel.	17.95
Salmone alla Lemone Fresh fillet of Scottish salmon cooked in the oven served with prawns, lemon, fresh herbs in a creamy white wine sauce (Add fresh mixed seafood to your sauce: Extra 1.95)	17.95
Gamberoni King prawns grilled and cooked in onion, mushroom, garlic, tomato paste and a white wine sauce	18.95
Gamberoni Provinciale King prawns pan fried in garlic, tomato, mushroom, onion and a wine sauce	18.95

Sides

Hand cut chips	3.95
Seasoned potato wedges	3.95
Onion rings	3.95
Selection of vegetables	3.95
Slices of ciabatta bread	3.95
Rosemary New Potatoes	3.95
Parmesan & rocket salad	3.95

Salads

Insalate Nicoise Mixed leaves, chunks of Tuna, marinated olives, anchovies, boiled egg, capers and drizzled with extra virgin olive oil	5.95
Greco Crispy Iceberg lettuce with cucumber, red onion, feta cheese and marinated olives, oregano and drizzled with extra virgin olive oil	5.95
Viva Speciale Our chefs combination of mixed leaf salad with cherry tomatos, red onion, red cabbage, olives, cucumber and sweetcorn	5.95
Insalate Profondo Rosso Mixed leaves, cherry tomatos, beetroots and blueberries dressed with balsamic vinegar glaze and extra virgin olive oil topped with parmesan shavings	5.95

NOTE: There is a small possibility that nut traces may be found in any menu item. We advise you to speak to a member of staff if you have any allergies or intolerances to any foods before placing your order.
(Please ask member of staff to provide you with allergies book)
Our prices include Value Added Tax at the current rate.