

## STUZZICHINI: Snacks

<b>Sautéed Mushrooms</b> <i>Victor's classic sautéed mushrooms, aged parmesan, sourdough batard crostini</i>	9	<b>Cavolfiore</b> <i>pan-roasted cauliflower, lemon brown butter, broken cashews, fresh sage</i>	6
<b>Vongole</b> <i>one dozen littleneck clams, white wine broth</i>	13	<b>Meatball Spiedini</b> <i>grilled housemade meatballs, rosé sauce, parmesan</i>	7
<b>Crispy Calamari</b> <i>lemon zest, parmesan, cherry pepper emulsion</i>	7	<b>Bruschetta Pomodoro</b> <i>roma tomatoes in balsamic, garlic &amp; basil; grana padano</i>	6
<b>Arancini</b> <i>crispy risotto with pesto &amp; fresh mozzarella, rosé sauce</i>	6	<b>Olive Miste</b> <i>mixed olives in herbed oil</i>	5
<b>Buratta</b> <i>hand-breaded, fried, romesco sauce, grana padano</i>	10	<b>Truffle Fries</b>	7

## SALUMI E FORMAGGI: Meats & Cheeses

<b>Selection of Italian Market Cheeses</b>	12	<b>Selection of Cured Italian Meats</b>	12
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*served with seasonal garnishes*

PREZZO FISSO: Chef's Italian Table...select one antipasti, 1/2 primi & secondi 45

## ANTIPASTI: Starters

<b>Zuppa del Giorno</b> MKT <i>chef's soup of the day</i>
<b>Italian Wedding Soup</b> 3.5/5 <i>acini di pepe, meatballs, chicken, spinach</i>
<b>Victor's Chopped Salad</b> 6 <i>romaine, genoa salami, italian cheeses, kalamata olives, creamy red wine vinaigrette</i>
<b>Beet Salad</b> 6 <i>baby arugula, pistachios, feta cheese, balsamic vinaigrette</i>
<b>Caesar Salad</b> 6 <i>romaine, white anchovies, hand-cut croutons, aged parmesan, house Caesar dressing</i>
<b>Spring Salad</b> 6 <i>field greens, fresh berries, goat cheese, honey-poppoypseed vinaigrette</i>

## PRIMI: Risotto & Pasta

<b>Risotto</b> 17/26 <i>blackened sea scallops, blue cheese &amp; caramelized onion risotto</i>
<b>Linguini</b> 16/25 <i>house-made linguini, grilled shrimp, roasted tomatoes, garlic-butter sauce</i>
<b>Cresta de Gallo</b> 13/22 <i>marinated artichokes, roasted peppers, kalamata olives, spinach, tomatoes</i>
<b>Spaghetti Bolognese</b> 15/24 <i>housemade pork, beef &amp; veal ragout</i>
<b>Radiatore Primavera</b> 16/25 <i>mild Italian sausage, sautéed spring vegetables, house marinara</i> <i>substitute Gluten-Free Penne on any pasta dish for an additional \$2</i>

## SECONDI: Main Dishes

<b>Pesce del Giorno</b> MKT <i>chef's fish of the day, seasonal preparation</i>
<b>Salmon</b> 29 <i>coffee cocoa-rubbed grilled salmon, orange honey-chipotle glaze, parmesan risotto</i>
<b>Filet Mignon</b> 31 <i>6oz grilled beef tenderloin, asparagus, roasted portabella mushrooms, horseradish crema</i>
<b>Crispy Calabrian Chicken</b> 23 <i>fried chicken cutlets, roasted brussels sprouts, prosciutto, chili &amp; white wine sauce</i>
<b>Veal Fiorentina</b> 27 <i>pan-fried veal cutlets, spinach, tomato, fresh mozzarella, rosé sauce</i>

## 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>Veal Saltimbocca</b> <i>spaghetti, madeira wine sauce</i>	28	<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 or white wine</i>	25

A 20% service charge will be added to parties of 6 or more.

We are sensitive to all allergies & dietary restrictions, including gluten sensitivity, and will adjust preparations when possible. Please let your server know how we may best accommodate your needs.

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