

# Victor's Dinner Menu

## STUZZICHINI: Snacks

<b>Sautéed Mushrooms</b> <i>victor's classic sautéed mushrooms, aged parmesan, sourdough batard crostini</i>	9	<b>Cavolfiore</b> <i>pan-roasted cauliflower, lemon brown butter, broken cashews, fresh sage</i>	7
<b>Polpette</b> <i>house meatball, marinara, whipped ricotta &amp; mascarpone, pesto</i>	8	<b>Crispy Calamari</b> <i>lemon zest, parmesan choice of house remoulade or marinara</i>	8
<b>Toasted Cheese Raviolis</b> <i>hand-breaded &amp; fried, house spice, rosé sauce</i>	7	<b>Bruschetta Pomodoro</b> <i>local tomatoes, garlic &amp; basil, burrata</i>	9
<b>Arancini</b> <i>crispy risotto with pesto &amp; fresh mozzarella, rosé sauce</i>	6	<b>Olive Miste</b> <i>mixed olives in herbed oil</i>	6

## 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

**Zuppa del Giorno** MKT  
*chef's soup of the day*

**Italian Wedding Soup** 4/6  
*acini di pepe, meatballs, chicken, spinach*

**House Salad** 6  
*romaine, cucumber, tomato, onion, house peppercorn parmesan dressing*

**Beet Salad** 6  
*baby arugula, pistachios, feta cheese, balsamic vinaigrette*

**Caesar Salad** 6  
*romaine, white anchovies, hand-cut croutons, aged parmesan, house Caesar dressing*

**Winter Salad** 7  
*mixed greens, roasted butternut squash, goat cheese, candied bacon, apple cider vinaigrette*

*Complimentary half loaf artisan bread  
& house infused olive oil served with Victor's Classics, Primi, & Secondi  
Additional side of infused olive oil & loaf of artisan bread 2*

## PRIMI: Risotto & Pasta

**Risotto** 17/27  
*short rib, butternut squash, goat cheese, parmigiana reggiano risotto*

**Linguini** 17/27  
*house-made linguini, sautéed shrimp, overnight tomatoes, creamy pesto sauce*

**Vegetarian Lasagna** 23  
*eggplant, roasted peppers, tomatoes  
add Bolognese ragout 26*

**Bucatini Bolognese** 16/26  
*house made pork, beef & veal ragout*

**Radiatore Fra Diavolo** 17/27  
*shrimp & scallops, sautéed pepper & onions, spicy marinara  
substitute Gluten-Free Penne on any pasta dish for an additional 2*

## SECONDI: Main Dishes

**Pesce del Giorno** MKT  
*chef's fish of the day, seasonal preparation*

**Pollo e Patate** 26  
*pan seared chicken, crème fraiche mashed potatoes, squash & broccoli succotash, rosemary au jus*

**Salmon** 29  
*grilled salmon, basil cream sauce, parmesan risotto, chef's vegetable*

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

**Filet Mignon** 36  
*6oz grilled beef tenderloin, crème fraiche mashed potatoes, bordelaise sauce, chef's vegetable*

## I CLASSICI DI VICTOR: Victor's Classics

<b>Eggplant Parmesan</b> spaghetti marinara	18	<b>Chicken Parmesan</b> spaghetti marinara	22
<b>Spaghetti &amp; Meatballs</b> house meatballs, marinara	22	<b>Veal Parmesan</b> spaghetti marinara	25
<b>Chicken Piccata</b> spaghetti, lemon & caper sauce	23	<b>Shrimp &amp; Clams</b> spaghetti, spicy red or white wine	26

A 20% service charge will be added to parties of 6 or more.

\*consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness