

STUZZICHINI: Snacks

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

SALUMI E FORMAGGI: Meats & Cheeses

Selection of Italian Market Cheeses	12	Selection of Cured Italian Meats	12
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served with seasonal garnishes

PREZZO FISSO: Chef's Italian Table...select one antipasti, 1/2 primi & secondi 45
pair with selected wines for a \$25 supplement

ANTIPASTI: Starters

MKT Zuppa del Giorno <i>chef's soup of the day</i>		Sommelier's Suggestion
3.5/5 Italian Wedding Soup <i>acini di pepe, meatballs, chicken, spinach</i>		Chardonnay, Concannon (Monterey County) 2016
6 Victor's Chopped Salad <i>romaine, genoa salami, italian cheeses, kalamata olives, creamy red wine vinaigrette</i>		Rosé, M. Chapoutier "Belleruche" (Côtes-du-Rhône) 2016
6 Beet Salad <i>baby arugula, pistachios, feta cheese, balsamic vinaigrette</i>		Cuvée Bianco, Castelfeder "Mont Mes" (Trentino-Alto Adige) 2016
6 Caesar Salad <i>romaine, white anchovies, hand-cut croutons, aged parmesan, house Caesar dressing</i>		Prosecco, Isotta Manzoni "Cuvée Giuliana" (Veneto) NV
6 Spring Salad <i>field greens, fresh berries, goat cheese, honey-poppysseed vinaigrette</i>		Moscato d'Asti, Cantine Povero "Campo del Palio" (Piemonte) 2017

PRIMI: Risotto & Pasta

17/26 Risotto <i>blackened sea scallops, blue cheese & caramelized onion risotto</i>		Riesling, Argyle "Nuthouse" (Willamette Valley) 2013
16/25 Linguini <i>house-made linguini, grilled shrimp, roasted tomatoes, garlic-butter sauce</i>		Chardonnay, Castello della Sala – Antinori "Bramito" (Umbria) 2017
13/22 Cresta de Gallo <i>marinated artichokes, roasted peppers, kalamata olives, spinach, tomatoes</i>		Verdicchio dei Castelli di Jesi, Rōcchina (Marche) 2017
15/24 Spaghetti Bolognese <i>housemade pork, beef & veal ragout</i>		Chianti Colli Senesi, Villa Poggio Salvi (Toscana) 2017
16/25 Radiatore Primavera <i>mild Italian sausage, sautéed spring vegetables, house marinara</i>		Sangiovese, Rosso di Montalcino, Col di Lamo (Toscana) 2014

substitute Gluten-Free Penne on any pasta dish for an additional \$2

SECONDI: Main Dishes

MKT Pesce del Giorno <i>chef's fish of the day, seasonal preparation</i>		Sommelier's Suggestion
29 Salmon <i>coffee cocoa-rubbed grilled salmon, orange honey-chipotle glaze, parmesan risotto</i>		Primitivo, Zensa (Puglia) 2016
31 Filet Mignon <i>6oz grilled beef tenderloin, asparagus, roasted portabella mushrooms, horseradish crema</i>		Cabernet Sauvignon/Merlot, Casali di Bibbiano "Argante" (Toscana) 2010
23 Crispy Calabrian Chicken <i>fried chicken cutlets, roasted brussels sprouts, prosciutto, chili & white wine sauce</i>		Gavi di Gavi, Broglia "La Meirana" (Piemonte) 2017
27 Veal Fiorentina <i>pan-fried veal cutlets, spinach, tomato, fresh mozzarella, rosé sauce</i>		Pinot Nero, Castelfeder "Glener" (Alto Adige) 2016

I CLASSICI DI VICTOR: Victor's Classics

Eggplant Parmesan <i>spaghetti marinara</i>	18	Chicken Parmesan <i>spaghetti marinara</i>	22
Veal Saltimbocca <i>spaghetti, madeira wine sauce</i>	28	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>	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