



STUZZICHINI: Snacks

Bruschetta Autunno <i>honeycrisp apples, butternut squash, goat cheese, honey drizzle</i>	6
Crispy Calamari <i>lemon zest, parmesan, cherry pepper emulsion</i>	9
Stuffed Mushrooms <i>smoked trout mousse</i>	11
Lemon & Garlic Shrimp <i>ciabatta toast</i>	10
Crispy Eggplant <i>lemon crema</i>	5
Pork Belly Crostini <i>whipped ricotta, parmesan, arugula oil</i>	7
Baked Ricotta <i>roasted cherry tomatoes, candied pignoli, saba</i>	8

SALUMI E FORMAGGI: Meats & Cheeses

Selection of Italian Market Cheeses	12
Selection of Cured Meats	12

served with seasonal garnishes

PREZZO FISSO Chef's Italian Table...select one antipasti, ½ primi & secondi 45

• \$15 supplement for filet mignon •

ANTIPASTI: Starters

Zuppa del Giorno <i>chef's soup of the day</i>	MKT
Italian Wedding Soup <i>acini di pepe, meatballs, chicken, spinach</i>	3.5/5
Victor's Chopped Salad <i>genoa salami, italian cheeses, pepperoncini, creamy red wine vinaigrette</i>	6
Beet Salad <i>pistachios, feta cheese, arugula, balsamic vinaigrette</i>	6
Caesar <i>house made caesar dressing, white anchovies, hand cut croutons, aged parmesan</i>	6
Autumn Salad <i>field greens, butternut squash, sun-dried cranberries, goat cheese, champagne vinaigrette</i>	7

PRIMI: Pasta

Orzo <i>colossal crab meat, fontina mascarpone</i>	MKT
Linguini <i>grilled jumbo shrimp, capers, crushed red pepper, fresh lemon juice</i>	13/26
Tagliatelle <i>butternut squash, serrano ham, oregano, breadcrumb, extra virgin olive oil</i>	10/20
Spaghetti <i>housemade bolognese</i>	12/24
Cresta de Gallo <i>roasted red peppers, roma tomatoes, artichokes, kalamata olives, spinach, aglio olio</i>	11/22
Sweet Potato Gnocchi <i>sea scallops, swiss chard, roasted red peppers, hazelnuts, sage brown butter</i>	14/28

substitute Gluten-Free Penne on any pasta dish for an additional \$2

SECONDI: Main Dishes

Pesce del Giorno <i>fish of the day, chef's seasonal preparation</i>	MKT
Salmon <i>butternut squash risotto, apple compote, maple whiskey glaze</i>	29
Filet Mignon Pepe Nero <i>brandied cream sauce, roasted potatoes, chef's seasonal vegetable</i>	MKT
Sicilian Chicken <i>terragano & lemon brine, rustic vegetables, castelvetrano olives</i>	24
Beef Shortrib <i>horseradish mashed potatoes, braised greens, red wine reduction</i>	27

I CLASSICI DI VICTOR: Victor's Classics

Eggplant Parmesan <i>spaghetti marinara</i>	18	Chicken Parmesan <i>spaghetti marinara</i>	22
Veal Saltimbocca <i>spaghetti, madeira wine sauce</i>	28	Veal Parmesan <i>spaghetti marinara</i>	26

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

We are sensitive to all allergies & dietary restrictions, including gluten sensitivity, and will adjust preparations when possible.

Please let your server know how we may best accommodate your needs.

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