

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	Toasted Cheese Raviolis <i>hand-breaded & fried, house spice, rosé sauce</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	Polpette <i>house meatball, marinara, whipped ricotta & mascarpone, pesto</i>	7

SALUMI E FORMAGGI: Meats & Cheeses

Selection of Italian Market Cheeses	12	Selection of Cured Italian Meats	12
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served with seasonal garnishes

ANTIPASTI: Starters

Zuppa del Giorno MKT
chef's soup of the day

Italian Wedding Soup 3.5/5
acini di pepe, meatballs, chicken, spinach

Victor's Chopped Salad 6
romaine, genoa salami, italian cheeses, kalamata olives, creamy red wine vinaigrette

Beet Salad 6
baby arugula, pistachios, feta cheese, balsamic vinaigrette

Caesar Salad 6
romaine, white anchovies, hand-cut croutons, aged parmesan, house Caesar dressing

Summer Salad 6
field greens, fresh berries, goat cheese, honey-poppoypseed vinaigrette

*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
sea scallops, pancetta, sweet pea puree & parmigiano reggiano risotto

Linguini 16/25
house-made linguini, grilled shrimp, roasted tomatoes, garlic-butter sauce

Cresta de Gallo 13/22
marinated artichokes, roasted peppers, kalamata olives, spinach, tomatoes

Spaghetti Bolognese 15/24
housemade pork, beef & veal ragout

Radiatore Primavera 16/25
*mild Italian sausage, sautéed summer vegetables, house marinara
substitute **Gluten-Free Penne** on any pasta dish for an additional 2*

SECONDI: Main Dishes

Pesce del Giorno MKT
chef's fish of the day, seasonal preparation

Salmon 29
grilled salmon, pomegranate compound butter, wild rice

Filet Mignon 31
6oz grilled beef tenderloin, asparagus, roasted fingerling potatoes, horseradish crema

Crispy Calabrian Chicken 23
fried chicken cutlets, roasted brussels sprouts, prosciutto, chili & white wine sauce

Veal Marsala 27
pan-fried veal cutlets, crimini mushrooms, marsala wine sauce, spaghetti

I CLASSICI DI VICTOR: Victor's Classics

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