

Caffe Vivaldi

32 Jones St Ste 1 10014-5656 · +12129299384 · Updated: Jan 14, 2026

[View online menu](#)



APPETIZERS & SALADS 9

Vegetarian Bruschetta	\$8.00
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Shrimp Bruschetta	\$12.00
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Organic Smoked Salmon	\$13.00
garnished with capers and served over 4 slices of toasted italian bread	
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Mini Vegetarian Samosas	\$8.00
with herbed chickpea salad	
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Vegan House Salad	\$12.00
red beets, baby vegetables mix, sliced tomatoes, marinated mushrooms, artichoke hearts, italian roasted peppers, olives	
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Artichoke Hearts, Quail Eggs Salad	\$16.00
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Vegetarian Ante Pasta	\$12.00
sliced tomatoes, marinated mushrooms, artichoke hearts, italian roasted peppers, olives, fresh hand-sliced mozzarella	
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Caesar Salad	AVAILABLE OPTIONS
	\$10.00
	Add Chicken: \$2.00
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Vivaldis Four Seasons Salad	\$12.00
goat cheese, walnuts, beets, organic garden greens	

APPETIZERS & SALADS - CHEESE PLATE 3

Morbier	\$12.00
a semi-soft cows' milk cheese from france	
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Cambozola	\$12.00
a soft-ripened triple cream cheese from bavaria that combines french camembert and italian italian gorgonzola	
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Asiago	\$12.00
aged italin hard cheese from the alpine town with the same name	

ENTREES 10

Lobster Cakes (2)	\$19.00
2 large lobster cakes, with herbed diced veggies in creme fraiche	

Certified Organic Irish Trout Filet	\$18.00
pan fried filet served with a melange of roasted and diced tomatoes, herbs and sliced potatoes	
Shrimp With Saffron Rice	\$16.00
large shrimps w/ saffron-infused basmati rice	
Filet Of Lemon Sole	\$18.00
in a light wine sauce with a side of saffron-infused basmati rice	
Wild Chilean Sea Bass Filet	\$34.00
in a light wine sauce with a side of saffron-infused basmati rice or sliced herbed bread	
Wild Alaskan Sablefish (black Cod)	\$36.00
Organic Scottish Salmon Filet	\$24.00
garnished with olives, chopped tomatoes, basil in champagne vinaigrette and served with saffron-infused basmati rice	
Selection Of Home-made Ravioli	AVAILABLE OPTIONS
choice of: shiitake mushroom; garden vegetable, lobster; six-cheese; rosemary chicken; or black & white truffle. choice of	\$14.00
sauce: pink marinara; basil pesto or alfredo	Add: \$2.00
Chicken Trieste	\$16.00
boneless chicken in herbed wine sauce with basmati rice or garlic bread on the side	
Duck Confit	\$22.00
boneless leg of duck marinated and cooked in herbs and spices	

PANINI ²

Tomatoes, Mozzarella And Pesto	\$10.00
Herbed Chicken, Tomatoes, Pesto	\$12.00

DOLCE ¹¹

Apple Walnut Pie	\$7.00
Pecan Pie	\$7.00
Rum Raisin Cake	\$7.00
Carrot Cake	\$7.00
Italian Cheesecake	\$7.00
New York Cheesecake	\$7.00
Frutti De Bosco	\$8.00
a delicious berry tart made with blackberries, blueberries and raspberries, made in italy and flown into new york	
Tiramisu	\$8.00
Raspberry And Pear Mousse	\$8.00

Hazelnut Chocolate Mousse

\$8.00

Chocolate Mousse Royale

\$8.00