



CONVIVIO

Italian Artisan Cuisine

@convivioindy

<http://convivioindy.com>

ANTIPASTI

BRUSCHETTE

Served on grilled ciabatta bread

Classica | 9.95

Diced tomatoes, red peppers, basil, EVOO, fresh mozzarella.

Eggplant | 10.95

Roasted eggplant, tomatoes, Taleggio cheese, arugula.

Salsiccia | 10.95

Italian sausage, pureed red peppers, goat cheese.

Funghi | 10.95

Portobello mushrooms, roasted red pepper, balsamic glaze, goat cheese.

THE SEA

Insalata di Polpo | 16

Grilled baby octopus, potato dauphinoise, arugula, goat cheese, balsamic glaze.

Fritto Misto | 13

Fried calamari, shrimp, octopus, zucchini.

Mussels Pepata | 13

Fresh mussels steamed with tomatoes, fresh garlic, parsley and white wine.

THE LAND

Il Tagliere | 25

SmokingGoose seasonal meats, caper berries, burrata, assorted fruits, grilled ciabatta.

Tronco di Formaggio | 22

Cheese board, local fruit jams, hot sgabei.

Burrata & Prosciutto | 13

Fresh burrata, prosciutto breadsticks, arugula, EVOO.

Polpette al Sugo | 12

Beef, veal and pork meatballs, tomato sauce, fontina, grilled ciabatta bread.

Arancini | 11.95

Fried risotto with sausage, peas, gorgonzola, four cheese fondue, pesto, tomato sauce.

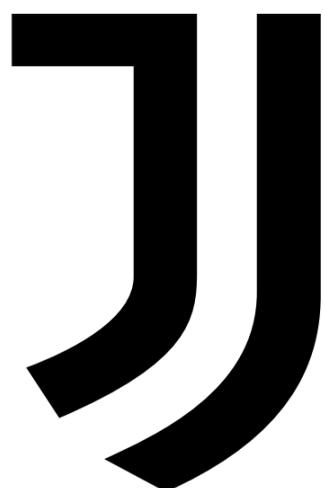
Rotolini | 12.95

Roasted eggplant stuffed with ricotta, sausage and spinach. Baked in tomato sauce.

The Team

Andrea Melani
Emilio Cento
Demetrio Estrada
Denis J. Jiménez
Marcelino Bernardino
Chris Neal

JUVENTUS



SOUP + SALAD

Caesar | 7

Romaine, caesar dressing, garlic croutons, Grana Padano.

Cavolo | 8

Kale, red potatoes, salame, pesto, red onions, roasted corn, gorgonzola.

Beet Salad | 9

Fresh beets, fried beet chips, arugula, goat cheese, spicy pecans, olive oil, balsamic glaze.

Mozzarella Caprese | 12

Fresh mozzarella, heirloom tomatoes, EVOO, basil, balsamic glaze.

Insalata Mista | 8

Field greens, tomatoes, feta cheese, spicy pecans, green apples, balsamic vinaigrette.

Soup

Please ask server for daily selection and price.

PIEDMONT

Polenta Fritta | 12.95

Fried polenta, porcini mushrooms, cream sauce, white truffle oil.

Barbera d'Asti, Coppo | 12 **appetizer**

Gnocchi Bava | 19.95

Buckwheat gnocchi tossed in a fontina cream sauce.

Gavi, Michele Chiarlo | 13 **pasta**

Brasato | 26.95

Eye-of-Round roast braised with carrots, celery, red wine and herbs.

Nebbiolo, Angelo Negro | 12 **entrée**

Bûnet | 8.95

Chocolate custard flavored with amaretto and amaretti cookies.

Brachetto, Banfi Rosa Regale | 10 **dessert**

ENTRÉES

Served with a starch and vegetable of the day.

Saltimbocca | 23.95 ●●

Veal scaloppine sautéed with sage and prosciutto in a light butter wine sauce.

Gamberoni | 26.95 ●

Jumbo shrimp sautéed with tomatoes and basil in a sambuca-brandy cream sauce.

Costata | 29.95 ●

14 oz. ribeye topped with mushrooms, basil, garlic, and marsala wine.

Chicken Pizzaiola | 19.95 ●

Chicken breast topped with hearty tomato-caper sauce and fontina cheese.

Filetto | 33.95 ●

8 oz. peppercorn-crust beef filet. Topped with a Dijon mustard-brandy cream sauce.

Cinghiale | 24.95 ●

Braised wildboar with carrots, celery and rosemary served over creamy parmesan polenta.

PASTA

Pansotti | 19.95 ●

Tortelloni stuffed with parmesan, spinach, swiss chard, and ricotta. Gorgonzola-parmesan cream sauce.

Casarecce alla Genovese | 22.95 ●

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

Gabrielle | 18.95 ●

Penne tossed with seared pancetta, peas and parmesan in tomato sauce.

Rigatoni Funghi Salsiccia | 19.95 ●

Rigatoni, mushrooms, goat cheese, sausage, seared pancetta, parmesan in a cream sauce.

Gnocchi | 18.95 ●

Potato gnocchi, shiitake, oyster, wood ear, and porcini mushrooms in a marsala cream sauce.

Bolognese | 17.95 ●

Tagliatelle tossed in traditional beef-pork ragù.

Meat Ravioli | 20.95 ●

Braised beef ravioli tossed with mushrooms and caramelized onions in a taleggio cream sauce.

Puttanesca | 16.95 ●

Tonnarelli, spicy tomato sauce, onion, garlic, capers, kalamata olives, parmesan.

Barbatelle | 17.95 ●

Beet tagliatelle, figs, prosciutto, goat cheese, caramelized onions, butter, and red wine.

Nero | 25.95 ●

Squid ink spaghetti, sundried tomatoes, shrimp, crab and lobster in a lobster cream sauce.

Tagliatelle al Convivio | 18.95 ●

Red bell pepper tagliatelle, red bell pepper cream sauce, chicken, parmesan.

Frutti di Mare | 22.95 ●

Tonnarelli, mussels, clams, shrimp, scallops in a spicy tomato sauce.

IL FORNO

Isabella | 13

Tomato sauce, fresh mozzarella, basil, parmesan, red peppers, marinated tomatoes.

Elena | 14

Red bell pepper sauce, mozzarella, chicken, goat cheese, arugula, shaved parmigiano.

Mimmo | 14

Tomato sauce, mozzarella, roasted peppers, garlic, andouille sausage, balsamic glaze.

Carne | 15

Tomato sauce, mozzarella, sausage, pepperoni, 'Nduja sausage, caramelized onions.

Bianca | 13

Mozzarella, mascarpone, ricotta, gorgonzola, prosciutto crudo.

Quattro Stagioni | 14

Tomato sauce, mozzarella, artichoke hearts, mushrooms, olives, ham.

Burrosa | 14

Tomato sauce, burrata, yellow grape tomatoes, basil, balsamic reduction drizzle.

Contadina | 14

Truffle oil, garlic, mozzarella, caramelized shallots, taleggio, mushrooms, shaved parmigiano.

Prosciutto Arugula | 14

Tomato sauce, mozzarella, prosciutto, arugula, shaved parmigiano.

Ortolana | 14

Tomato sauce, mozzarella, eggplant, zucchini, portobello mushrooms, asparagus, goat cheese.

Calzone

Classico | 14

Tomato sauce, prosciutto cotto, mozzarella, EVOO, mascarpone cheese.

Goloso | 14

Pesto, gorgonzola, mascarpone, prosciutto cotto, mozzarella, tomatoes.

Animale | 14

Tomato sauce, peppers, sausage spread, pepperoni, gorgonzola.

● Red wine ● White wine

We politely decline splits and modifications.

Convivio Italian Artisan Cuisine
Presents

Piedmont

The region in the far north west of Italy known as Piedmont, as its name implies, lies at the foot of the Alps. This geographical location would prove crucial for the well-functioning of this area throughout its early history and beyond, especially during the Roman period. This region shows signs of having been inhabited by Celtic and Ligurian tribes at least as early as the first half of the first millennium B.C.E. By 220 B.C.E. this area



had been incorporated into the burgeoning sphere of Roman influence, with Roman occupation beginning in earnest in the second century B.C.E. During the Second Punic War this area defected from Roman alliance and sided with Hannibal and the Carthaginians, which ultimately proved a terrible decision for those living in this region. In 28 B.C.E. the Romans founded *Augusta Taurinorum*, better known to us today, as Turin, the capital of Piedmont.

Amici e vini sono meglio vecchi. This encapsulates two ideas fundamental to Italian culture: friendship and gastronomy. Our ode to Piedmont focuses your attention on yet another reason why this area is so famous in modern times: its wines and food. Our

specially crafted Piedmont menu will begin with *antipasto*, fried polenta with a porcini mushroom sauce and white truffle oil; which pairs well with a glass of Barbera. For our *primi* course, we present our Gnocchi Bava: buckwheat gnocchi tossed in a fontina and parmesan cream sauce. As your *secondi*, choose our Brasato, an eye-of-round braised with red wine, carrots and herbs. A light bodied, highly tannic red pairs well with this dish, most notably one of the premier wines from Piedmont, Nebbiolo. Complete your experience with our Bûnet, a chocolate custard flavored with amaretto and topped with Amaretti cookies!

Celebrating 3 years!
Forza Juve.

-The Convivio Team

