

## 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>Toasted Spinach Ravioli</b> <i>spinach ravioli, overnight tomato spinach cream sauce, topped with calabrian chili crisp</i>	15
<b>Crispy Calamari</b> <i>lemon zest, parmesan, house marinara or sweet chili</i>	14		

### SALUMI E FORMAGGI: Meats & Cheeses

<b>Selection of Market Cheeses</b>	12	<b>Selection of Cured Meats</b>	12
<i>cheddar sage, beemster, humboldt fog</i>		<i>sweet soppressata, speck, capicollo</i>	

### ANTIPASTI: Starters

<b>Zuppa del Giorno</b>	MKT	<b>Italian Wedding Soup</b>	5/7
<i>chef's soup of the day</i>		<i>acini di pepe, meatballs, chicken, spinach</i>	
<b>Seasonal Salad</b>	8/14	<b>Beet Salad</b>	8/14
<i>spinach, goat cheese, marcona almonds, warm honey dijon dressing, pickled red onions</i>		<i>baby arugula, roasted red beets, pistachios, feta, balsamic vinaigrette</i>	
<b>Victor's Grilled Salad</b>	16	<b>Caesar Salad</b>	8/14
<i>grilled romaine, gorgonzola, fried onions, bacon, overnight tomato, blacken ranch dressing</i>		<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</i>			
<i>Additional loaf of artisan bread &amp; infused olive oil</i>			
2			

### PRIMI: Risotto & Pasta

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

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