

Victor's Dinner Menu

STUZZICHINI: Snacks

Sautéed Mushrooms <i>victor's classic sautéed mushrooms, aged parmesan, sourdough batard crostini</i>	11	Cavoletti di Bruxelles <i>roasted brussels sprouts, pancetta, sweet glaze</i>	11
Polpettine di Melanzani <i>eggplant, parmesan, bread crumbs, house marinara</i>	12	Olive Miste <i>mixed olives in herbed oil</i>	7
Toasted Cheese Raviolis <i>hand-breaded & fried, house spice, rosé sauce</i>	8	Bruschetta Pomodoro <i>local tomatoes, garlic & basil, burrata</i>	9
Crispy Calamari <i>lemon zest, parmesan, house marinara</i>	10	Bolognese Fries <i>french fries, house bolognese, provolone, parmesan</i>	12
Spiedini <i>grilled prosciutto, fontina, arugula, lemon juice, balsamic reduction</i>	10	Polpette <i>house meatball, marinara, whipped ricotta & mascarpone, pesto</i>	10
SALUMI E FORMAGGI: Meats & Cheeses			
Selection of Italian Market Cheeses	12	Selection of Cured Italian Meats <i>served with seasonal garnishes</i>	12

ANTIPASTI: Starters

Zuppa del Giorno MKT

chef's soup of the day

Italian Wedding Soup 5/7

acini di pepe, meatballs, chicken, spinach

Autumn Salad 7/12

mixed greens, roasted pumpkin, goat cheese, pumpkin seeds, fresh apple cider vinaigrette

Beet Salad 7/12

baby arugula, spinach, pistachios, feta cheese, balsamic vinaigrette

Caesar Salad 7/12

romaine, white anchovies, hand-cut croutons, aged parmesan, house caesar dressing

Caprese Salad 10

fresh mozzarella, local heirloom tomatoes, balsamic reduction, house-infused basil oil

*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: Risotto & Pasta

Baked Tortellini 27

cheese tortellini, gorgonzola cream sauce, pancetta, peas, bread crumb

Linguini 18/28

house-made linguini, sautéed shrimp, overnight tomatoes, creamy pesto sauce

Spaghetti Bolognese 16/26

house-made spaghetti, pork, beef & veal ragout

Risotto 17/27

*pan seared scallops, parmigiana reggiano risotto, spinach, lemon cream sauce
substitute gluten-free penne or zucchini noodles (zoodles) on any pasta dish for an additional 2/4*

SECONDI: Main Dishes

Pesce del Giorno MKT

chef's fish of the day, seasonal preparation

Salmon 30

grilled salmon, prosecco, pineapple red pepper salsa, wild rice

Veal Chop 33

grilled 14oz bone-in veal chop, balsamic demi-glaze, roasted rosemary fingerling potatoes, chef's vegetable

Filet Mignon 36

6oz choice center cut filet, bulleit rye demi-glaze, truffle fries, chef's vegetable

I CLASSICI DI VICTOR: Victor's Classics

Eggplant Parmesan <i>spaghetti marinara</i>	18	Chicken Parmesan <i>spaghetti marinara</i>	22
Spaghetti & Meatballs <i>house meatballs, marinara</i>	22	Veal Parmesan <i>spaghetti marinara</i>	25
Chicken Piccata <i>spaghetti, lemon & caper sauce</i>	23	Shrimp & Clams <i>spaghetti, spicy red or white wine</i>	27
Veal Marsala <i>pan-fried veal cutlets, crimini mushrooms, marsala wine sauce, spaghetti</i>	27		
Veal Saltimbocca <i>spaghetti, prosciutto & mozzarella, madeira wine sauce</i>	28		

**consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness*

**A 20% service charge will be added to parties of 8 or more*