

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

substitute gluten free crust with any pizza for an additional 4

STUZZICHINI: Snacks

Victor's Fish & Chips <i>chef's choice of fried fish, fries, sweet chili pesto sauce</i>	14	Polpetta <i>house meatball, house marinara, whipped ricotta & mascarpone, pesto</i>	10
Bruschetta Pomodoro <i>local tomatoes, garlic & basil, burrata</i>	12	Squash and Sprouts <i>roasted butternut squash, brussels sprouts, fermented garlic honey</i>	14
Olive Miste <i>mixed olives in herbed oil</i>	8	Sautéed Mushrooms <i>victor's classic sautéed mushrooms, aged parmesan, sourdough batard crostini</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
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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>
Fall Salad 8/14 <i>mixed greens, candied bacon, goat cheese, roasted apples, apple cider vinaigrette</i>		Beet Salad 8/14 <i>baby arugula, roasted red beets, pistachios, feta cheese, balsamic vinaigrette</i>
Cobb Salad 14 <i>romaine, hard-boiled egg, candied bacon, bleu cheese crumbles, rosemary grapes, tomatoes, creamy red wine vinaigrette</i>		Caesar Salad 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

Lobster Ravioli 36 <i>lobster ravioli, poached cinnamon carrots, pumpkin cream sauce</i>		Bolognese 28 <i>spaghetti, pork, beef & veal ragù, ricotta</i>
Duck Carbonara 30 <i>house-made fettuccine, duck confit, fresh peas, cured egg yolk</i>		Risotto 29 <i>braised short-rib, roasted apples, goat cheese, fig demi-glaze</i>

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

SECONDI: Main Dishes

Pesce del Giorno MKT <i>chef's fish of the day, seasonal preparation</i>		Stuffed Pork MKT <i>bacon wrapped taleggio stuffed pork loin, apple chutney, goat cheese fries, chef's veg</i>
Salmon 36 <i>grilled salmon, maple bourbon sauce, ginger risotto, chef's veg</i>		Filet Mignon 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

Eggplant Parmesan spaghetti marinara	22	Chicken Parmesan spaghetti marinara	25
Spaghetti & Meatballs house meatballs, marinara	24	Veal Parmesan spaghetti marinara	27
Chicken Piccata spaghetti, lemon & caper sauce	26	Shrimp & Clams spaghetti, spicy red wine or white wine	30
Veal Marsala pan-fried veal cutlets, crimini mushrooms, marsala wine sauce, spaghetti	28		
Veal Saltimbocca spaghetti, prosciutto & mozzarella, madeira wine sauce	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