

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

Spring Salad 7/12

mixed greens, roasted walnuts, goat cheese, seasonal berry 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

Crab Bake 28

cheese tortellini, chesapeake crab cream sauce, pancetta, roasted corn, bread crumb

Linguini 18/28

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

Bolognese 26

house-made rigatoni, pork, beef & veal ragú, ricotta

Risotto 19/29

*pan seared sea scallops, spinach and overnight tomato risotto, rosé 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 31

grilled salmon, mango salsa, mezcal cream sauce, wild rice

Venison MKT

pan seared venison, blackberry chambord sauce, roasted rosemary fingerling potatoes, chef's vegetable

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*