

## Victor's Dinner Menu

### PIZZA: Pizza

<b>Pizza del Giorno</b> <i>chef's pizza of the day</i>	MKT	<b>Prosciutto Arugula</b> <i>tomato sauce, fresh mozzarella, prosciutto, arugula, balsamic reduction</i>	18
<b>Mushroom</b> <i>white sauce, mushrooms, chives, shredded mozzarella, truffle oil</i>	18	<b>Margherita</b> <i>tomato sauce, fresh mozzarella, basil, parmesan</i>	15

### STUZZICHINI: Snacks

<b>Victor's Fish &amp; Chips</b> <i>chef's choice of fried fish, fries, sweet chili pesto sauce</i>	14	<b>Polpette</b> <i>house meatball, house marinara, whipped ricotta &amp; mascarpone, pesto</i>	10
<b>Bruschetta Pomodoro</b> <i>local tomatoes, garlic &amp; basil, burrata</i>	12	<b>Cavoletti di Bruxelles</b> <i>roasted butternut squash, brussels sprouts, fermented garlic honey</i>	13
<b>Olive Miste</b> <i>mixed olives in herbed oil</i>	8	<b>Sautéed Mushrooms</b> <i>victor's classic sautéed mushrooms, aged parmesan, sourdough batard crostini</i>	12
<b>Whipped Feta</b> <i>whipped basil feta, fermented garlic honey, house-made herb flat bread</i>	14	<b>Crispy Calamari</b> <i>lemon zest, parmesan, house marinara or sweet chili</i>	12
<b>Lobster Arancini</b> <i>breaded saffron risotto, lobster, asparagus, lemon cream sauce</i>	16		

### SALUMI E FORMAGGI: Meats & Cheeses

<b>Selection of Italian Market Cheeses</b>	12	<b>Selection of Cured Italian Meats</b>	12
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*served with seasonal garnishes*

### ANTIPASTI: Starters

<b>Zuppa del Giorno</b> MKT <i>chef's soup of the day</i>		<b>Italian Wedding Soup</b> 5/7 <i>acini di pepe, meatballs, chicken, spinach</i>
<b>Fall Salad</b> 8/14 <i>mixed greens, candied bacon, goat cheese, roasted apples, apple cider vinaigrette</i>		<b>Beet Salad</b> 8/14 <i>baby arugula, roasted red beets, pistachios, feta cheese, balsamic vinaigrette</i>
<b>Cobb Salad</b> 14 <i>romaine, hard-boiled egg, candied bacon, bleu cheese crumbles, rosemary grapes, tomatoes, creamy red wine vinaigrette</i>		<b>Caesar Salad</b> 8/14 <i>romaine, white anchovies, hand-cut croutons, aged parmesan, house caesar dressing</i>

*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

<b>Lobster Ravioli</b> 36 <i>lobster ravioli, poached cinnamon carrots, pumpkin cream sauce</i>		<b>Bolognese</b> 27 <i>spaghetti, pork, beef &amp; veal ragú, ricotta</i>
<b>Duck Carbonara</b> 29 <i>house-made pappardelle, duck confit, fresh peas, cured egg yolk</i>		<b>Risotto</b> 29 <i>braised short-rib, roasted apples, goat cheese, fig demi-glaze</i>

*substitute gluten-free penne or zucchini noodles (zoodles) on any pasta dish for an additional 2/4*

### SECONDI: Main Dishes

<b>Pesce del Giorno</b> MKT <i>chef's fish of the day, seasonal preparation</i>		<b>Stuffed Pork</b> MKT <i>bacon wrapped taleggio stuffed pork loin, apple chutney, goat cheese mashed potatoes, chef's veg</i>
<b>Salmon</b> 35 <i>grilled salmon, maple bourbon sauce, ginger risotto, chef's veg</i>		<b>Filet Mignon</b> MKT <i>6oz choice center cut filet, fig demi-glaze, roasted corn/potato/red pepper hash, chef's veg</i>

### I CLASSICI DI VICTOR: Victor's Classics

<b>Eggplant Parmesan</b> spaghetti marinara	20	<b>Chicken Parmesan</b> spaghetti marinara	24
<b>Spaghetti &amp; Meatballs</b> house meatballs, marinara	22	<b>Veal Parmesan</b> spaghetti marinara	26
<b>Chicken Piccata</b> spaghetti, lemon & caper sauce	25	<b>Shrimp &amp; Clams</b> spaghetti, spicy red wine or white wine	28
<b>Veal Marsala</b> pan-fried veal cutlets, crimini mushrooms, marsala wine sauce, spaghetti	27		
<b>Veal Saltimbocca</b> 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% 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