

## STUZZICHINI: Snacks

<b>Insalata della Nonna</b> <i>fresh cucumber, onion &amp; tomato, fresh mint, feta cheese, red wine vinegar, extra virgin olive oil</i>	4	<b>Meatball Spiedini</b> <i>grilled housemade meatballs, rosé sauce, aged parmesan</i>	6
<b>Shrimp Spiedini</b> <i>grilled shrimp, grape tomatoes, salmoriglio sauce</i>	9	<b>Bruschetta Pomodoro</b> <i>fresh tomato, basil, balsamic reduction, pecorino</i>	4
<b>Crispy Calamari</b> <i>lemon zest, parmesan, cherry pepper emulsion</i>	6	<b>Broccoli Calabrese</b> <i>lemon- chili oil, shaved pecorino</i>	4
<b>Tuna Crudo</b> <i>avocado purée, calabrian chili oil, sicilian sea salt</i>	9	<b>Olive Miste</b> <i>mixed olives in herbed oil</i>	4
<b>'Choke &amp; 'Shroom Spiedini</b> <i>grilled marinated artichokes &amp; cremini mushrooms</i>	5	<b>Patate Fritte</b> <i>thick-cut fries, rosemary &amp; parmesan, garlic aioli</i>	6

## 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>			

**PREZZO FISSO: Chef's Italian Table...select one antipasti, 1/2 primi & secondi** 45  
*pair with selected wines for a \$25 supplement*

## ANTIPASTI: Starters

MKT	Zuppa del Giorno	Sommelier's Suggestion
	<i>chef's soup of the day</i>	
3.5/5	<b>Italian Wedding Soup</b> <i>acini di pepe, meatballs, chicken, spinach</i>	<b>Chardonnay, Warwick Estate "The First Lady"</b> (South Africa) 2014
6	<b>Victor's Chopped Salad</b> <i>romaine, genoa salami, italian cheeses, kalamata olives, creamy red wine vinaigrette</i>	<b>Negroamaro Rosato, Cantele</b> (Puglia) 2016
6	<b>Beet Salad</b> <i>baby arugula, pistachios, feta cheese, balsamic vinaigrette</i>	<b>Riesling Kabinett, August Kessler "R"</b> (Germany) 2016
6	<b>Caesar Salad</b> <i>romaine, white anchovies, hand-cut croutons, aged parmesan, house Caesar dressing</i>	<b>Rotari Brut</b> (Trentino) 2013
6	<b>Summer Salad</b> <i>field greens, fresh berries, ricotta salata, honey-poppy seed vinaigrette</i>	<b>Moscato d'Asti, Cantine Povero</b> (Marche) 2015

## PRIMI: Risotto & Pasta

14/28	<b>Risotto</b> <i>blackened sea scallops, blue cheese &amp; caramelized onion risotto</i>	<b>Valpolicella Classico, Ettore Righetti "Vigneti di Ettore"</b> (Veneto) 2015
13/26	<b>Linguini</b> <i>spinach linguini, grilled jumbo shrimp, lemon cream sauce</i>	<b>Vermentino, Masseria Borgo dei Trulli</b> (Puglia) 2016
13/26	<b>Tagliatelle Cacio e Pepe</b> <i>fresh corn, deep sea crab, black pepper, parmesan</i>	<b>Chardonnay, Paul Hobbs "CrossBarn"</b> (Sonoma Coast) 2016
10/20	<b>Gnocchi</b> <i>sage brown butter, baby arugula, scallion oil, crispy onion straws</i>	<b>Soave, Tenuta Santa Maria "Lepia"</b> (Veneto) 2016
11/22	<b>Lumache</b> <i>italian hot sausage, roasted tomatoes, housemade ricotta, extra virgin olive oil</i>	<b>Chianti Colli Senesi, Salcheto</b> (Toscana) 2016
<i>substitute Gluten-Free Penne on any pasta dish for an additional \$2</i>		

## SECONDI: Main Dishes

MKT	Pesce del Giorno	Sommelier's Suggestion
	<i>chef's fish of the day, seasonal preparation</i>	
29	<b>Salmon</b> <i>coffee cocoa-rubbed grilled salmon, orange honey-chipotle glaze, parmesan risotto</i>	<b>Pinot Noir, Sean Minor</b> (Central Coast) 2016
25	<b>Bistecca Toscana</b> <i>garlic, lemon &amp; rosemary rubbed bistro steak, steak fries</i>	<b>Cabernet Sauvignon/Merlot, Casali di Bibbiano "Argante"</b> (Toscana) 2010
21	<b>Pollo al Mattone</b> <i>grilled chili marinated chicken breast, sun-dried tomato basmati rice, cucumber yoghurt</i>	<b>Barbera d'Alba "Ruvei", Marchesi di Barolo</b> (Piemonte) 2015
22	<b>Pork Milanese</b> <i>salad of arugula, radicchio, pecorino &amp; olive oil, smoked marinara</i>	<b>Cerasuolo di Vittoria, Santa Tresa "Classico"</b> (Sicilia) 2015

## 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
<b>Chicken Piccata</b> <i>spaghetti, lemon &amp; caper sauce</i>	23	<b>Shrimp &amp; Clams</b> <i>spaghetti, spicy red or white wine</i>	25

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