

VICTOR'S GLUTEN FREE STYLED MENU

SMALL PLATES AND INSALATA

SUMMER SCALLOPS

SAUTÉED SCALLOPS WITH GRILLED CORN AND WATERMELON. FINISHED WITH EXTRA VIRGIN OLIVE OIL. 14.

VICTOR'S CHEESE BOARD

CHEF'S SEASONAL SELECTION OF LOCAL CHEESES, SOUTH PHILADELPHIA ITALIAN MARKET CHEESES. 12. ADD ITALIAN MEATS 11.

BOURSIN SHRIMP

PROSCIUTTO WRAPPED AND BOURSIN CHEESE STUFFED PAN SEARED SHRIMP. FINISHED WITH A BALSAMIC REDUCTION. 14.

LOBSTER SALAD

HOUSE MADE WITH CUCUMBERS AND MAYONNAISE. SERVED OVER FIELD GREENS WITH TOMATOES. 14.

CAPRESE

TOMATOES AND FRESH MOZZARELLA FINISHED WITH A BALSAMIC REDUCTION AND A PESTO EXTRA VIRGIN OLIVE OIL. 10.

PEACH & BEET SALAD

FRESH PEACHES AND GOLDEN BEETS TOSSED WITH ARUGULA, PISTACHIO NUTS, AND GOAT CHEESE. FINISHED WITH A BALSAMIC VINAIGRETTE. 9.

ENTREES

SHRIMP AND SCALLOP PESTO

JUMBO GULF SHRIMP AND SEA SCALLOPS SAUTÉED WITH ASPARAGUS, ARTICHOKE, ROASTED TOMATOES, AND TOSSED WITH PINE NUTS. SERVED WITH GLUTEN FREE STYLE PASTA. FINISHED WITH A FRESH BASIL PESTO. 28.

FILET SALTIMBOCCA

8OZ FILLET OF BEEF TENDERLOIN COOKED TO YOUR LIKING. PAIRED WITH CHEF'S VEGETABLES AND ROASTED POTATOES. FINISHED WITH PROSCIUTTO AND FRESH MOZZARELLA IN A LIGHT MADEIRA WINE SAUCE. 39.

SALMON

PAN SEARED ORGANIC SALMON WITH A COFFEE AND COCOA RUB. PAIRED WITH CHEF'S VEGETABLES AND WILD RICE RISOTTO. FINISHED WITH AN ORANGE HONEY CHIPOTLE GLAZE. 28.

VEAL SALTIMBOCCA

VEAL CUTLETS SAUTÉED AND BAKED WITH PROSCIUTTO AND FRESH MOZZARELLA IN A LIGHT MADEIRA WINE SAUCE. SERVED OVER GLUTEN FREE STYLE PASTA. 30.

SEAFOOD PAELLA

SHRIMP, SCALLOPS, CLAMS, AND MUSSELS WITH THYME, BELL PEPPERS, ONIONS, AND CHORIZO WITH SAFFRON RICE. 33.

LOBSTER GOBETTI

SAUTÉED LOBSTER WITH ROASTED RED PEPPERS AND ASPARAGUS. TOSSED WITH GLUTEN FREE PASTA IN A PESTO CREAM SAUCE. 30.

FLANK STEAK

MARINATED AND GRILLED FLANK STEAK WITH A TOMATO, CUCUMBER, AND FETA CHEESE RELISH. PAIRED WITH ROASTED POTATOES. 28.

CHEF GEORGE HAS CREATED A GLUTEN FREE STYLED MENU TO ACCOMMODATE THOSE WHO HAVE GLUTEN SENSITIVITIES OR HAVE GLUTEN FREE LIFESTYLES. WE, HOWEVER, ARE NOT DEEMED FIT TO SERVE THOSE WHO HAVE CELIACS. WE THANK YOU FOR YOUR UNDERSTANDING.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBOURNE ILLNESS*