

Victor's Dinner Menu

STUZZICHINI: Snacks

Sautéed Mushrooms <i>Victor's classic sautéed mushrooms, aged parmesan, sourdough batard crostini</i>	9	Cavolfiore <i>pan-roasted cauliflower, lemon brown butter, broken cashews, fresh sage</i>	6
Vongole <i>one dozen littleneck clams, white wine broth</i>	13	Meatball Spiedini <i>grilled housemade meatballs, rosé sauce, parmesan</i>	7
Crispy Calamari <i>lemon zest, parmesan, cherry pepper emulsion</i>	7	Bruschetta Pomodoro <i>roma tomatoes in balsamic, garlic & basil; grana padano</i>	6
Arancini <i>crispy risotto with pesto & fresh mozzarella, rosé sauce</i>	6	Olive Miste <i>mixed olives in herbed oil</i>	5
Burrata <i>hand-breaded, fried, romesco sauce, grana padano</i>	7	Toasted Cheese Raviolis <i>hand-breaded & fried, house spice, rosé sauce</i>	7
SALUMI E FORMAGGI: Meats & Cheeses			
Selection of Italian Market Cheeses	12	Selection of Cured Italian Meats	12
<i>served with seasonal garnishes</i>			

ANTIPASTI: Starters

Zuppa del Giorno MKT <i>chef's soup of the day</i>
Italian Wedding Soup 3.5/5 <i>acini di pepe, meatballs, chicken, spinach</i>
Victor's Chopped Salad 6 <i>romaine, genoa salami, italian cheeses, kalamata olives, creamy red wine vinaigrette</i>
Beet Salad 6 <i>baby arugula, pistachios, feta cheese, balsamic vinaigrette</i>
Caesar Salad 6 <i>romaine, white anchovies, hand-cut croutons, aged parmesan, house Caesar dressing</i>
Summer Salad 6 <i>field greens, fresh berries, goat cheese, honey-poppoypseed vinaigrette</i>

*Complimentary half loaf artisan bread
& house infused olive oil served with Victor's Classics, Primi, & Secondi
Additional side of infused olive oil & loaf of artisan bread 2*

PRIMI: Risotto & Pasta

Risotto 17/26 <i>pancetta, sweet pea puree & parmigiano reggiano risotto</i>
Linguini 16/25 <i>house-made linguini, grilled shrimp, roasted tomatoes, garlic-butter sauce</i>
Cresta de Gallo 13/22 <i>marinated artichokes, roasted peppers, kalamata olives, spinach, tomatoes</i>
Spaghetti Bolognese 15/24 <i>housemade pork, beef & veal ragout</i>
Radiatore Primavera 16/25 <i>mild Italian sausage, sautéed summer vegetables, house marinara substitute Gluten-Free Penne on any pasta dish for an additional 2</i>

SECONDI: Main Dishes

Pesce del Giorno MKT <i>chef's fish of the day, seasonal preparation</i>
Salmon 29 <i>grilled salmon, pomegranate compound butter, wild rice</i>
Filet Mignon 31 <i>6oz grilled beef tenderloin, asparagus, roasted fingerling potatoes, horseradish crema</i>
Crispy Calabrian Chicken 23 <i>fried chicken cutlets, roasted brussels sprouts, prosciutto, chili & white wine sauce</i>
Veal Marsala 27 <i>pan-fried veal cutlets, crimini mushrooms, marsala wine sauce, spaghetti</i>

I CLASSICI DI VICTOR: Victor's Classics

Eggplant Parmesan spaghetti marinara	18	Chicken Parmesan spaghetti marinara	22
Veal Saltimbocca spaghetti, madeira wine sauce	28	Veal Parmesan spaghetti marinara	25
Chicken Piccata spaghetti, lemon & caper sauce	23	Shrimp & Clams spaghetti, spicy red or white wine	25

A 20% service charge will be added to parties of 6 or more.

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