

## APPETIZERS

### GAMBERI

Fresh shrimp sautéed in a savory lobster broth 12

### CAPRESE

Mozzarella, sliced tomatoes, basil and a drizzle of olive oil 10

### POSILLIPO

Sautéed PEI mussels and manila clams in a spicy white wine and tomato sauce served with grilled baguette 12

### BRUSCHETTA

Roma tomatoes, basil, garlic, olive oil and grilled baguette 8

### PIZZA 10"

**Margherita** tomato sauce, fresh mozzarella, basil and olive oil 12

**Carni** spicy calabrese salami, sausage, mushrooms, red onions, smokey bacon, mozzarella 14

**Pesto** homemade pesto, grilled chicken, smokey bacon, semi-dried tomatoes and pecorino cheese 14

### Vegetariana

zucchini, sundried tomatoes, olives, pepperoncini 13

## SOUPS & SALADS

### MINISTRONE

Made fresh daily with seasonal vegetables and cannellini beans, topped with garlic croutons cup 5 | bowl 8

### ZUPPA DI TORTELLINI

Braised beef, cheese tortellini, rich chicken broth, and kale. cup 7 | bowl 9

### ITALIAN CHOPPED

Grilled chicken, calabrese salami, semi-dried tomatoes, herbed garbanzo beans and pecorino cheese, tossed in our creamy Italian dressing over romaine 14

### MISTA

Mixed greens, shredded carrots, diced roma tomatoes and crumbled gorgonzola with your choice of our balsamic vinaigrette or creamy Italian dressing side 6 | entrée 10

### VERDURE

Grilled vegetables on a bed of mixed greens with toasted pinenuts, and gorgonzola cheese with balsamic vinaigrette 10

### CAESAR

Crisp romaine with parmesan and peppercorn-pecorino cheese, and garlic croutons tossed in our Caesar dressing side 6 | entrée 10

## ENTRÉES

*With your choice of one side*

### CHICKEN PARMIGIANA

Breaded chicken breast topped with tomato sauce, provolone cheese and basil 19

### CIOPPINO

Clams, PEI mussels, shrimp and salmon in our savory lobster and tomato broth served with crusty garlic bread (no side) 23

### SALMON

Grilled salmon topped with lemon caper sauce 21

### CHICKEN MARSALA

Sautéed chicken breast simmered in a rich Marsala wine and mushroom sauce 19

### POLLO GRIGLIA

Grilled lemon-garlic chicken breast 18

### BISTECCA

Charbroiled ribeye steak 25

### EGGPLANT PARMIGIANA

Parmesan-herb breaded eggplant, topped with tomato sauce and mozzarella cheese 17

## SIDES

### BROCCOLINI

Sautéed with garlic and chili flakes 8

### PATATE

Roasted tri-color potatoes with garlic and rosemary 8

### FARRO

An ancient grain sautéed with kale, roma tomatoes and garlic 8

### VERDURA

Sautéed chard and kale with garlic and red onions 8

## BEVERAGES

San Pellegrino Limonata, Arranciata 4

Source Spring Water 750ml, sparkling or still 6

Fresh Squeezed Lemonade 4.50

Arnold Palmer, Italian Soda 4.50

Coke, Sprite, Diet Coke, Root Beer, Fanta Orange

4.50

## PASTA

### FRUTTI DI MARE

Manila clams, PEI mussels, shrimp and calamari in a spicy lobster broth and tomato sauce with fettuccini 23

### FETTUCCINI FUNGHI

Grilled chicken, sausage, crimini mushrooms, arugula, and a creamy mushroom sauce 18

### CAVATAPPI

Grilled chicken, chunks of applewood smoked bacon, crimini mushrooms, sun-dried tomatoes, and a creamy mushroom sauce 18

### RAVIOLI

Ricotta cheese and spinach ravioli with your choice of housemade pesto or pomodoro sauce 16

### LASAGNA

Delicate layers of fresh pasta with bolognese sauce, spinach, mushrooms, provolone, and parmesan cheese 16

### POLPETTE

Tender beef and pork meatballs with arrabiatta tomato sauce over spaghetti 17

### TORTELLINI ALLA PANNA

Cheese tortellini with pancetta, sage and cream 17

### BOLOGNESE

Slow-cooked beef and pork sauce with crimini mushrooms, tossed with rigatoni and topped with pecorino cheese 16

### PRIMAVERA

Sautéed seasonal vegetables and semi-dried tomatoes in a mushroom-tomato sauce with whole wheat fusilli pasta 16

### FETTUCCINI ALFREDO

Creamy white sauce with aged parmesan cheese 16

### PENNE GAMBERI

Shrimp and broccolini in lobster broth and tomato-cream sauce 19

### CAPELLINI

Your choice of pesto with pine nuts or pomodoro sauce. 15

We proudly buy all our produce from Pacific Produce, a local and women-owned produce collective. We use local & organic ingredients whenever possible.

## MENÙ PER BAMBINI \$8

Your little ones will be served first, unless otherwise requested.

All kids' meals come with milk, and a scoop of gelato, dairy-free sorbeto, or fresh seasonal fruit for dessert.

### CHEESY PASTA

### LASAGNA

### PIZZA

### BUILD YOUR OWN PASTA:

1. Pasta	+	2. Sauce
Spaghetti		Tomato sauce
Penne		Pesto
Corkscrew		Butter & Parmesan
		Alfredo

## DESSERTS \$8

### CHOCOLATE MARQUISE

Chocolate cake with a rich dark chocolate mousse and raspberry cream center

### TRIPLE CHOCOLATE MOUSSE

Chocolate cake layered with dark chocolate, milk chocolate, and white chocolate mousse garnished with a chocolate fan of all three.

### TIRAMISU

A lady finger sponge soaked in a rum syrup and filled with imported marscapone cream and dusted with cocoa powder.

### MOLTEN CAKE

A dense chocolate cake with a soft cream center.

### MANGO SOLEIL

White cake, mango-orange mousse, raspberry cream filling, finished with apricot glaze, and topped with fresh mango and blueberries.

VIXI means "I have lived". This classic Roman expression has a special personal meaning, because I've "lived" much of my life working my way up in restaurants in order to make my own dream a reality – a lovely, family friendly, pristine and traditional Italian restaurant that would become a wonderful addition to my San Francisco community in the heart of Laurel Village.

I always envisioned a charming neighborhood atmosphere where people of all ages and appetites could stop in to relax and enjoy authentic, delicious cuisine made with fresh, locally grown ingredients – our artisan pastas are handmade daily, and our crisp greens and organic vegetables come from Pacific Produce, a local women-owned produce collective. Our large crystal-clear cafe windows open to the vibrancy of the local street scene for our guests and treat passersby to a mouthwatering view of the delights that await inside.

I am living my dream, and it is my great pleasure to invite you to now sit back and dine in comfort, and to enjoy our warm and welcoming contribution to our community.

Your Host,

*Zeeshan Ansari*



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**TAKE OUT MENU**