

## 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*

### FRIED ARTICHOKE HEARTS

*beer-battered, creamy red pepper  
sauce, arugula, 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*

## 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*

### PORCHETTA

*white sauce, fresh mozzarella  
fontina mix, porchetta, broccoli  
rabe, sage 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, sliced pears,  
candied pecans, roasted pear dressing 8/14*

### GRILLED SALAD

*grilled romaine, house caesar  
dressing, white anchovies, parmesan  
crisps, fried capers, croutons 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

### MAFALDINE

*venetian duck ragù,  
parmesan 44*

### TORTELLINI

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

### GNOCCHI

*sweet potato gnocchi, porchetta,  
broccoli rabe, pork jus, parmesan 40*

*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 filet, parmesan risotto,  
spiced orange marmalade, chef's veg 36*

### PORK CHOP

*grilled 16oz bone-in pork chop,  
butternut squash risotto,  
pear chutney, 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 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.*