

## STUZZICHINI: Snacks

<b>Sautéed Mushrooms</b> <i>Victor's classic sautéed mushrooms, aged parmesan, sourdough batard crostini</i>	8	<b>Cavolfiore</b> <i>pan-roasted cauliflower, lemon brown butter, broken cashews, fresh sage</i>	5
<b>Vongole</b> <i>one dozen littleneck clams, white wine broth</i>	11	<b>Meatball Spiedini</b> <i>grilled housemade meatballs, rosé sauce, parmesan</i>	6
<b>Crispy Calamari</b> <i>lemon zest, parmesan, cherry pepper emulsion</i>	6	<b>Broccoli Rabe Crostini</b> <i>'nduja, grana padano, rosemary-olive baguette</i>	6
<b>Arancini</b> <i>crispy risotto with pesto &amp; fresh mozzarella, rosé sauce</i>	5	<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>Truffle Fries</b> <i>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

<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, Louis Jadot</b> (Burgundy) 2016
<b>6 Victor's Chopped Salad</b> <i>romaine, genoa salami, italian cheeses, kalamata olives, creamy red wine vinaigrette</i>		<b>Rosé, M. Chapatier "Belleruche"</b> (Côtes-du-Rhône) 2016
<b>6 Beet Salad</b> <i>baby arugula, pistachios, feta cheese, balsamic vinaigrette</i>		<b>Cuvée Bianco, Castelfeder "Mont Mes"</b> (Trentino-Alto Adige) 2016
<b>6 Caesar Salad</b> <i>romaine, white anchovies, hand-cut croutons, aged parmesan, house Caesar dressing</i>		<b>Prosecco, Isotta Manzoni "Cuvée Giuliana"</b> (Veneto) NV
<b>9 Winter Salad</b> <i>roasted brussels sprouts &amp; cipolini onions, apple, grana padano, warm pancetta dressing</i>		<b>Moscato d'Asti, Cantine Povero "Campo del Palio"</b> (Piemonte) 2017

## PRIMI: Risotto & Pasta

<b>14/28 Risotto</b> <i>blackened sea scallops, blue cheese &amp; caramelized onion risotto</i>		<b>Riesling, Argyle "Nuthouse"</b> (Willamette Valley) 2013
<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>11/22 Stuffed Shells</b> <i>ricotta, roasted tomatoes &amp; peppers, artichoke, cremini mushrooms; house marinara</i>		<b>Pinot Nero, Castelfeder "Glener"</b> (Alto Adige) 2016
<b>12/24 Spaghetti Bolognese</b> <i>housemade pork, beef &amp; veal ragout</i>		<b>Cerasuolo di Vittoria Classico, Santa Tresa</b> (Sicilia) 2015
<b>13/26 Pappardelle</b> <i>beef shortrib, creamy chianti demi-glaze</i>		<b>Chianti Colli Senesi, Villa Poggio Salvi</b> (Toscana) 2017
<i>substitute Gluten-Free Penne on any pasta dish for an additional \$2</i>		

## 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, parmesan risotto</i>		<b>Primitivo, Zensa</b> (Puglia) 2016
<b>26 Bistecca Toscana</b> <i>garlic, lemon &amp; rosemary rubbed bistro steak, truffle fries</i>		<b>Cabernet Sauvignon/Merlot, Casali di Bibbiano "Argante"</b> (Toscana) 2010
<b>22 Crispy Calabrian Chicken</b> <i>fried chicken cutlets, roasted brussels sprouts, prosciutto, chili &amp; white wine sauce</i>		<b>Gavi di Gavi, Fontanafredda</b> (Piemonte) 2016
<b>24 Pork Tenderloin</b> <i>char-crusted pork tenderloin, cannellini bean &amp; pancetta ragout, baby arugula</i>		<b>Sangiovese, La Spinetta "Il Nero di Casanova"</b> (Toscana) 2013

## 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