

Victor's Dinner Menu

PIZZA: Pizza

Margherita <i>tomato sauce, fresh mozzarella, basil, parmesan</i>	16	Sausage <i>tomato sauce, fresh 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>		MKT	

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
Mussels <i>PEI mussels, chorizo, overnight tomatoes, roasted garlic</i>	16	Sautéed Mushrooms <i>victor's classic sautéed mushrooms, aged parmesan, sourdough crostini</i>	12
Whipped Feta <i>whipped basil feta, fermented garlic honey, house-made herb flat bread</i>	15	Crispy Calamari <i>lemon zest, parmesan, house marinara or sweet chili</i>	14
Bruschetta Pomodoro <i>local tomatoes, garlic & basil, burrata</i>	12	Toasted Spinach Ravioli <i>spinach ravioli, overnight tomato spinach cream sauce, topped with calabrian chili crisp</i>	15

SALUMI E FORMAGGI: Meats & Cheeses

Selection of Market Cheeses 12

cheddar sage, beemster, humboldt fog

Selection of Cured Meats 12

sweet soppressata, bresaola, prosciutto

ANTIPASTI: Starters

Zuppa del Giorno MKT

chef's soup of the day

Seasonal Salad 8/14

spinach, goat cheese, marcona almonds, warm honey dijon dressing, pickled red onions

Victor's Grilled Salad 16

grilled romaine, gorgonzola, fried onions, mandarin oranges, creamy fig dressing

*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*

Italian Wedding Soup 5/7

acini di pepe, meatballs, chicken, spinach

Beet Salad 8/14

baby arugula, roasted red beets, pistachios, feta, balsamic vinaigrette

Caesar Salad 8/14

romaine, white anchovies, hand-cut croutons, aged parmesan, house caesar dressing

PRIMI: Risotto & Pasta

Radiatori 34

house-made radiatori, roasted bone-marrow cacio e pepe, pancetta, topped with overnight tomato

Risotto MKT

pan-seared sea scallops, chef's choice of fresh seafood, roasted corn, parmesan risotto, lemon saffron cream sauce

Tortellini 32

braised short-rib, cheese tortellini, sage, gorgonzola cream sauce

*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*

SECONDI: Main Dishes

Salmon 36

grilled salmon, blood orange beurre blanc, blood orange risotto, chef's veg, topped with winter salsa

Filet Mignon MKT

6oz choice center cut filet, rosemary mash, chef's veg, bacon onion jam, fresh fig demi-glaze

Duck MKT

roasted paprika & lime duck, italian pistachio wild rice, chef's veg, topped with salsa verde

I CLASSICI DI VICTOR: Victor's Classics

Eggplant Parmesan <i>spaghetti marinara</i>	22	Chicken Parmesan <i>spaghetti marinara</i>	25
Spaghetti & Meatballs <i>house meatballs, marinara</i>	24	Veal Parmesan <i>spaghetti marinara</i>	29
Chicken Piccata <i>spaghetti, lemon & caper sauce</i>	26	Shrimp & Clams <i>spaghetti, spicy red wine or white wine</i>	30
Bolognese <i>spaghetti, pork, beef & veal ragú, fresh mozzarella</i>		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	

*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