



ANTIPASTI

VICTOR'S CHEESE BOARD

chef's seasonal selection of local cheeses, south philadelphia italian market cheeses and house made crostinis. 12
add italian meats. 11

BRUSCHETTA POMODORO

house made tomato bruschetta served with fresh baked sour dough batard, drizzled with extra virgin olive oil and balsamic vinegar. topped with pecorino romano. 7

CALAMARI

flash fried and dredged in seasoned flour, tossed with parmesan and lemon zest. finished with a cherry pepper emulsion. 9

SAUTÉED MUSHROOMS

crimini mushrooms sautéed in garlic, parsley, and chablis wine. finished with grated parmesan cheese. 10 

FRIED BURATTA

fresh mozzarella stuffed with ricotta cheese, lightly breaded and fried. Served in a pool of house marinara. 8

BOURSIN SHRIMP

prosciutto wrapped shrimp with boursin cheese. pan seared and drizzled with a balsamic reduction. 13 

INSALATA

add protein shrimp - 6 salmon - 13
chicken - 8 scallops - 8

EGGPLANT CAPRESE

fried eggplant, tomatoes, prosciutto and fresh mozzarella finished with a balsamic reduction and extra virgin olive oil. 14

HOUSE SALAD

chef's seasonal lettuce blend with cucumbers, onions, carrots and tomatoes. choice of house made dressing. 6 

BEET SALAD

roasted beets tossed with arugula, pistachios, and feta cheese. finished with a balsamic vinaigrette. 9 

GRILLED CAESAR SALAD

grilled romaine hearts, caesar dressing, white anchovies, hand cut croutons, and grated parmesan. 8 

KALE SALAD

fresh kale tossed with almonds and pecorino cheese. finished with a lemon herb vinaigrette. 7

PRIMI

SCALLOP RISOTTO

blackened sea scallops with a blue cheese caramelized onion risotto. 16 

BLT BUCATINI

sautéed pancetta and grape tomatoes tossed with fresh basil and bucatini pasta in aglio olio sauce. 10

BEET AND ARTICHOKE AGNOLOTTI

pasta stuffed with artichokes, beets and mascarpone cheese. finished with sautéed arugula and poppy seed brown butter. 14

CARBONARA

sautéed pancetta and fresh peas tossed with house made pappardelle pasta in a creamy egg sauce. 13 

ASK YOUR SERVER ABOUT GLUTEN SENSITIVE OPTIONS

house requests

a four dollar charge will be added for splitting entrees.
a 20% gratuity will be added to parties of six or more.

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



SECONDI

NONNA'S LAMB DISH

ground lamb kebabs baked in a light tomato sauce with eggplant, onions, red and green bell peppers. presented with orzo. 23

BLACK AND BLUE FILET

grilled 8oz filet mignon, seasoned with blackening spices, topped with blue cheese crumbles. paired with mashed potatoes and chef's vegetable. mkt 

SALMON

pan seared salmon topped with a coffee-cocoa rub, paired with chef's vegetables and risotto. finished with an orange honey chipotle glaze. 28 

PORK MILANESE

breaded pan fried pork loin with roasted tomato, arugula and pecorino. paired with grilled radicchio. finished with a curry aioli. 20

SHRIMP PAPPARDELLE

sautéed gulf shrimp with peas, roasted peppers and shiitake mushrooms. tossed with house made pappardelle pasta in a calabrese pepper aglio olio. 25 

VEAL SALTIMBOCCA

veal cutlets sautéed and baked with prosciutto and fresh mozzarella in a light madeira wine sauce, over spaghettini. 28

EGGPLANT ROLLETINI

thinly sliced breaded eggplant, lightly fried and rolled with provolone, prosciutto, roasted peppers and ricotta. served in a pool of marinara sauce. 20

CHICKEN MARGIANA

sautéed chicken breast with mushrooms, peppers and onions, finished in a madeira wine sauce, presented over linguini. 21 

SHRIMP AND SCALLOP PESTO

jumbo gulf shrimp and sea scallops sautéed with asparagus, artichokes, roasted tomatoes, and tossed with pine nuts. served with gluten free style pasta, finished with a fresh basil pesto. 28 

VICTOR'S CLASSICS

SHRIMP AND CLAMS

jumbo gulf shrimp and little neck clams steamed in either white wine sauce or red spicy clam sauce over a bed of linguini pasta. 21 add sea scallops 8 

VICTOR'S SAUTÉ

sautéed roasted red peppers, roma tomatoes, artichokes, black olives, fresh spinach, and parsley, tossed with linguini pasta in an aglio olio sauce. 16 

EGGPLANT PARMESAN

seasoned with bread crumbs and fried golden brown, topped with marinara, parmesan and provolone cheeses, then baked. served with a side of pasta. 15

HOT SAUSAGE D'ANGELO

d'angelo bros. italian hot sausage in our house marinara sauce, with peppers and onions. served over linguini. 22 

CHICKEN/VEAL PARMESAN

sautéed chicken breast or veal medallions topped with marinara, parmesan and provolone cheeses, then baked. served with a side of pasta. Chicken - 18 Veal - 25 

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