

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, panchetta, 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

Summer Salad 7/12

mixed greens, fresh strawberries, goat cheese, strawberry vinaigrette & balsamic glaze

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

Bucatini Carbonara 19/29

house-made bucatini, pulled duck, peas, parmesan, egg yolk, black pepper

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

Duck 30

pan seared duck breast, pistachio farro, amarena cherry sauce, chef's vegetable

Flat Iron 34

espresso crusted 8 oz flat iron, pesto, bordelaise sauce, 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*