

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, dijon sherry
vinaigrette, gouda, 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

FETTUCCINE

*sauteed shrimp, roasted red pepper
sauce, capers, pancetta, parmesan 32*

TORTELLINI

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

GNOCCHI

*potato gnocchi, sausage, cherry
tomatoes, basil, spinach, chorizo
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

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

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

PORK CHOP

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

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*

**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*