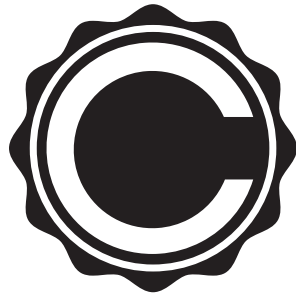
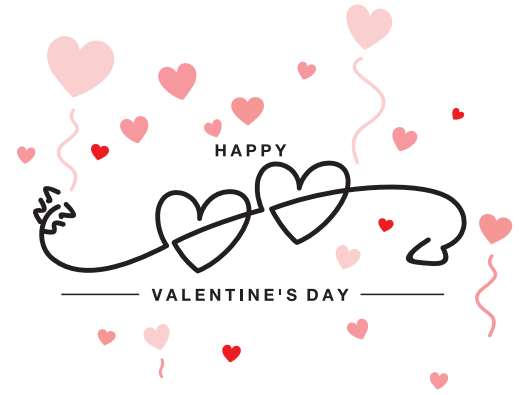


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CONVIVIO
Italian Artisan Cuisine



ANTIPASTI

BRUSCHETTE

Served on grilled ciabatta bread

Rossa | 11

Diced Tomatoes, Basil, Garlic, EVOO, Fresh Mozzarella

Caponata | 13

Eggplant, Sweet Peppers, Capers, Olives, Taleggio Cheese, Arugula

Salsiccia | 13

Salsiccia, Pureed Red Peppers, Goat Cheese

Vongole e Guancia | 13.95

Littleneck Clams, Guancia, Swiss Chard, Cipollini Onion

THE SEA

Tentacolo di Polpo | 25

Grilled Baby Octopus, Potato Gratin, Arugula, Goat Cheese Cream, Balsamic Glaze

Fritto Misto | 17

Fried Calamari, Shrimp, Cauliflower, Fennel, Lemon, Marinara

Mussels | 16

Prince Edward Island Mussels, Lobster Stock, Garlic, Shallots, Fennel, Pomodoro, Grilled Focaccia

THE LAND

Il Tagliere | 26

Imported and Local Seasonal Meats, Taleggio, Pecorino Toscano, Olives, Stone Ground Mustard, Cornichons, Pistachios, Grilled Ciabatta

Tronco di Formaggio | 24

Imported Italian and Local Cheeses, Local Jams, Honeycomb, Hot Sgabei

Polpette al Sugo | 15

Beef, Veal, and Pork Meatballs, Pomodoro Sauce, Fontina, Parmigiano, Grilled Ciabatta

Suppli al Telefono | 14

Fried Risotto with Tomato, Beef, Pork, Veal, Basil, Parmigiano, Fresh Mozzarella, Marinara Sauce

The Team

Andrea Melani
Brad Gates
Joe Beane
Caroline Hafsten
James Ellis
David Hamilton
Denis Jimenez
Ben Weedman
Marcellino Bernardino
Javier Gomez
Samantha Satterfield
Ivey Spreen

SOUP + SALAD

Brussels Sprout Bisque | 10

Caramelized Brussels Sprouts, Rutabaga, Sage, Garlic, Chicken Stock, Cream, Parmigiano

Caesar | 11

Romaine, Caesar Dressing, Garlic Croutons, Parmigian

Beet Salad | 14

Roasted Beets, Goat Cheese, Pistachios, Basil Pesto, Arugula, Fried Sage, Goat Cheese Cream

Mozzarella Caprese | 15

Heirloom Tomatoes, Fresh Mozzarella, Red Onion, Cabernet Balsamic Vinegar, Unfiltered EVOO, Basil

Insalata Mista | 11

Field Greens, Tomatoes, Feta, Candied Pecans, Granny Smith Apple, Balsamic Vinaigrette

ENTRÉES

Stinco di Agnello | 35

Braised Viking Lamb Shank, Basil-Parmigiano Gnocchi, Swiss Chard, Citrus-Shallot Gremolata

Scallops | 36

Beet-Sherry Puree, Melted Leeks, Crispy Oyster Mushrooms, Sage Brown Butter

Salmone | 28

Faroe Island Salmon, Escarole, Artichokes, Kalamata Olives, Cannellini Beans, Sun-Dried Tomatoes

Pollo con Capperi | 22

Pounded Chicken Breast, Caper, Anchovy, Pine Nuts, Spinach, Cauliflower-Pecorino Puree, White Wine Butter Sauce

Filetto | 41

8oz Peppercorn-Crusted Filet Mignon, Garlicky Fried Potatoes, Sauteed Spinach, Dijon-Brandy Cream Sauce

Costata di Manzo | 48

18oz Grilled Fischer Farms Bone-In Rib Steak, Charred Red Onions, Potato Puree, Roasted Garlic Butter

PASTA

Pici al Fumo | 24

Pici Pasta, Tomato-Vodka Cream Sauce, Smoked Pancetta, Garlic, Rosemary, Pecorino

Rigatoni Funghi Salsiccia | 22

Casarecce tossed in basil pesto with sun-dried tomatoes and shrimp.

Casarecce alla Genovese | 25

Casarecce, Basil Pesto, Sun-Dried Tomatoes, and Shrimp

Gigli di Zucca | 21

Pumpkin infused Gigli, Sage, Prosciutto, Roasted Butternut Squash, Parmigiano Cream Sauce

Bolognese | 20

Tagliatelle, Parmigiano, Beef-Pork-Veal Ragù

Beef Ravioli en Brodo | 24

Ravioli stuffed with Fischer Farms Beef, Ricotta, and Caramelized Onion. Enriched Beef Broth, Escarole, Parmigiano

Puttanesca | 26.95

Tonnarelli, Spicy Marinara, Onion, Garlic, Capers, Kalamata Olives, Parmigiano, Add Anchovies - \$2

Nero | 28

Squid Ink Spaghetti, Sun-Dried Tomatoes, Lobster, Shrimp, Crab, Lobster Cream Sauce

Tagliatelle al Convivio | 22

Sweet Red Pepper Tagliatelle, Chicken, Calabrian Peppers, Red Pepper Cream Sauce, Chives, Parmigiano

Linguine alle Vongole | 28

Linguine, Littleneck Clams, Garlic, Red Pepper Flakes, Parsley, White Wine, EVOO

IL FORNO

Chicken & Artichoke | 15

Basil Pesto, Prosciutto, Leeks, Goat Cheese, Fresh Mozzarella

Carne | 15

Sweet Italian Sausage, Pepperoni, 'Nduja, Tomato Sauce, Mozzarella, Caramelized Onions

Margherita | 14

Pomodoro Sauce, Fresh Mozzarella, Basil

Contadina | 15

Truffle Oil, Garlic, Mozzarella, Portabello Mushroom, Caramelized Shallots, Taleggio, Shaved Parmigiano

Prosciutto Arugula | 15

Tomato Sauce, Mozzarella, Prosciutto, Arugula, Shaved Parmigiano

Short Rib & Gorgonzola | 17

Braised Beef Short Ribs, Gorgonzola Dolce, Broccoli Rabe, Caramelized Onions, Calabrian Peppers, Parmigiano

DESSERT

Tartufo | 10

Zabaglione Cream covered with Chocolate Gelato, Crushed Hazelnuts, and Cocoa Powder. Served with Whipped Cream and Chocolate Sauce.

We politely decline splits and modifications.