

## Victor's Dinner Menu

### PIZZA: Pizza

<b>Pizza del Giorno</b> <i>chef's pizza of the day</i>	MKT	<b>Sausage</b> <i>tomato sauce, fresh mozzarella, sausage, roasted garlic, roasted peppers, balsamic reduction</i>	19
<b>Mushroom</b> <i>white sauce, mushrooms, chives, shredded mozzarella, truffle oil</i>	18	<b>Margherita</b> <i>tomato sauce, fresh mozzarella, basil, parmesan</i>	16
<b>Pepperoni</b> <i>tomato sauce, shredded mozzarella, pepperoni, parmesan</i>	18		

### STUZZICHINI: Snacks

<b>Victor's Fish &amp; Chips</b> <i>chef's choice of fried fish, fries, sweet chili pesto sauce</i>	14	<b>Polpette</b> <i>house meatball, marinara, whipped basil feta, pesto</i>	10
<b>Mussels</b> <i>PEI mussels, spicy Italian sausage, roasted broccolini, pommes frites</i>	16	<b>Sautéed Mushrooms</b> <i>victor's classic sautéed mushrooms, aged parmesan, sourdough crostini</i>	12
<b>Fonduta</b> <i>melted smoked gouda, pear bourbon glaze, house-made herb flat bread, chef's daily veg &amp; fruit</i>	18	<b>Crispy Calamari</b> <i>lemon zest, parmesan, house marinara or sweet chili</i>	14
<b>Bruschetta Pomodoro</b> <i>local tomatoes, garlic &amp; basil, burrata</i>	12	<b>Brussels Sprouts</b> <i>brown butter sage sauce, candied cashews, house-made lemon preserves, pancetta, bread crumbs</i>	15

### SALUMI E FORMAGGI: Meats & Cheeses

#### Selection of Market Cheeses 12

*cheddar sage, irish porter, pecorino foglie di noce*

#### Selection of Cured Meats 12

*speck, soppressata, mortadella*

### ANTIPASTI: Starters

<b>Zuppa del Giorno</b> MKT <i>chef's soup of the day</i>		<b>Italian Wedding Soup</b> 5/7 <i>acini di pepe, meatballs, chicken, spinach</i>
<b>Winter Salad</b> 8/14 <i>kale, poached bourbon pears, candied cashews, gorgonzola dressing</i>		<b>Beet Salad</b> 8/14 <i>baby arugula, roasted red beets, pistachios, feta, balsamic vinaigrette</i>
<b>Victor's Grilled Salad</b> 16 <i>grilled romaine, pepperoni, fresh mozzarella, fried onions, overnight tomatoes, smoked tomato vinaigrette</i>		<b>Caesar Salad</b> 8/14 <i>romaine, white anchovies, hand-cut croutons, aged parmesan, house caesar dressing</i>

### PRIMI: Risotto & Pasta

<b>Tortellini</b> 32 <i>braised short-rib, cheese tortellini, sage, gorgonzola cream sauce</i>	<b>Linguini</b> 32 <i>shrimp, house-made linguini, overnight tomatoes, roasted garlic pesto cream sauce</i>
<b>Risotto</b> 34 <i>grilled italian sausage, roasted bell peppers, chives, parmesan risotto, sweet overnight tomato cream sauce</i>	<b>Pappardelle</b> 25 <i>house-made pappardelle, 24 month aged parmesan, fresh cracked pepper, balsamic reduction, victor's cacio e pepe</i>

*add protein to either the risotto or pappardelle: chicken, shrimp, salmon, filet, or pesce for an additional cost (MKT)  
substitute gluten-free penne, zucchini noodles (zoodles) or house-made pasta on any pasta dish for an additional 2/4*

### SECONDI: Main Dishes

<b>Pork Milanese</b> 38 <i>12oz pork flat iron, brie mashed potatoes, chef's veg, lemon preserve arugula cream sauce</i>	
<b>Salmon</b> 36 <i>grilled salmon, pesto cream sauce, parmesan risotto, grilled dragon fruit, mozzarella, chef's veg</i>	<b>Filet Mignon</b> MKT <i>6oz choice center cut filet, lemon preserve truffle pommes frites, chef's veg, overnight tomato compound butter, sweet red wine demi-glaze</i>

### I CLASSICI DI VICTOR: Victor's Classics

<b>Eggplant Parmesan</b> <i>spaghetti marinara</i>	22	<b>Chicken Parmesan</b> <i>spaghetti marinara</i>	25
<b>Spaghetti &amp; Meatballs</b> <i>house meatballs, marinara</i>	24	<b>Veal Parmesan</b> <i>spaghetti marinara</i>	29
<b>Chicken Piccata</b> <i>spaghetti, lemon &amp; caper sauce</i>	26	<b>Shrimp &amp; Clams</b> <i>spaghetti, spicy red wine or white wine</i>	30
<b>Bolognese</b> <i>spaghetti, pork, beef &amp; veal ragú, fresh mozzarella</i>	28		
<b>Veal Marsala</b> <i>pan-fried veal cutlets, crimini mushrooms, marsala wine sauce, spaghetti</i>	29		
<b>Veal Saltimbocca</b> <i>spaghetti, prosciutto &amp; mozzarella, madeira wine sauce</i>	29		

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

\*a 2% support staff fee will be applied to all checks to be distributed to support staff only

\*a 20% service charge will be added to parties of 8 or more