

## STUZZICHINI: Snacks

<b>Bruschetta Puttanesca</b> <i>roasted peppers &amp; tomatoes, capers, garlic, kalamata olives, fresh mozzarella</i>	6	<b>White Bean &amp; Sausage Crostini</b> <i>cannellini bean purée with fresh thyme, italian hot sausage</i>	7
<b>Lemon &amp; Garlic Shrimp</b> <i>scampi broth, ciabatta toast</i>	10	<b>Crispy Eggplant</b> <i>prosecco battered eggplant, lemon crema</i>	5
<b>Crispy Calamari</b> <i>lemon zest, parmesan, cherry pepper emulsion</i>	6	<b>Pepperoni Focaccia</b> <i>sea salt, basil &amp; garlic infused olive oil</i>	6
<b>Green-Lip Mussels</b> <i>white wine, 'nduja, toasted sourdough</i>	13	<b>Olive Miste</b> <i>mixed olives in herbed oil</i>	4

## 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*

**PRESSO FIZZO: Chef's Italian Table...select one antipasti, 1/2 primi & secondi** 45  
*pair with selected wines for a \$20 supplement*

## ANTIPASTI: Starters

MKT	<b>Zuppa del Giorno</b> <i>chef's soup of the day</i>	<b>Sommelier's Suggestion</b>
3.5/5	<b>Italian Wedding Soup</b> <i>acini di pepe, meatballs, chicken, spinach</i>	<b>Chardonnay, Chateau Ste. Michelle "Mimi"</b> (Columbia Valley) 2016
6	<b>Victor's Chopped Salad</b> <i>genoa salami, italian cheeses, pepperoncini, creamy red wine vinaigrette</i>	<b>Negroamaro Rosato, Cantele</b> (Puglia) 2016
6	<b>Beet Salad</b> <i>pistachios, feta cheese, arugula, balsamic vinaigrette</i>	<b>Moscato, Piquitos</b> (Valencia) 2015
6	<b>Caesar Salad</b> <i>white anchovies, hand cut croutons, aged parmesan, house Caesar dressing</i>	<b>Rotari Brut</b> (Trentino) 2013
6	<b>Kale Salad</b> <i>rosemary &amp; lemon vinaigrette, pecorino</i>	<b>Verdicchio dei Castelli di Jesi, Rocchina</b> (Marche) 2015

## PRIMI: Pasta

MKT	<b>Orzo</b> <i>colossal crab meat, fontina mascarpone</i>	<b>Chardonnay, Mer Soleil "Reserve"</b> (Santa Barbara County) 2014
13/26	<b>Linguini</b> <i>spinach linguini, grilled jumbo shrimp, lemon cream sauce</i>	<b>Vermentino, Masseria Borgo dei Trulli</b> (Puglia) 2016
12/24	<b>Spaghetti</b> <i>housemade bolognese</i>	<b>Cerasuolo di Vittoria, Santa Tresa "Classico"</b> (Sicily) 2013
11/22	<b>Cresta de Gallo</b> <i>roasted red peppers, roma tomatoes, artichokes, kalamata olives, spinach, aglio olio</i>	<b>Gavi di Gavi, Fontanafredda</b> (Piemonte) 2016
14/28	<b>Sweet Potato Gnocchi</b> <i>sea scallops, swiss chard, roasted red peppers, hazelnuts, sage brown butter</i>	<b>Riesling Kabinett, August Kessler "R"</b> (Germany) 2015
12/24	<b>Radiatori</b> <i>italian hot sausage, kale, fontina cream sauce</i>	<b>Valpolicella Classico, Ettore Righetti "Vigneti di Ettore"</b> (Veneto) 2015

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

## SECONDI: Main Dishes

MKT	<b>Pesce del Giorno</b> <i>chef's fish of the day, seasonal preparation</i>	<b>Sommelier's Suggestion</b>
29	<b>Salmon</b> <i>boursin potato cake, spinach, red wine reduction</i>	<b>Pinot Noir, Bogle</b> (California) 2014
28	<b>Black &amp; Blue Petit Filet Mignon</b> <i>blackened 5 oz. filet mignon, blue cheese, whipped potatoes</i>	<b>Cabernet Sauvignon/Merlot, Casali di Bibbiano "Argante"</b> (Toscana) 2010
21	<b>Sicilian Chicken</b> <i>tarragon &amp; lemon brine, rustic vegetables, castelvetro olives</i>	<b>Barbera d'Alba "Ruvei", Marchesi di Barolo</b> (Piemonte) 2015
28	<b>Beef Shortrib</b> <i>horseradish mashed potatoes, braised greens, red wine reduction</i>	<b>Langhe Nebbiolo, Vietti "Perbacco"</b> (Piemonte) 2014

## I CLASSICI DI VICTOR: Victor's Classics

<b>Eggplant Parmesan</b> <i>spaghetti marinara</i>	16	<b>Chicken Parmesan</b> <i>spaghetti marinara</i>	20
<b>Veal Saltimbocca</b> <i>spaghetti, madeira wine sauce</i>	28	<b>Veal Parmesan</b> <i>spaghetti marinara</i>	24

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