

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

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, dried cherries, walnuts, cherry poppy seed dressing 8/14

MELON & PROSCIUTTO SKEWERS

sweet pickled honeydew & cantaloupe, baby arugula, balsamic glaze, orange-infused evoo 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

PRIMI: Pasta

RAVIOLI

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

TORTELLINI

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

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

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

SECONDI: Main Dishes

PESCE DEL GIORNO

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

SALMON

beet-cured salmon filet, cold cous cous salad, creamy cucumber dill sauce, chef's veg 36

FILET MIGNON

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

PORK CHOP

allepo pepper honey seasoned 16oz bone-in pork chop, seasoned farro, chef's veg 36

**our kitchen is not allergen-free, and cross-contact may occur*

**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*