

## Victor's Dinner Menu

### PIZZA: Pizza

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

### STUZZICHINI: Snacks

|  |    |   |    |
|--|----|---|----|
| <b>Victor's Fish &amp; Chips</b><br><i>chef's choice of fried fish, fries, sweet chili pesto sauce</i> | 14 | <b>Polpetta</b><br><i>house meatball, marinara, whipped basil feta, pesto</i>   | 10 |
| <b>Whipped Feta</b><br><i>whipped basil feta, fermented garlic honey, house-made herb flat bread</i>   | 15 | <b>Sautéed Mushrooms</b><br><i>victor's classic sautéed mushrooms, aged parmesan, sourdough crostini</i>                          | 12 |
| <b>Bruschetta Pomodoro</b><br><i>local tomatoes, garlic &amp; basil, burrata</i>                       | 12 | <b>Toasted Spinach Ravioli</b><br><i>spinach ravioli, overnight tomato spinach cream sauce, topped with calabrian chili crisp</i> | 15 |
| <b>Crispy Calamari</b><br><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>red dragon mustard cheddar, artigiano, humboldt fog</i> |    | <i>sweet soppressata, mortadella, speck</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, baby arugula, goat cheese, marcona almonds, seasonal berries, strawberry prosecco vinaigrette</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 | <b>Fettuccini</b>  | 30  |
| <i>braised short-rib, cheese tortellini, sage, gorgonzola cream sauce</i>                             |    | <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

|  |    |  |     |
|--|----|--|-----|
| <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, truffle fries, 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 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*