

STUZZICHINI: Snacks

Sautéed Mushrooms <i>Victor's classic sautéed mushrooms, aged parmesan, sourdough batard crostini</i>	8	Cavolfiore <i>pan-roasted cauliflower, lemon brown butter, broken cashews, fresh sage</i>	5
Vongole <i>one dozen littleneck clams, white wine broth</i>	12	Meatball Spiedini <i>grilled housemade meatballs, rosé sauce, parmesan</i>	6
Crispy Calamari <i>lemon zest, parmesan, cherry pepper emulsion</i>	6	Broccoli Rabe Crostini <i>'nduja, grana padano, rosemary-olive baguette</i>	6
Arancini <i>crispy risotto with pesto & fresh mozzarella, rosé sauce</i>	5	Olive Miste <i>mixed olives in herbed oil</i>	4
'Choke & 'Shroom Spiedini <i>grilled marinated artichokes & cremini mushrooms</i>	5	Truffle Fries <i>parmesan, garlic aioli</i>	6

SALUMI E FORMAGGI: Meats & Cheeses

Selection of Italian Market Cheeses	12	Selection of Cured Italian Meats	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 <i>chef's soup of the day</i>		Sommelier's Suggestion
3.5/5 Italian Wedding Soup <i>acini di pepe, meatballs, chicken, spinach</i>		Chardonnay, Louis Jadot (Burgundy) 2016
6 Victor's Chopped Salad <i>romaine, genoa salami, italian cheeses, kalamata olives, creamy red wine vinaigrette</i>		Rosé, M. Chapatier "Belleruche" (Côtes-du-Rhône) 2016
6 Beet Salad <i>baby arugula, pistachios, feta cheese, balsamic vinaigrette</i>		Cuvée Bianco, Castelfeder "Mont Mes" (Trentino-Alto Adige) 2016
6 Caesar Salad <i>romaine, white anchovies, hand-cut croutons, aged parmesan, house Caesar dressing</i>		Prosecco, Isotta Manzoni "Cuvée Giuliana" (Veneto) NV
9 Winter Salad <i>roasted brussels sprouts & cipolini onions, apple, grana padano, warm pancetta dressing</i>		Moscato d'Asti, Cantine Povero "Campo del Palio" (Piemonte) 2017

PRIMI: Risotto & Pasta

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

SECONDI: Main Dishes

MKT Pesce del Giorno <i>chef's fish of the day, seasonal preparation</i>		Sommelier's Suggestion
29 Salmon <i>coffee cocoa-rubbed grilled salmon, orange honey-chipotle glaze, parmesan risotto</i>		Primitivo, Zensa (Puglia) 2016
26 Bistecca Toscana <i>garlic, lemon & rosemary rubbed bistro steak, truffle fries</i>		Cabernet Sauvignon/Merlot, Casali di Bibbiano "Argante" (Toscana) 2010
22 Crispy Calabrian Chicken <i>fried chicken cutlets, roasted brussels sprouts, prosciutto, chili & white wine sauce</i>		Gavi di Gavi, Fontanafredda (Piemonte) 2016
24 Pork Tenderloin <i>char-crusted pork tenderloin, cannellini bean & pancetta ragout, baby arugula</i>		Sangiovese, La Spinetta "Il Nero di Casanova" (Toscana) 2013

I CLASSICI DI VICTOR: Victor's Classics

Eggplant Parmesan <i>spaghetti marinara</i>	16	Chicken Parmesan <i>spaghetti marinara</i>	20
Veal Saltimbocca <i>spaghetti, madeira wine sauce</i>	28	Veal Parmesan <i>spaghetti marinara</i>	24
Chicken Piccata <i>spaghetti, lemon & caper sauce</i>	23	Shrimp & Clams <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