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

TOASTED CHEESE RAVIOLI
hand-breaded & fried, vodka sauce, shaved parmesan 15

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

MELON & PROSCIUTTO SKEWERS
sweet pickled honeydew & cantaloupe, baby arugula, balsamic glaze, orange-infused evoo 18

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

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

GRILLED SALAD
grilled romaine, dijon sherry vinaigrette, gouda, pickled shallots, candied bacon 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

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, parmesan risotto, 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 ragú, 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 3% charge will be added to credit card transactions This amount is not more than we pay in fees.
*a 20% service charge will be added to parties of 8 or more.