

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	Polpette <i>house meatball, house marinara, whipped ricotta & mascarpone, pesto</i>	10
Mussels <i>PEI mussels, tomato cream sauce, sourdough crostini</i>	16	Sautéed Mushrooms <i>victor's classic sautéed mushrooms, aged parmesan, sourdough crostini</i>	12
Olive Miste <i>mixed olives in herbed oil</i>	8	Bruschetta Pomodoro <i>local tomatoes, garlic & basil, burrata</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
--------------------------------------------	----	-----------------------------------------	----

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>
Winter Salad 8/14 <i>romaine, mixed greens, genoa salami, pepperoncini, tomatoes, creamy parmesan pink peppercorn dressing</i>		Beet Salad 8/14 <i>baby arugula, roasted red beets, pistachios, feta cheese, balsamic vinaigrette</i>
Victor's Grilled Salad 16 <i>grilled romaine, candied bacon, bleu cheese crumble, tomatoes, fried shallots, creamy bleu cheese dressing</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, tarragon, bourbon pink peppercorn cream sauce</i>		Risotto 29 <i>braised short-rib, mushrooms, goat cheese, rosemary demi-glaze</i>
Shrimp & Scallops 32 <i>house-made fettuccini, feta cheese, calabrian chili sauce</i>		Tortellini 32 <i>braised short-rib, cheese tortellini, sage, gorgonzola cream sauce</i>
Bolognese 28 <i>spaghetti, pork, beef & veal ragú, ricotta</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>		Osso Buco MKT <i>pork osso buco, house mashed potatoes, blood orange bok choy slaw</i>
Salmon 36 <i>grilled salmon, maple bourbon sauce, ginger risotto, chef's veg</i>		Filet Mignon MKT <i>6oz choice center cut filet, rosemary demi-glaze, house mashed potatoes, chef's veg</i>

I CLASSICI DI VICTOR: Victor's Classics

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