



PICK UP MENU

P. 416.686.5688 | 1.866.372.5688



NEW menu items inside!

Don't worry though, you can still order your old favourites. Just ask us.

2485 QUEEN STREET EAST TORONTO, ON M4E 1H9

Hours of Operation: Mon - Thurs & Sun 8AM to 10PM | Fri & Sat 8AM to 11PM

***Ask us about our CATERED LUNCH or DINNER orders for PICK-UP**
****Breakfast Items & Sandwiches are available until 4PM daily.**

EGGS

ViVetha Breakfast \$6

3 eggs any style with bacon, sausage, home fries, toast & fruit

ViVetha Omelet \$7

Mushrooms, bacon & cheddar cheese, with salad, home fries & fruit

Smoked Salmon Omelet \$7

Smoked salmon, green capers & green onion, with salad, home fries & fruit

Add Goat Cheese \$1.50

Santa Fe Omelet \$7

Sautéed mushrooms, onion, julienne peppers & spicy tomato concasse, with salad & home fries

3 Cheese Omelet \$7

Prepared with asiago, cheddar & mozzarella cheeses, with salad, home fries & fruit

Ham Mushroom & Cheese Omelet \$8

Served with salad, home fries & fruit

Get your Omelet with egg whites for \$1.00

Add Toast/Bagel/English Muffin to any Omelet for \$1.00

Beach Scrambler \$8

Corned beef, Julienne potatoes & scrambled eggs

Eggs Benedict \$8

Poached eggs on English muffin, served over peameal bacon with hollandaise. Served with salad, home fries & fruit

Eggs Florentine \$8

Poached eggs on English muffin, served over spinach with hollandaise. Served with salad, home fries & fruit

Eggs Nova \$9

Poached eggs on English muffin over smoked salmon with hollandaise. Served with salad, home fries & fruit

Eggs ViVetha \$9

Poached eggs on English muffin, served over spinach with wild mushrooms & hollandaise.

Served with salad, home fries & fruit

GRIDDLE

Wild Blueberry Pancakes \$7

Served with bacon & sausage and 100% real maple syrup

Grand Marnier Infused French Toast \$7

Thick Challah bread with caramelized peaches, roasted pecans and bacon & sausage

Potato Pancake \$8

Juliened potato pancake with green onions, caramelized apples and sour cream, served with bacon & sausage

Brunch Combo Platter \$10

Pancake, slice of french toast, two eggs (any style) and bacon & sausage

☆ **Potato Pancake Platter** \$11

Potato pancake with smoked salmon, 2 eggs (any style) and garnished with sour cream and capers

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SANDWICHES

All sandwiches come on our homemade focaccia breads and are served with fries, salad & fruit.

Focaccia Club Sandwich \$8

Marinated grilled chicken, smoked bacon, tomato and lettuce with Chipotle aioli

With Thai marinated chicken Or Cajun chicken \$9

Veal Asiago Sandwich \$8

Served with sautéed onion, mushrooms, sweet peppers and asiago cheese with a light tomato sauce

8 oz. BBQ Sirloin Burger \$7

Homemade sirloin burger brushed with BBQ sauce and served on a kaiser with cheese, bacon, lettuce & tomato

Wild Mushroom Sandwich \$8

Sautéed Enoki, Portobello, Oyster and Shitake mushrooms with shaved asiago on focaccia

Grilled Vegetable Sandwich \$9

Seasonal grilled vegetables, artichoke hearts & goat cheese served on grilled focaccia

Sirloin Steak Sandwich \$9

5 oz. AAA sirloin steak with grilled tomato and sautéed onions, served on our homemade focaccia

Steak Frites \$12

8 oz. Certified Angus striploin. Served with fries.

SALADS

BBQ Thai Chicken & Shrimp Salad \$10

Spicy marinated chicken, grilled shrimp, crisp Romaine greens & Julienned vegetables with a sesame vinaigrette

Caesar Salad \$6

Romaine hearts, smoked bacon, topped with shaved Grana Pandano and focaccia croutons

ViVetha Caesar Salad \$10

Served with Cajun chicken or Cajun shrimp

Warm Baby Spinach Salad \$8

Baby spinach topped with warm red onion, smoked bacon and roasted pecan orange raspberry vinaigrette.

Topped with Woolwich goat cheese.

Bayou Spinach Salad \$12

Warm Baby Spinach Salad served with organic enoki mushrooms

Topped with your choice of Cajun Scallops or Cajun Shrimp

Grilled Wild Mushroom Salad \$9

Sautéed wild mushrooms served over mixed greens & topped with aged shaved Asiago and roasted garlic

★ **Sweet Caprese Salad \$8**

Tomato, bocconcini cheese, smoked bacon, baby mixed greens and a maple sherry vinaigrette

SOUP

Soup of the Day \$4

Ask your server about today's freshly prepared soup

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APPETIZERS

Pan Seared Shrimp \$8

Prepared with fresh tomato, leeks, lemon and white wine broth

★ **Mussels Gorgonzola** \$10

With bacon, leeks & sweet peppers in a chardonnay Gorgonzola cream sauce

French Baked Brie \$8

Walnut crusted Brie, served with a strawberry, apple, mango chutney

Calamari \$8

Choice of grilled or fried tender squid rings, served with chipotle aioli

ViVetha Veggies \$11

Grilled vegetables, roasted garlic & goat cheese drizzled with ViVetha's sweet balsamic reduction

PASTA

Substitute any pasta for whole wheat or gluten free noodles for \$1.00

Whole Wheat Smokes! \$12

Whole wheat penne with Calamata olives, smoked chicken, caramelized onions, fresh herbs, sun-dried tomatoes, roasted peppers, spinach and zucchini. Tossed in an olive oil Chardonnay sauce with asiago.

Seafood Delight \$15

Linguini with roasted garlic, jumbo sea scallops, shrimp, smoked salmon, spinach & fresh tomatoes.

Enjoy with an olive oil, white wine & lemon sauce OR with a tomato cream sauce

Blushing Lobster \$18

Fettucini with lobster tail, shrimp, leeks, & mixed sweet roasted peppers in a rosé sauce

Napolitan \$10

Rigatoni noodles with a homemade garlic and herb tomato sauce. Garnished with fresh cheese.

With grilled chicken and gorgonzola cheese \$14

Mustard Lover's Delight \$14

Whole wheat penne with grilled chicken, sun-dried tomatoes, leeks and a Pommery mustard cream sauce

Smoked Sausage Pasta \$12

Rigatoni noodles with Andouille sausage, fresh herbs & a spicy tomato sauce

Taste of the Mediterranean \$13

Fusilli with prosciutto, tomatoes, caramelized onions, Calamata olives, fresh herbs & an extra virgin olive oil sauce

Beach Fusilli \$15

Fusilli with shrimp, smoked salmon, fresh tomatoes, roasted peppers & a lemon asiago olive oil sauce

Shrimp Linguini \$12

Linguini with pan-seared black tiger shrimp, fresh garlic, sweet basil, olive oil & our homemade tomato sauce

Grilled Chicken Fettuccini \$12

Fettucini with grilled chicken, leeks, pine nuts, goat cheese and our home-made sweet basil pesto sauce.

Order with or without cream.

Penne Vegetarian \$10

Penne with caramelized onions, mixed mushrooms, fresh herbs, sun-dried tomatoes, roasted peppers, spinach and zucchini, tossed in an olive oil chardonnay sauce

With chicken or shrimp \$12

Chicken Gorgonzola \$14

Penne with mushrooms, sun-dried tomatoes, pine nuts and a Gorgonzola cream sauce

VIVETHA BISTRO | PICK UP MENU | P. 416.686.5688

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PASTA

Indian King \$12

Penne with wild mushrooms, roasted peppers, carrots, baby spinach & fresh tomatoes in a Madras curry coconut cream sauce
With chicken \$14

Fruit De Mer \$14

Shrimp, scallops, calamari and mussels tossed in linguini with our homemade tomato sauce

Angry Chicken \$14

Fusilli pasta with Cajun chicken, sweet peppers, onion, mushrooms, and a spicy tomato sauce

Tri-Colour Tortellini \$13

Cheese filled, tri-colour tortellini with wild mushrooms, smoked bacon, baby spinach, and a sun-dried tomato pesto cream sauce

Vodka Seafood \$14

Fettuccini with salmon, shrimp, roasted peppers, leeks, fresh tomato and a Vodka cream sauce

Chicken Florentine \$13

Fettuccini with chicken, spinach, fresh tomatoes, garlic and olive oil
With shrimp \$15

★ **Spaghettini Pesto** \$15

Spaghettini tossed with pan seared jumbo sea scallops, smoked bacon and a fresh tomato concasse and homemade arugula pesto

★ **Beef Tip Penne** \$14

Whole wheat penne with beef sirloin tips, wild mushrooms, red onions, winter mixed greens and a Brandy demi-asiago cream sauce

★ **Angry Salmon** \$15

Spaghettini tossed with artichoke, baby spinach, and a creamy tomato sauce.
Topped with Cajun salmon slivers.

★ **Spicy Seafood Fettucini** \$15

Fettucini with clams, half a lobster tail, shrimp, asparagus, leeks and a light garlic olive oil spicy tomato sauce

★ **Seafruit Fusilli** \$20

Fusilli with lobster tail, jumbo scallops, shrimp, leeks, fresh tomato, red onions and a goat cheese vodka cream sauce

ENTREES

All entrées are served with seasonal grilled vegetables & potatoes

★ **Roasted Garlic Pepper Crusted Salmon** \$15

Topped with a coconut rum infused apple mango strawberry chutney

ViVetha's Secret Ribs \$15

Pork back ribs braised with a Bourbon honey garlic glaze

Wild Mushroom Chicken \$15

Oven roasted Supreme Chicken with wild mushrooms, sun-dried tomatoes and a Chardonnay Gorgonzola sauce

★ **Veal Scaloppine** \$16

Glazed with lemon, capers and fresh herbs

★ **Mixed Seafruit Deluxe** \$20

Half a lobster tail, shrimp, jumbo scallops, salmon, leeks, mussels, fresh tomatoes and a coconut curry cream sauce. Served with rice and veggies.