

# Victor's

Italian Restaurant

## STUZZICHINI: Snacks

### OLIVE MISTE

*mixed olives in herbed oil 8*

### WHIPPED FETA

*whipped basil feta, fermented garlic honey, house-made herb flat bread 15*

### BRUSCHETTA POMODORO

*local tomatoes, three cheese whipped spread, garlic & basil 12*

### SAUTÉED GARLIC SHRIMP

*fresh lime & orange juice, garlic, honey, chives, crostini 18*

### POLPETTE

*house meatball, marinara, whipped basil feta, pesto 10*

### SAUTÉED MUSHROOMS

*victor's classic sautéed mushrooms, aged parmesan, sourdough crostini 12*

### CRISPY CALAMARI

*lemon zest, parmesan, house marinara or sweet chili 15*

### TOASTED CHEESE RAVIOLI

*hand-breaded & fried, vodka sauce, shaved parmesan 15*

## PIZZA: Pizza

### MARGHERITA

*tomato sauce, fresh mozzarella, basil, parmesan 19*

### MUSHROOM

*white sauce, mushrooms, chives, shredded mozzarella, truffle oil 19*

### SAUSAGE

*tomato sauce, shredded mozzarella, sausage, roasted garlic, roasted peppers, balsamic reduction 20*

### PEPPERONI

*tomato sauce, shredded mozzarella, pepperoni, parmesan 19*

### VODKA

*vodka sauce, fresh mozzarella fontina mix, sweet soppressata 22*

## ANTIPASTI: Starters

### ZUPPA DEL GIORNO

*chef's soup of the day MKT*

### ITALIAN WEDDING SOUP

*acini di pepe, meatballs, chicken, spinach 6/8*

### CAESAR SALAD

*romaine, white anchovies, hand-cut croutons, aged parmesan, house caesar dressing 8/14*

### GRILLED SALAD

*grilled romaine, champagne vinaigrette, cheese blend, overnight tomatoes, peperoncino 18*

*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*

### BEET SALAD

*baby arugula, roasted red beets, pistachios, feta, balsamic vinaigrette 8/14*

### SEASONAL SALAD

*romaine, mozzarella pearls, olives, cured meats, pickled onion, peppercorn parmesan dressing 8/14*

### HONEY LIME HALOUMI SALAD

*arugula, honey lime vinaigrette, pan seared haloumi cheese, fresh pomegranate seeds, pistachios 18*

## I CLASSICI DI VICTOR: Victor's Classics

### EGGPLANT PARMESAN

*spaghetti, marinara 23*

### SPAGHETTI & MEATBALLS

*house meatballs, marinara 25*

### SHRIMP & CLAMS

*spaghetti, spicy red wine or white wine 30*

### BOLOGNESE

*spaghetti, pork, beef & veal ragù, fresh stracciatella 29*

### VEAL MARSALA

*pan-fried cutlets, crimini mushrooms, marsala wine sauce, spaghetti 30*

### PARMESAN

*pan-fried cutlets, spaghetti, marinara 28 (chicken) or 30 (veal)*

### CHICKEN PICCATA

*pan-fried cutlets, spaghetti, lemon & caper sauce 29*

### VEAL SALTIMBOCCA

*pan-fried cutlets, prosciutto & mozzarella, madeira wine sauce, spaghetti 30*

## PRIMI: Risotto & Pasta

### MAFALDE

*house-made mafalde, butternut squash & sage sauce, pancetta & prosciutto, parmesan 34*

### GEMELLI

*parmesan crusted chicken breast, sicilian white pesto cream sauce, sun-dried tomatoes, roasted garlic 34*

### RISOTTO

*12oz grilled pork chop, braised kale & pancetta risotto, overnight tomatoes, preserved lemon & thyme reduction 36*

### TORTELLINI

*braised short-rib, cheese tortellini, sage, gorgonzola cream sauce 32*

*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 or zucchini noodles (zoodles) 2/4  
house-made pasta on any pasta dish 6*

## SECONDI: Main Dishes

### MUSSELS

*PEI mussels, garlic white wine sauce, ndjua sausage, sourdough crostini 32*

### FILET MIGNON

*6oz choice center cut filet, parmesan fries, chef's veg, chef's compound butter MKT*

### SALMON

*grilled salmon, pomelo & pomegranate beurre blanc, wild rice pilaf, chef's veg 36*

*\*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 2% charge will be added to carryout orders*