

Victor's Dinner Menu

PIZZA: Pizza

Margherita <i>tomato sauce, fresh mozzarella, basil, parmesan</i>	16	Sausage <i>tomato sauce, shredded mozzarella, sausage, roasted garlic, roasted peppers, balsamic reduction</i>	19
Mushroom <i>white sauce, mushrooms, chives, shredded mozzarella, truffle oil</i>	18	Pepperoni <i>tomato sauce, shredded mozzarella, pepperoni, parmesan</i>	18
Carne <i>tomato sauce, fresh mozzarella fontina mix, assorted italian meats</i>	20		

STUZZICHINI: Snacks

Victor's Fish & Chips <i>chef's choice of fried fish, fries, sweet chili pesto sauce</i>	14	Polpetta <i>house meatball, marinara, whipped basil feta, pesto</i>	10
Whipped Feta <i>whipped basil feta, fermented garlic honey, house-made herb flat bread</i>	15	Sautéed Mushrooms <i>victor's classic sautéed mushrooms, aged parmesan, sourdough crostini</i>	12
Bruschetta Pomodoro <i>local tomatoes, garlic & basil, burrata</i>	12	Crispy Calamari <i>lemon zest, parmesan, house marinara or sweet chili</i>	14
Prosciutto Wrapped Scallops <i>lemon zest, balsamic reduction, lemon arugula salad</i>	18	Toasted Butternut Squash Ravioli <i>butternut squash ravioli, gorgonzola cream sauce, topped with fresh sage</i>	15
Olive Miste <i>mixed olives in herbed oil</i>	8		

SALUMI E FORMAGGI: Meats & Cheeses

Selection of Market Cheeses 12 <i>red dragon mustard cheddar, artigiano, humboldt fog</i>	Selection of Cured Meats 12 <i>sweet soppressata, mortadella, speck</i>
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ANTIPASTI: Starters

Zuppa del Giorno MKT <i>chef's soup of the day</i>	Italian Wedding Soup 5/7 <i>acini di pepe, meatballs, chicken, spinach</i>
Seasonal Salad 8/14 <i>spinach, gorgonzola, candied pecans, dried figs, honey dijon vinaigrette</i>	Beet Salad 8/14 <i>baby arugula, roasted red beets, pistachios, feta, balsamic vinaigrette</i>
Italian Wedge Salad 16 <i>iceberg lettuce, gorgonzola, fried onions, overnight tomatoes, pancetta, creamy gorgonzola dressing</i>	Caesar Salad 8/14 <i>romaine, white anchovies, hand-cut croutons, aged parmesan, house caesar dressing</i>
<i>Complimentary half loaf artisan bread & house infused olive oil served with Victor's Classics, Primi, & Secondi Additional loaf of artisan bread & infused olive oil 2</i>	

PRIMI: Risotto & Pasta

Gemelli 30 <i>house-made gemelli, overnight tomatoes, roasted garlic, PEI mussels, chorizo cream sauce</i>	Risotto 32 <i>braised pork belly, butternut squash & sweet potato risotto, pork pan gravy, apple cider glaze</i>
Fettuccine 30 <i>house-made fettuccine, guanciale, bone marrow, egg yolk, black pepper, parmesan, victor's carbonara</i>	Tortellini 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

Salmon 36 <i>grilled salmon, maple bourbon glaze, parmesan risotto, chef's veg</i>	Filet Mignon 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

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