

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

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

### PRIMI: Risotto & Pasta

<b>Radiatori</b> 34 <i>house-made radiatori, roasted bone-marrow cacio e pepe, pancetta, topped with overnight tomato</i>	<b>Risotto</b> MKT <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>	<b>Fettuccini</b> 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

<b>Salmon</b> 36 <i>grilled coffee and cocoa rub salmon, parmesan risotto, chef's veg</i>	<b>Filet Mignon</b> 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

<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% 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*