

## Victor's Dinner Menu

### PIZZA: Pizza

<b>Margherita</b> <i>tomato sauce, fresh mozzarella, basil, parmesan</i>	16	<b>Sausage</b> <i>tomato sauce, shredded 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>Pepperoni</b> <i>tomato sauce, shredded mozzarella, pepperoni, parmesan</i>	18
<b>Carne</b> <i>tomato sauce, fresh mozzarella fontina mix, assorted italian meats</i>		20	

### 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>Whipped Feta</b> <i>whipped basil feta, fermented garlic honey, house-made herb flat bread</i>	15	<b>Sautéed Mushrooms</b> <i>victor's classic sautéed mushrooms, aged parmesan, sourdough crostini</i>	12
<b>Bruschetta Pomodoro</b> <i>local tomatoes, garlic &amp; basil, burrata</i>	12	<b>Crispy Calamari</b> <i>lemon zest, parmesan, house marinara or sweet chili</i>	14
<b>Prosciutto Wrapped Scallops</b> <i>lemon zest, balsamic reduction, lemon arugula salad</i>	18	<b>Toasted Butternut Squash Ravioli</b> <i>butternut squash ravioli, gorgonzola cream sauce, topped with fresh sage</i>	15
<b>Olive Miste</b> <i>mixed olives in herbed oil</i>	8		

### SALUMI E FORMAGGI: Meats & Cheeses

<b>Selection of Market Cheeses</b> 12 <i>red dragon mustard cheddar, artigiano, humboldt fog</i>	<b>Selection of Cured Meats</b> 12 <i>sweet soppressata, mortadella, speck</i>
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### 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>Seasonal Salad</b> 8/14 <i>spinach, gorgonzola, candied pecans, dried figs, honey dijon vinaigrette</i>	<b>Beet Salad</b> 8/14 <i>baby arugula, roasted red beets, pistachios, feta, balsamic vinaigrette</i>
<b>Italian Wedge Salad</b> 16 <i>iceberg lettuce, gorgonzola, fried onions, overnight tomatoes, pancetta, creamy gorgonzola dressing</i>	<b>Caesar Salad</b> 8/14 <i>romaine, white anchovies, hand-cut croutons, aged parmesan, house caesar dressing</i>
<i>Complimentary half loaf artisan bread &amp; house infused olive oil served with Victor's Classics, Primi, &amp; Secondi Additional loaf of artisan bread &amp; infused olive oil 2</i>	

### PRIMI: Risotto & Pasta

<b>Gemelli</b> 30 <i>house-made gemelli, overnight tomatoes, roasted garlic, PEI mussels, chorizo cream sauce</i>	<b>Risotto</b> 32 <i>braised pork belly, butternut squash &amp; sweet potato risotto, pork pan gravy, apple cider glaze</i>
<b>Fettuccine</b> 30 <i>house-made fettuccine, guanciale, bone marrow, egg yolk, black pepper, parmesan, victor's carbonara</i>	<b>Tortellini</b> 32 <i>braised short-rib, cheese tortellini, sage, gorgonzola cream sauce</i>
<i>add protein to any salad or Primi dishes: chicken, short-rib, 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</i>	

### SECONDI: Main Dishes

<b>Salmon</b> 36 <i>grilled salmon, maple bourbon glaze, parmesan risotto, chef's veg</i>	<b>Filet Mignon</b> MKT <i>6oz choice center cut filet, sweet potato pumpkin hash, chef's veg, bourbon cream sauce</i>
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### I CLASSICI DI VICTOR: Victor's Classics

<b>Eggplant Parmesan spaghetti marinara</b>	22	<b>Chicken Parmesan spaghetti marinara</b>	25
<b>Spaghetti &amp; Meatballs</b> <i>house meatballs, marinara</i>	24	<b>Veal Parmesan spaghetti marinara</b>	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 stracciatella</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	

\*please inform your server of any food allergies upon your arrival

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

\*A 2.5% charge will be added to carryout orders