

## Victor's Dinner Menu

### STUZZICHINI: Snacks

<b>Sautéed Mushrooms</b> <i>victor's classic sautéed mushrooms, aged parmesan, sourdough batard crostini</i>	11	<b>Cavoletti di Bruxelles</b> <i>roasted brussels sprouts, pancetta, sweet glaze</i>	11
<b>Zucchini Ripiene di Mozzarella</b> <i>breaded zucchini, mozzarella, parmesan, marinara</i>	12	<b>Olive Miste</b> <i>mixed olives in herbed oil</i>	7
<b>Toasted Cheese Raviolis</b> <i>hand-breaded &amp; fried, house spice, rosé sauce</i>	8	<b>Bruschetta Pomodoro</b> <i>local tomatoes, garlic &amp; basil, burrata</i>	9
<b>Crispy Calamari</b> <i>lemon zest, parmesan, house marinara</i>	10	<b>Bolognese Fries</b> <i>french fries, house bolognese, provolone, parmesan</i>	12
<b>Mussels</b> <i>mussels, chorizo, overnight tomatoes, white wine sauce, garlic bread</i>	14	<b>Polpette</b> <i>house meatball, marinara, whipped ricotta &amp; mascarpone, pesto</i>	10
<b>SALUMI E FORMAGGI: Meats &amp; Cheeses</b>			
<b>Selection of Italian Market Cheeses</b>	12	<b>Selection of Cured Italian Meats</b> <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 butternut squash, goat cheese, pumpkin seeds, fresh apple cider vinaigrette*

#### Beet Salad 7/12

*baby arugula, spinach, roasted red beets, 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*

#### Radiatore Bolognese 26

*house-made radiatore, pork, beef & veal ragout, ricotta*

#### Risotto 17/27

*slow roasted short rib, butternut squash risotto, goat cheese, demi-glaze*

*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

*pistachio crusted salmon, pomegranate glaze, pomegranate basmati 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

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

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

*\*A 2.5% charge will be added to carryout orders*