



ANTIPASTI

VICTOR'S CHEESE BOARD

chef's seasonal selection of local cheeses, south philadelphia italian market cheeses and house made crostinis. 12
add italian meats. 11

BRUSCHETTA POMODORO

house made tomato bruschetta served with fresh baked sour dough batard, drizzled with extra virgin olive oil and balsamic vinegar. topped with pecorino romano. 7

CALAMARI

flash fried and dredged in seasoned flour, tossed with parmesan and lemon zest. finished with a cherry pepper emulsion. 9

SAUTÉED MUSHROOMS

crimini mushrooms sautéed in garlic, parsley, and chablis wine. finished with grated parmesan cheese. 10

FRIED BURATTA

fresh mozzarella stuffed with ricotta cheese, lightly breaded and fried. Served in a pool of house marinara. 8

INSALATE

*add protein. shrimp - 6. salmon - 13.
chicken - 8. scallops - 8. 8oz flat iron - 14.*

GRILLED CAESAR SALAD

grilled romaine hearts, caesar dressing, white anchovies, hand cut croutons, and grated parmesan. 8

HOUSE SALAD

chef's seasonal lettuce blend with cucumbers, onions, carrots and tomatoes. choice of house made dressing. 6

BEET SALAD

roasted beets tossed with arugula, pistachios, and feta cheese. finished with a balsamic vinaigrette. 9

EGGPLANT CAPRESE

fried eggplant, tomatoes, prosciutto and fresh mozzarella finished with a balsamic reduction and extra virgin olive oil. 14

KALE SALAD

fresh kale tossed with almonds and pecorino cheese. finished with a lemon herb vinaigrette. 7

PRIMI

SCALLOP RISOTTO

blackened sea scallops with a blue cheese caramelized onion risotto. 16

RAGÙ ALA BOLOGNESE

a ragù of beef, veal, and pork tossed with spaghetti. 14

WINTER GNOCCHI

house made winter squash and ricotta gnocchi, pan seared in a brown butter and sage sauce. 13

SHORT RIB PAPPARDELLE

slow roasted pulled short rib tossed with roasted red peppers and house made ribbon pasta in a creamy demi glace. 16

ASK YOUR SERVER ABOUT GLUTEN FREE OPTIONS

house requests

a four dollar charge will be added for splitting entrees. a 20% gratuity will be added to parties of six or more.

**consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food born illness.*



SECONDI

SHRIMP AND WINTER GNOCCHI

pan seared jumbo gulf shrimp wrapped in prosciutto, paired with a winter squash gnocchi, tossed in a brown butter and sage sauce. 23

FLAT IRON STEAK

grilled 8oz flat iron steak topped with sautéed spinach and artichokes, served over smashed potatoes, finished with a balsamic drizzle. 24

SALMON

pan seared organic salmon topped with an olive tomato tapenade and paired with chef's vegetables and risotto, finished with a balsamic drizzle. 28

VEAL GORDON BLEU

roulade of veal stuffed with provolone and prosciutto in a porcini mushroom infused demi-glaze. 29

HOT SAUSAGE AND SHRIMP

d'angelo bros. hot sausage sautéed with gulf shrimp, roasted red peppers and onions, tossed in a rosé sauce with gemelli pasta. 22

VEAL SALTIMBOCCA

veal cutlets sautéed and baked with prosciutto and fresh mozzarella in a light madeira wine sauce served over spaghetti. 28

SHORT RIB RAVIOLI

slow braised and pulled beef short rib with roasted red peppers, mushrooms, and artichokes. served with short rib filled ravioli and finished in a chianti demi-glaze. 29

CHICKEN MARSALA

sautéed chicken breasts with crimini mushrooms presented over linguini, finished in a marsala wine sauce. 21

SHRIMP AND SCALLOP PESTO

jumbo gulf shrimp and sea scallops sautéed with asparagus, artichokes, roasted tomatoes, and tossed with pine nuts. served with gluten free style pasta, finished with a fresh basil pesto. 28

VICTOR'S CLASSICS

SHRIMP AND CLAMS

jumbo gulf shrimp and little neck clams steamed in either white wine sauce or red spicy clam sauce over a bed of linguini pasta. 21. add sea scallops 8

VICTOR'S SAUTÉ

sautéed roasted red peppers, roma tomatoes, artichokes, black olives, fresh spinach, and parsley, tossed with aglio and olio pasta. 16

EGGPLANT PARMESAN

seasoned with bread crumbs and fried golden brown, topped with marinara, parmesan and provolone cheeses, then baked. served with a side of pasta. 15

HOT SAUSAGE D'ANGELO

d'angelo bros. italian hot sausage in our house marinara sauce, with peppers and onions. served over linguini. 22

CHICKEN/VEAL PARMESAN

sautéed chicken breast or veal medallions topped with marinara, parmesan and provolone cheeses, then baked. served with a side of pasta. Chicken - 18. Veal - 25

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