

Victor's Dinner Menu

STUZZICHINI: Snacks

Sautéed Mushrooms <i>victor's classic sautéed mushrooms, aged parmesan, sourdough batard crostini</i>	12	Cavoletti di Bruxelles <i>roasted brussels sprouts, pancetta, sweet glaze</i>	11
Scallops <i>pan seared sea scallops, lemon citrus cream sauce & roasted red pepper purée</i>	16	Polpette <i>house meatball, house marinara, whipped ricotta & mascarpone, pesto</i>	10
Toasted Cheese Raviolis <i>hand-breaded & fried, house spice, rosé sauce</i>	8	Bruschetta Pomodoro <i>local tomatoes, garlic & basil, burrata</i>	12
Crispy Calamari <i>lemon zest, parmesan, house marinara or sweet chile</i>	12	Bolognese Fries <i>french fries, house bolognese, provolone, parmesan</i>	12
Olive Miste <i>mixed olives in herbed oil</i>	7		

SALUMI E FORMAGGI: Meats & Cheeses

Selection of Italian Market Cheeses	12	Selection of Cured Italian Meats <i>served with seasonal garnishes</i>	12
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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, roasted walnuts, goat cheese, citrus fruit, citrus tarragon 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 11

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

Lobster Ravioli 34

lobster ravioli, heirloom tomatoes, tarragon, bourbon cream sauce

Linguini 18/28

house-made linguini, sautéed shrimp, overnight tomatoes, creamy pesto sauce

Bolognese 26

spaghetti, pork, beef & veal ragú, ricotta

Risotto 19/29

*pan seared sea scallops, spinach, roasted corn, overnight tomato risotto, saffron 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 33

grilled salmon, grapefruit citrus honey cayenne sauce, wild rice, chef's veg

Veal Chop 36

grilled 16oz frenched veal chop, blood orange glaze, fingerling potatoes, chef's veg

Filet Mignon MKT

6oz choice center cut filet, bulleit rye demi-glaze, 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>	23
Spaghetti & Meatballs <i>house meatballs, marinara</i>	22	Veal Parmesan <i>spaghetti marinara</i>	25
Chicken Piccata <i>spaghetti, lemon & caper sauce</i>	24	Shrimp & Clams <i>spaghetti, spicy red wine 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 2.5% charge will be added to carryout orders*