

## Bistecca / Steak

Note: The following dishes are served with a garnish and a choice of **French Fries, Seasoned Wedges or Salad**

You can replace any of the above with fresh vegetables for an extra 3.95

**Manzo Brandy** Marinated pieces of beef fillet cooked with mushrooms, onions and French brandy and a hint of mustard, in a rich creamy sauce **20.95**

**Manzo Rosmarino** Marinated pieces of beef fillet cooked in red wine, mushrooms, onions, capers, olives, fresh rosemary topped with Napoli sauce **20.95**

**Manzo Cacciatore** Strips of pan fried prime fillet cooked in pomodoro sauce with garlic, onions, peppers and spicy hot jalapeno's **20.95**

**Filletto Alla Griglia** Tender fillet steak char grilled to your liking and served with mushrooms, ripe cherry tomatos and onion rings **25.95**

**Filletto Diana** Succulent fillet steak char grilled to your liking and topped with a French mustard and brandy sauce with onions and mushrooms **27.95**

**Filletto Pepe Verde** A flambeed sauce of black peppercorns, brandy, French mustard & cream beautifully complements your fillet steak **27.95**

**Filletto Rossini** Tender fillet steak char grilled to your liking with a splash of maderia liqueur, and served beautifully between a thin slice of creamy pate and special ciabatta bread **27.95**

**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 **27.95**

**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 **27.95**

**Filletto Sorpresa** Tender fillet steak wrapped with Parma ham in a creamy sauce, topped with melted mozzarella cheese **27.95**

**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 **28.95**

### Kids Menu

£9.00

Any Pizza or Pasta from the menu available in smaller size

## Pesce / Fish

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**Salmone Sorentino** Fresh Scottish salmon fillet in our chef's special cream, mushroom, Martini and white wine sauce **21.55**

**Branzino** Sea bass fillet grilled and finished in the oven with rosemary, lemon and a touch of garlic on a bed of rocket **21.55**

**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 **21.55**

**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) **21.55**

**Gamberoni** King prawns grilled and cooked in onion, mushroom, garlic, tomato paste and a cream and white wine sauce **22.95**

**Gamberoni Provinciale** King prawns pan fried in garlic, tomato, mushroom, onion and a wine sauce **22.95**

## Salads

**Parmesan & rocket salad** **4.75**

**Greco** Crispy Iceberg lettuce with cucumber, red onion, feta cheese and marinated olives, oregano and drizzled with extra virgin olive oil **7.75**

**Viva Speciale** Our chefs combination of mixed leaf salad with cherry tomatos, red onion, red cabbage, olives and cucumber, seasoned with organo & extra virgin olive oil **7.75**

**Insalate Profondo Rosso** Mixed leaves, cherry tomatos, beetroots and blueberries dressed with balsamic vinegar glaze and extra virgin olive oil topped with parmesan shavings **7.75**

## Sides

**Chunky Chips** **4.95**

**Seasoned Potato Wedges** **4.95**

**Onion Rings** **4.95**

**Selection of Vegetables** **4.95**

**Slices of Ciabatta Bread** **4.95**

**Rosemary New Potatoes** **4.95**

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.

### VIVA ITALIAN RESTAURANT

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### Opening Times

Sunday-Thursday [6pm-10pm]

Friday-Saturday [5.30pm-11pm]

Check out our restaurant website  
for the latest promotions and  
irresistible special offers!

[www.vivarestaurant.net](http://www.vivarestaurant.net)

Viva  
Restaurant

## Pane / Bread

<b>Garlic Bread</b> 	<b>6.45</b>
Viva's homemade tomato sauce, and fresh parsley	
<b>Garlic Bread with Cheese</b> 	<b>6.75</b>
Viva's homemade tomato sauce, with sprinkling of mozzarella cheese and parsley	
<b>Three Colour Garlic Bread</b> 	<b>7.45</b>
A Viva favourite with homemade tomato sauce, fetta cheese, red onion and fresh basil	
<b>Spicy Garlic Bread</b> 	<b>7.25</b>
Viva's homemade tomato sauce, a sprinkling of mozzarella cheese and fresh hot chillies	

## Primo / Starters

<b>Minestrone Casereccio</b> 	<b>6.75</b>
A traditional, Italian soup made with fresh vegetables	
<b>Bruschetta Originale</b> 	<b>7.95</b>
Vivas old style Bruschetta served with slices of Ciabatta bread, topped with rocket, ripe cherry tomatoes, sundried tomatoes, capers, feta cheese, pesto, caramelised onion and olives	
<b>Bruschetta Speciale</b>	<b>8.45</b>
Chopped cherry tomatoes, caramelised onion, fresh basil, pesto, Buffalo mozzarella and Parma ham	
<b>Tapenade Frutti di Mare</b>	<b>9.45</b>
A delicious mix of smoked salmon, prawns, anchovies, caramelised onion, olives, capers and mascarpone cheese, served on slices of grilled ciabatta bread	
<b>Olive Speciale</b>	<b>6.75</b>
A mixture of olives in Vivas homemade marinade	
<b>Italian Funghi</b> 	<b>5.95</b>
Button mushrooms coated in breadcrumbs, baked in the oven with garlic butter & served with ciabatta bread	
<b>Funghi con Spinaci</b> 	<b>6.45</b>
Button mushrooms stuffed with garlic spinach, cooked in the oven with Napoli sauce and parmesan cheese, served with ciabatta bread	
<b>Funghi Dolcelatte</b> 	<b>6.45</b>
Button mushrooms stuffed with famous Italian Dolcelatte cheese, coated in breadcrumbs and then baked in the oven and served with ciabatta bread	
<b>Funghi Con Pate</b>	<b>7.45</b>
Button mushrooms stuffed with duck liver pate, coated in golden breadcrumbs and then baked in the oven and served with ciabatta bread	
<b>Funghi Al Pecorino</b> 	<b>7.95</b>
Sautéed mushrooms with garlic, spinach, goats cheese, served on toasted ciabatta bread with pesto	
<b>Cozze al Vapore</b>	<b>8.55</b>
Steamed mussels with a choice of two sauces: Cream, lemon and garlic OR Pomodoro sauce with olives, garlic & herbs	
<b>Gamberoni Fritti Padella il Diabolo</b>	<b>9.45</b>
Flambe king prawns in vodka, garlic and paprika in a fresh sicilian lemon sauce	
<b>Antipasto Misto</b>	<b>8.45</b>
A generous selection of Italian cured meats, served with a garnish of sundried tomato, capers and rocket, topped with savings of Parmesan cheese	
<b>Polpetta Picante</b>	<b>7.75</b>
Homemade Italian meatballs in a spicy tomato sauce, served with slices of ciabatta bread	
<b>Insalata Caprese</b> 	<b>7.25</b>
Mozzarella, tomato slices, fresh basil and red onions on salad leaves served with virgin olive oil and balsamic dressing and slices of ciabatta bread	
<b>Coppa di Gamberetti</b>	<b>8.25</b>
Succulent Norwegian prawns topped with homemade rose marie sauce served with salad, garnish and bread	

## La Pasia / Pasia

### CHOOSE YOUR PASTA: Penne / Spaghetti /Fettucini

<b>Pasta con Ragù</b>	Our traditional homemade Ragù sauce is slow cooked with mince beef, onions, fresh rosemary and pomodoro sauce	<b>14.95</b>
<b>Bolognese</b>	Our traditional homemade bolognese recipe and onions	<b>14.95</b>
<b>Pomodoro</b> 	Our homemade Napoli sauce with onions & a hint of basil and garlic oil	<b>12.25</b>
<b>Carbonara Classico</b>	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 €1.50)	<b>14.95</b>
<b>Pollo Carbonara</b>	Our creamy white wine sauce with green peas, mushrooms and egg yolk (free range) and topped with butterfly marinated grilled chicken	<b>17.25</b>
<b>Arrabbiata</b>  	A mix of green peppers, red onions, fresh chilli, fresh basil and a hint of garlic in our Napoli sauce	<b>14.25</b>
<b>Vegetariano</b> 	A mix of roasted artichoke, onions, peppers, zucchini, olives, basil pesto and our tomato sauce	<b>15.25</b>
<b>Polpetta</b>	Our homemade Italian meatballs with a tomato base sauce, onions and wild herb oil, topped with parmesan shavings	<b>15.95</b>
<b>Lasagne Classico</b>	Our famous lasagne with layers of pasta, minced beef and tomato, topped with mozzarella cheese and then finished in the oven	<b>14.95</b>
<b>Salsa di Pollo</b>	Our popular pasta dish with diced chicken breast, mushrooms, onions, fresh herbs and a hint of pomodoro & garlic in a creamy sauce	<b>15.55</b>
<b>Salmone</b>	Fresh salmon fillet with mushrooms, onions, tarragon and a hint of garlic in a creamy pomodoro sauce	<b>16.95</b>
<b>Pescatore</b>	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	<b>16.95</b>
<b>Pasta Amatriciana</b> 	Our favourite pomodoro sauce with pancetta, onion, fresh chilli, olive oil & a hint of Worcester sauce	<b>14.95</b>
<b>Pasta Carnoso</b>	Pasta with diced chicken, pepperoni, bolognese sauce, mushrooms, cream, olives and fresh herbs	<b>15.95</b>
<b>Gamberetti e Ravioli</b>	Delicate pasta parcels stuffed with ricotta cheese & Atlantic prawns in a cream and mascarpone basil pesto	<b>15.25</b>
<b>Ravioli con Crema</b>	Delicate pasta parcels stuffed with ricotta cheese in a light cream sauce and topped with smoked salmon and Atlantic prawns	<b>15.25</b>
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<b>(Additional Pasta Add-ons)</b>	<b>4.50</b>	

## La Pizza / Pizza

<b>Margherita</b> 	Vivas homemade tomato sauce, mozzarella cheese and Italian herbs	<b>11.95</b>
<b>Melanzana</b> 	Delicious grilled aubergine, mushrooms, artichokes, mixed peppers and grilled Zucchini	<b>14.55</b>
<b>Tropicana</b>	An old classic with ham, mushroom and pineapple	<b>14.95</b>
<b>Diavola</b> 	Peperoni, Buffalo ricotta cheese and spicy hot green chillies	<b>14.55</b>
<b>Quattro Formaggi</b>	Four of our favourite Italian cheeses on each quarter	<b>15.25</b>
<b>Quattro Stagioni</b>	Four seasons in one with anchovies, olives, mushrooms and peperoni	<b>15.25</b>
<b>Della Cassa</b>	Minced beef, ham, pepperoni, chicken and salami	<b>15.75</b>
<b>Speciale</b>	Our own homemade meatballs with salami, buffalo ricotta cheese, mushrooms, caramelised onion and then topped with egg (free range) & parmesan shavings	<b>16.95</b>
<b>Marinara</b>	A selection of seafood with ground black pepper to add to these fun flavours	<b>17.50</b>
<b>Del Pastore</b> 	Chicken, goat's cheese, spinach, jalapenos and sunblush tomatoes	<b>15.25</b>
<b>(Additional Toppings) 3.50</b>		
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<b>Calzone</b>		
<b>Vegetali Calzone</b> 	Our classic pizza base, folded with mushrooms, red onion, peppers, aubergine, and zucchini, topped with our homemade Napoli sauce. Served with a salad garnish	<b>14.95</b>
<b>Manzo Calzone</b>	Our classic pizza base, folded with ham, pepperoni, salami, chicken, and meatballs, topped with our homemade Napoli sauce & served with a salad garnish	<b>15.55</b>
<b>Picante Calzone</b> 	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	<b>15.25</b>
<b>Ananas Calzone</b>	Our classic pizza base folded with chicken, mushrooms and pineapple, topped with our Napoli sauce and served with a salad garnish	<b>15.25</b>
<b>(Additional fillings) 3.50</b>		

## Maiale / Pork

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<b>Maiale alla Crema</b>	Tender fillet of pork with onion and mixed peppers & cooked in a creamy mushroom sauce	<b>19.55</b>
<b>Maiale con Pesto</b>	Tender fillet of pork lightly fried in butter and leeks and cooked in our basil and pesto creamy sauce	<b>19.55</b>
<b>Maiale Sorpresa</b>	Prime pork fillet in a basil sauce topped with parma ham and mozzarella cheese then baked in the oven	<b>19.55</b>
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<b>Risotto</b>		
<b>Risotto al Salmone</b>	Fresh Salmon fillet cooked with peppers, mushrooms, asparagus spears in a creamy white wine and pomodoro sauce. This is a fish lovers favourite rice dish	<b>15.95</b>
<b>Risotto Pescatore</b>	Mixed marinated seafood cooked in a creamy pomodoro sauce, with a hint of garlic and ground black pepper	<b>15.95</b>
<b>Risotto Gorgonzola</b> 	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	<b>15.25</b>
<b>Pollo Risotto</b>	Fried risotto rice with chicken fillet, mushroom, onion, green pepper and olives	<b>15.95</b>
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<b>Pollo / Chicken</b>		
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<b>Pollo Brandy</b>	Tender breast of chicken cooked with mushrooms, onions, French mustard and a splash of brandy, then simmered in a creamy sauce	<b>19.95</b>
<b>Pollo Ananas</b>	Tender breast of chicken cooked in a rich creamy dark rum sauce with a slice of pineapple and banana	<b>19.95</b>
<b>Pollo Sorpresa</b>	Tender breast of chicken wrapped with Parma ham in a creamy sauce, topped with mozzarella cheese and baked in the oven	<b>19.95</b>
<b>Pollo Cacciatore</b> 	Succulent chicken breast cooked in pomodoro sauce with garlic, onions, peppers and spicy hot jalapeno's	<b>19.95</b>
<b>Viva Pollo</b>	Succulent chicken breast panfried in butter with pancetta then cooked in our traditional homemade rosemary pomodoro sauce	<b>19.95</b>
<b>Pollo Formaggio</b>	onions, dolcelatte cheese in a creamy white wine sauce and served on a bed of spinach	<b>20.95</b>
<b>Pollo alla crema</b>	Chicken cooked in onion, green pepper, mushroom, cream and white wine sauce	<b>19.95</b>