

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	Toasted Short-Rib Ravioli <i>short-rib ravioli, overnight tomato spinach cream sauce, topped with calabrian chili crisp</i>	15
Crispy Calamari <i>lemon zest, parmesan, house marinara or sweet chili</i>	14		

SALUMI E FORMAGGI: Meats & Cheeses

Selection of Market Cheeses 12 <i>cheddar sage, beemster, humboldt fog</i>	Selection of Cured Meats 12 <i>sweet soppressata, mortadella, capicollo</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, baby arugula, goat cheese, marcona almonds, seasonal berries, strawberry prosecco vinaigrette</i>	Beet Salad 8/14 <i>baby arugula, roasted red beets, pistachios, feta, balsamic vinaigrette</i>
Victor's Grilled Salad 16 <i>grilled romaine, gorgonzola, fried onions, bacon, overnight tomato, blackened ranch 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</i>	
<i>Additional loaf of artisan bread & infused olive oil 2</i>	

PRIMI: Risotto & Pasta

Radiatori 34 <i>house-made radiatori, roasted bone-marrow cacio e pepe, pancetta, topped with overnight tomato</i>	Risotto MKT <i>pan-seared sea scallops, chef's choice of fresh seafood, parmesan risotto, lemon saffron cream sauce</i>
Tortellini 32 <i>braised short-rib, cheese tortellini, sage, gorgonzola cream sauce</i>	Fettuccini 30 <i>house-made fettuccini, lemon parmesan cream sauce, fresh thyme, asparagus, toasted pine nuts, sautéed morel mushrooms</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

SECONDI: Main Dishes

Salmon 36 <i>grilled coffee and cocoa rub salmon, parmesan risotto, chef's veg</i>	Filet Mignon MKT <i>6oz choice center cut filet, truffle fries, chef's veg, sherry wine cream sauce</i>
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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		

***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*