

Victor's Dinner Menu

PIZZA: Pizza

Pizza del Giorno <i>chef's pizza of the day</i>	MKT	Prosciutto Arugula <i>tomato sauce, fresh mozzarella, prosciutto, arugula, balsamic reduction</i>	19
Mushroom <i>white sauce, mushrooms, chives, shredded mozzarella, truffle oil</i>	18	Margherita <i>tomato sauce, fresh mozzarella, basil, parmesan</i>	16
		Pepperoni <i>tomato sauce, shredded mozzarella, pepperoni, parmesan</i>	18

STUZZICHINI: Snacks

Victor's Fish & Chips <i>chef's choice of fried fish, fries, sweet chili pesto sauce</i>	14	Polpette <i>house meatball, house marinara, whipped ricotta & mascarpone, pesto</i>	10
Mussels <i>PEI mussels, chorizo cream sauce, sourdough crostini</i>	16	Sautéed Mushrooms <i>victor's classic sautéed mushrooms, aged parmesan, sourdough crostini</i>	12
Olive Miste <i>mixed olives in herbed oil</i>	8	Bruschetta Pomodoro <i>local tomatoes, garlic & basil, burrata</i>	12
Whipped Feta <i>whipped basil feta, fermented garlic honey, house-made herb flat bread</i>	15		
Crispy Calamari <i>lemon zest, parmesan, house marinara or sweet chili</i>	14		

SALUMI E FORMAGGI: Meats & Cheeses

Selection of Italian Market Cheeses 12	Selection of Cured Italian Meats 12
Cheddar Sage Irish Porter Goat Beemster	Speck Soppressata Mortadella

ANTIPASTI: Starters

Zuppa del Giorno MKT <i>chef's soup of the day</i>	Italian Wedding Soup 5/7 <i>acini di pepe, meatballs, chicken, spinach</i>
Summer Salad 8/14 <i>romaine, mixed greens, pancetta, walnuts, fresh berries, strawberry basil vinaigrette, goat cheese</i>	Beet Salad 8/14 <i>baby arugula, roasted red beets, pistachios, feta, balsamic vinaigrette</i>
Victor's Grilled Salad 16 <i>grilled romaine, crispy pancetta, gorgonzola crumble, watermelon, fried shallots, creamy gorgonzola dressing</i>	Caesar Salad 8/14 <i>romaine, white anchovies, hand-cut croutons, aged parmesan, house caesar dressing</i>
Caprese Salad <i>mozzarella, local heirloom tomatoes, grilled watermelon, balsamic reduction, basil oil</i>	15

PRIMI: Risotto & Pasta

Gemelli 26 <i>house-made gemelli, grilled zucchini, eggplant, roasted red pepper, romesco sauce</i>	Shrimp Bucatini 31 <i>house-made bucatini, overnight tomatoes, roasted garlic puree, basil cream sauce</i>
Tortellini 32 <i>braised short-rib, cheese tortellini, sage, gorgonzola cream sauce</i>	Bolognese 28 <i>spaghetti, pork, beef & veal ragú, feta</i>
<i>substitute gluten-free penne, zucchini noodles (zoodles) or house-made pasta on any pasta dish for an additional 2/4</i>	

SECONDI: Main Dishes

Airline Chicken 36 <i>8oz airline chicken, fetta risotto, basil, corn, fresh watermelon, watermelon demi-glaze</i>	Filet Mignon MKT <i>6oz choice center cut filet, potato fingerlings, roasted red pepper, chef's veg, gorgonzola compound butter</i>
Salmon 36 <i>grilled salmon, peach pesto cream sauce, grilled peaches, gorgonzola risotto, chef's veg</i>	

I CLASSICI DI VICTOR: Victor's Classics

Eggplant Parmesan <i>spaghetti marinara</i>	22	Chicken Parmesan <i>spaghetti marinara</i>	25
Spaghetti & Meatballs <i>house meatballs, marinara</i>	24	Veal Parmesan <i>spaghetti marinara</i>	29
Chicken Piccata <i>spaghetti, lemon & caper sauce</i>	26	Shrimp & Clams <i>spaghetti, spicy red wine or white wine</i>	30
Veal Marsala <i>pan-fried veal cutlets, crimini mushrooms, marsala wine sauce, spaghetti</i>	29		
Veal Saltimbocca <i>spaghetti, prosciutto & mozzarella, madeira wine sauce</i>	29		

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

*a 2% support staff fee will be applied to all checks to be distributed to support staff only

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