

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

MUSSELS

PEI mussels, garlic white wine sauce, ndjua sausage 22

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, sherry vinaigrette, gorgonzola, pickled shallots, candied bacon 18

BEET SALAD

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

SEASONAL SALAD

baby arugula, goat cheese, strawberries, blackberries, walnuts, blackberry balsamic vinaigrette 8/14

CRAB & FENNEL SALAD

cold crab salad, pickled fennel, mandarin oranges, chili oil, fennel fronds 20

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

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

RAVIOLI

lobster ravioli, cognac cream sauce, tarragon, asparagus, pancetta 38

TORTELLINI

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

RISOTTO

braised short-rib, roasted tri-color carrots, spring pea risotto, blackberry mulato reduction 38

MAFALDE

morels, white mushroom ragù, thyme, cream 30

*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

PESCE DEL GIORNO

chef's fresh fish of the day, seasonal preparation MKT

FILET MIGNON

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

SALMON

grilled salmon, strawberry rhubarb gastrique, mascarpone risotto, 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 20% service charge will be added to parties of 8 or more*