Victor's Dinner Menu

STUZZICHINI: Snacks

Sautéed Mushrooms 12
victor's classic sautéed mushrooms, aged parmesan, sourdough batard crostini

Scallops 18
pan seared sea scallops, lemon citrus cream sauce & roasted red pepper purée

Crispy Calamari 12
lemon zest, parmesan, house marinara or sweet chile

Pesce e Patatine 14
chef's fish of the day fried, fries, sweet chili pesto sauce

Polpette 10
house meatball, house marinara, whipped ricotta & mascarpone, pesto

Bruschetta Pomodoro 12
local tomatoes, garlic & basil, burrata

Bolognese Fries 12
french fries, house bolognese, provolone, parmesan

Olive Miste 8
mixed olives in herbed oil

Toasted Cheese Raviolis 10
hand-breaded & fried, house spice, rosé sauce

SALUMI E FORMAGGI: Meats & Cheeses

Selection of Italian Market Cheeses 12

Selection of Cured Italian Meats 12

served with seasonal garnishes

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 8/13
mixed greens, roasted walnuts, goat cheese, citrus fruit, citrus tarragon vinaigrette

Beet Salad 8/13
baby arugula, spinach, roasted red beets, pistachios, feta cheese, balsamic vinaigrette

Caesar Salad 8/13
romaine, white anchovies, hand-cut croutons, aged parmesan, house caesar dressing

Caprese Salad 12
fresh mozzarella, local heirloom tomatoes, balsamic reduction, house-infused basil oil

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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 28
house-made linguini, sautéed shrimp, overnight tomatoes, creamy pesto sauce

Bolognese 26
spaghetti, pork, beef & veal ragú, ricotta

Risotto 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 MKT
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

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I CLASSICI DI VICTOR: Victor's Classics

Eggplant Parmesan *spaghetti marinara* 20

Spaghetti & Meatballs *house meatballs, marinara* 22

Chicken Piccata *spaghetti, lemon & caper sauce* 24

Chicken Parmesan *spaghetti marinara* 23

Veal Parmesan *spaghetti marinara* 25

Shrimp & Clams *spaghetti, spicy red wine or white wine* 27

Veal Marsala *pan-fried veal cutlets, crimini mushrooms, marsala wine sauce, spaghetti* 27

Veal Saltimbocca *spaghetti, prosciutto & mozzarella, madeira wine sauce* 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