

WHAT TO EXPECT



★★★★★★★★★★★★

- 1. VIBRANT**
& Lively Atmosphere
- 2. WARM**
& Engaging Hospitality
- 3. LOCAL**
& Responsibly Sourced Ingredients
- 4. BOLD**
& Flavorful Food
- 5. INNOVATIVE**
Approach to Craft Beer & Cocktails
- 6. FUN**
with Family, Friends, Colleagues & Our Staff

★ The Evviva Team Thanks You for Choosing Us and Are Delighted to Welcome You to Our Kitchen & Bar! ★

FOOD TO CHEER!

FRESH LOCAL
PASSIONATE

Mon–Thurs: 11:30am–10:00pm
Fri–Sat: 11:30am–10:30pm
Sun Brunch: 11:00am–4:00pm
Sun Dinner: 4:00pm–9:00pm

45 Enon St. Beverly, MA 01915
978.998.4950

Also visit us at:

Westford, MA
7 Cornerstone Square, Westford MA 01886
978.692.9050

Marlborough, MA
coming in fall 2017



[EVVIVA CUCINA]
evvivacucina.com



SHARABLES

Chips & Dip
Truffled Potato Chips, Caramelized Onion, Calabrian Cheese
10.95

Shrimp n' Grits
Blackened Shrimp, Scampi Polenta, Spinach & Tomato Mista, Crispy Carrot, Herb Oil
13.95

Arancini
Bianco & Sons Sausage, EC Cheese Blend, Breadcrumbs, Pesto, Arrabiata
11.95

Avocado Toast
Honey Burrata, Asparagus, Lemon, Balsamic Glaze, Sesame Seeds, Fresh Herbs
9.95

Woodstone Wings
Fresh Herb, Romano Cheese, Calabrian Sweet-Chili Sauce
12.95

Nonna's Meatballs
House-Made Meatballs, Marinara, Hand-Dipped Ricotta, Pesto, Toasted Bread
11.95

Crispy Calamari
Cherry Pepper, Lemon, Creamy Romesco
13.95

Roasted Brussels
Crispy Applewood-Smoked Bacon, Caramelized Shallot
10.95

GREENS

Caesar
Romaine, Crouton, Grana Padano, Caesar Dressing
8.

Evviva
Artisan Greens, Cucumber, Olive, Roasted Pepper, Red Onion, Grape Tomato, Crouton, Mozzarella, White Balsamic Vinaigrette
10.

Steak & Gorgonzola*
Romaine, Arugula, Roasted Pepper, Red Onion, Grape Tomato, Avocado, Gorgonzola Dressing
17.95

Pesto Chicken Caprese
Pesto Chicken Salad, Arugula, Mozzarella, Tomato, Balsamic Glaze
13.95

Strawberry & Granola
Artisan Greens, Chard, Pickled Strawberries, Goat Cheese, Golden Beets, Granola Clusters, Blueberry Prosecco Vinaigrette
12.95

Falafel
Artisan Greens, Tomato, Red Onion, Cucumber, Feta, Banana Pepper, Citrus-Avocado Vinaigrette
11.95

Salad Additions: Chicken \$5, Shrimp \$8, Salmon \$9, Falafel \$5*

SANDWICHES

Chicken Parm
Marinara, EC Cheese Blend, Pesto, Ciabatta
12.95

The Burger*
Chef's Butcher Blend, Taleggio, Bacon Jam, Roasted Tomato Relish, Shaved Romaine, Potato Bun
13.95

Grilled Chicken Club
Grilled Chicken Breast, Provolone, Romaine, Applewood-Smoked Bacon, Avocado, Tomato, Balsamic Glaze, Pesto Aioli, Sliced Ciabatta
13.95

PIADA TACOS

Crispy Chicken
Fuji Apple Slaw, Honey Mustard, House-Made BBQ
12.95

Mojo Cauliflower
Street Corn Salsa, Red Mojo Sauce, Ricotta Salata, Spring Onion
12.95

Calabrian Shrimp
Guajillo Cream, Pesto, Leek & Chard Slaw, Crispy Carrot, Hot Peppers
13.95

Served With House-Made Truffled Chips or Arugula Salad

PIZZA

EVVIVAPOLITAN
(Traditional Crust)

or

LA MONTANARA
(Fried Crust, Individual Size Only)

Margherita
Tomato Sauce, Mozzarella, Basil, Romano
12. / 18.

Polpette
Tomato Sauce, EC Cheese Blend, Meatball, Ricotta, Pesto
13. / 19.

Carne
Tomato Sauce, EC Cheese Blend, Meatball, Bianco & Sons Sausage, Pepperoni
15. / 20.

Pollo
White Sauce, EC Cheese Blend, Vermont Goat Cheese, Roasted Chicken, Arugula, Lemon Vinaigrette
13. / 19.

Patata
White Sauce, VT Cheddar, Sliced Potato, Applewood-Smoked Bacon, Scallion Crema
13. / 18.

Buffalo Chicken
Chili Pepper Sauce, Roasted Chicken, EC Cheese Blend, Scallion Cream, Crispy Carrot
13. / 19.

Brussels Sprouts
White Sauce, EC Cheese Blend, Red Onion, Applewood-Smoked Bacon
14. / 19.

Farmhouse
Balsamic BBQ, Vermont Cheddar, Roasted Chicken, Applewood-Smoked Bacon, Roasted Onions, Honey Mustard
14. / 19.

Athena
White Sauce, Feta, EC Cheese, Banana Pepper, Olive, Red Onions, Tomato, Arugula, Lemon Vinaigrette
13. / 18.

Fig & Speck
Fig Balsamic Sauce, EC Cheese Blend, Gorgonzola, Arugula, White Balsamic, Grana Padano
15. / 20.

Scampi
White Sauce, Shrimp, Feta, EC Cheese Blend, Tomato, Scallion, Breadcrumbs
16. / 22.

Sicilian
Arrabiata, EC Cheese Blend, Coppa, Cherry Pepper, Romano, Fresh Herb
14. / 19.

BUILD YOUR OWN PIZZA

12. / 16.

(Includes Your Choice of Sauce & Cheese)

Sauces	Cheeses	Vegetables	Proteins
Tomato	EC Cheese Blend	Red Onions	Anchovies
White Sauce	VT Cheddar	Spinach	Bacon
Pesto	Goat Cheese	Mushrooms	Pepperoni
Evviva BBQ	Fresh Mozzarella	Arugula	Sausage
Buffalo	Gorgonzola	Sliced Potatoes	Roasted Chicken
	Ricotta	Olives	Meatballs
	Feta	Diced Tomatoes	
		Roasted Red Peppers	Extras
		Jalapeños	Wild Shrimp 2./3.
			Speck 3./4.

Add Additional Toppings

¢50 per topping for individual / \$1. per topping for regular

Before placing your order please inform your server if a person in your party has a food allergy.

These menu items may be served raw or under cooked. Consuming raw or undercooked meat, shellfish, eggs or poultry may result in food-borne illness, especially if you have certain medical conditions.

VEGETARIAN WE CATER TAKE OUT

ARTISAN'S CORNER

Featuring Gloucester's Pastaio Via Corta, Hand-Made Fresh Pasta Made From Non-GMO Wheat That is Certified Organic and Sustainably Grown on the Northeast.

Mac & Cheese
Fresh Cavatappi, Vermont Cheddar, VBC Mascarpone, Fireking Baking Company Ciabatta, Fresh Herbs
17.95

Fra Diavolo
Fresh Paccheri, Bianco & Sons Italian Sausage, Peperonata, House-Made Mozzarella
20.95

Seasonally Inspired
Chef's Selection Of Fresh-Made Pasta & Local Seasonal Ingredients
MP.



ITALIAN INSPIRED

Our Take on Old-School Italian-American Favorites

Orecchiette
Bianco & Sons Sausage, Broccolini, Red Pepper Flake, Lemon, White Wine Reduction, Grana Padano
15. / 20.

Chicken Marsala
Pan-Seared Chicken, Fregola, Spinach, Cremini Mushroom, Marsala Wine Crema, Cranberry-Onion Chutney
19.

Chicken Parmigiana
Spaghetti, Marinara, EC Cheese Blend, Whipped Ricotta, Pesto
18.

Bolognese
Porcini Mushroom, Beef, Sausage, San Marzano Tomatoes, Grana Padano, Truffle Salt, Fresh Paccheri
15. / 21.

AMERICAN MADE

Inspired by Authentic Italian Traditions and Cooking Techniques to Create Food to Cheer!

Steak Frites*
Marinated 12oz Top Sirloin, Crispy Smashed Potato, Red Mojo Sauce, Shaved Fennel Salad, Pesto
24.95

Pear Sacchetti
Roasted Pear and Mascarpone Stuffed Pasta, Arugula, Roasted Cipollini, Pickled Pear, Walnut Crumble, Lemon Poppy-Seed Cream
14. / 20.

Spring Ravioli
Five Cheese Ravioli, Asparagus, Fresh Thyme, Butter, Taleggio Cream, Lemon Vinaigrette
14. / 20.

Shrimp & Lobster Risotto
North Atlantic Lobster, Black Tiger Shrimp, Carnaroli Rice, Saffron Wine, Spinach, Fresh Corn, Blistered Tomato
19. / 29.

Pork Milanese
Crispy Pork, House-Made Mozzarella, Arugula, Fennel, Shaved Grana Padano, Pesto, Tomato Cream
19.95

Everything Salmon*
Everything Bagel Seasoning, Cucumber & Asparagus Salad, Herbed Mascarpone, Oregano Vinaigrette
23.95