



Salads and Appetizers

Daily Composed Soup

Creamed Puree of Leek al Gorgonzola with a Crostino Torta di Mascarpone

Salad of Torn Greens and Fresh Herbs with Aged Balsamic Vinaigrette

Caesar Salad with Pancetta Crisp and ViBo's Cheese Croutons

Caprese of Ripened Tomato and Fior di Latte, Pesto Dressing and Cold Pressed Olive Oil

Apple Pecan Salad, Goat Cheese and Granny Smith Dressing

Eggplant Parmigiana with Roasted Tomato Fillets, Shaved Reggiano

Crisp Fried Calamari

Steamed P.E.I Mussels with a Spicy Tomato Prosecco Broth

Garlic, Vermouth and White Wine Tossed Tiger Shrimp

Baked Parmigiano Crusted Portobello Mushroom

Duo of Marinated Wild Scottish Salmon and Smoked Atlantic Salmon

Cognac- Coriander Marinated Beef Carpaccio

Sliced Cold Angus Striploin Salad with Tomato Dressing

Don't Forget ViBo's Bruschetta

Pasta, Risotto e Farinaci

Hand Rolled Gnocchi di Patate with Gorgonzola Sauce

Penne all'Arrabiata - Spicy penne in tomato black olive sauce

Penne alla Vodka

Fettucine with Traditional Bolognese Ragù

Cheese Crespelle - Light crepe filled with ricotta cheese, spinach, and parmigiano served with a rose sauce

Elicoidali with Lamb Ragu - Rigatoni's smaller brother with braised lamb ragu, cherry tomato and green peas

Linguine "alla Marinara", with Mixed Shellfish

Rollato of Pasta Filled with Butternut Squash, Veal, and Ricotta, in a White Truffle Nutmeg Sauce

Wild Mushroom Risotto with Mascarpone and Parmigiano Reggiano

Seafood Agnolotti - Home made with natural bisque sauce

With the exception of the Rollato and Risotto all of the above may be ordered as an appetizer to complement your dinner **12** **Linguine Marinara, Gnocchi, Agnolotti**
13.50

Main Courses

"Nuova Sofia" - Roasted Supreme of Grain-fed Chicken and Pernod Mushroom Cream Sauce

Veal Piccata, White Wine Lemon Sauce, Seasonal Vegetables

Cornish Hen, Marinated with Dijon and Herbs Served with Mushroom Risotto

Veal Milanese "alla parmigiana" with Tomato Ragu and Fontina Cheese

Double Bone Maple Glazed Pork Chop with Apple Pancetta Ragu

Braised Beef Short Ribs with the Chef's Favorite Reduction

Veal Chop, Pan-Roasted from the Alps
10oz. With wine, pesto, and gorgonzola sauce

Cognac Rubbed "AAA" Strip loin with Peppercorn Sauce
10oz. - Also available simply grilled (Sized to your liking) Priced accordingly

Herb Roasted Rack of New Zealand Lamb, Parsley Pistacchio Crust - Pommery mustard infused natural jus

ViBo's Zuppa di Pesce - A selection of fresh fish and shellfish in a spiced tomato broth

A Duo of Large Prawns and Seared Sea Scallops In a citrus white wine sauce

Please ask wait staff for our selection of the freshest fish from the sea

Priced accordingly

Don't Forget ViBo's Burschetta 2.50/per person

Our menu is cooked a la minute, if time is a constraint, please let us know.

Split orders will be priced accordingly.

Please ask for prices of unlisted specials