

## STUZZICHINI: Snacks

<b>Bruschetta Puttanesca</b> <i>roasted peppers &amp; tomatoes, capers, garlic, kalamata olives, fresh mozzarella</i>	6	<b>Meatball Spiedini</b> <i>grilled housemade meatballs, rosé sauce, aged parmesan</i>	6
<b>Shrimp Spiedini</b> <i>grilled shrimp, grape tomatoes</i>	9	<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>Broccoli Calabrese</b> <i>calabrian chili oil, shaved pecorino, fresh lemon</i>	4
<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
<i>served with seasonal garnishes</i>			

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

## ANTIPASTI: Starters

<b>MKT Zuppa del Giorno</b> <i>chef's soup of the day</i>		<b>Sommelier's Suggestion</b>
<b>3.5/5 Italian Wedding Soup</b> <i>acini di pepe, meatballs, chicken, spinach</i>		<b>Chardonnay, Warwick Estate "The First Lady"</b> (South Africa) 2014
<b>6 Victor's Chopped Salad</b> <i>genoa salami, italian cheeses, kalamata olives, creamy red wine vinaigrette</i>		<b>Rosé, M. Chapoutier "Belleruche"</b> (Côtes-du-Rhône) 2016
<b>6 Beet Salad</b> <i>pistachios, feta cheese, arugula, balsamic vinaigrette</i>		<b>Moscato d'Asti, Castello del Poggio</b> (Asti) 2016
<b>6 Caesar Salad</b> <i>white anchovies, hand cut croutons, aged parmesan, house Caesar dressing</i>		<b>Rotari Brut</b> (Trentino) 2013
<b>6 Spring Salad</b> <i>field greens, fresh berries, ricotta salata, honey-poppy seed vinaigrette</i>		<b>Verdicchio dei Castelli di Jesi, Rocchina</b> (Marche) 2015

## PRIMI: Pasta

<b>MKT Risotto</b> <i>whole-grain mustard cream, asparagus, fresh goat cheese, lump crab</i>		<b>Chardonnay, Paul Hobbs "CrossBarn"</b> (Sonoma Coast) 2016
<b>13/26 Linguini</b> <i>spinach linguini, grilled jumbo shrimp, lemon cream sauce</i>		<b>Vermentino, Masseria Borgo dei Trulli</b> (Puglia) 2016
<b>12/24 Spaghetti</b> <i>housemade bolognese</i>		<b>Chianti Colli Senesi, Salcheto</b> (Toscana) 2016
<b>11/22 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
<b>14/28 Spring Pea Gnocchi</b> <i>seared sea scallops, calabrian chili butter sauce</i>		<b>Riesling Kabinett, August Kessler "R"</b> (Germany) 2015
<b>12/24 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

<b>MKT Pesce del Giorno</b> <i>chef's fish of the day, seasonal preparation</i>		<b>Sommelier's Suggestion</b>
<b>29 Salmon</b> <i>coffee cocoa-rubbed grilled salmon, orange honey-chipotle glaze</i>		<b>Pinot Noir, Sean Minor</b> (Central Coast) 2016
<b>28 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
<b>21 Sicilian Chicken</b> <i>tarragon &amp; lemon brine, rustic vegetables, castelvetro olives</i>		<b>Barbera d'Alba "Ruvei", Marchesi di Barolo</b> (Piemonte) 2015
<b>22 Pork Romanesco</b> <i>salad of arugula, radicchio, pecorino &amp; olive oil, smoked marinara</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