

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*

**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 3% charge will be added to credit card transactions This amount is not more than we pay in fees.*

**a 2% charge will be added to carryout orders.*