

VICTOR'S GLUTEN FREE STYLED MENU

SMALL PLATES AND INSALATA

OCTOPUS & ARTICHOKE*

GRILLED BABY OCTOPUS AND ROMAN ARTICHOKE OVER FIELD GREENS WITH A CUSABI DRIZZLE. 12.

VICTOR'S CHEESE BOARD*

CHEF'S SEASONAL SELECTION OF LOCAL CHEESES, SOUTH PHILADELPHIA ITALIAN MARKET CHEESES. 12. ADD ITALIAN MEATS 11.

BOURSIN SHRIMP*

PROSCIUTTO WRAPPED AND BOURSIN CHEESE STUFFED PAN SEARED SHRIMP. FINISHED WITH A BALSAMIC REDUCTION. 14.

FRIED RISOTTO*

RISOTTO ENCRUSTED WITH ITALIAN CORN MEAL AND FRIED. FINISHED WITH A BANANA PEPPER CREAM SAUCE. 9.

SPINACH SALAD*

SPINACH, RED ONION, CRUMBLED BLEU CHEESE, AND HOT BACON VINAIGRETTE. 10.

BEET SALAD*

ROASTED BEETS TOSSED WITH ARUGULA, PISTACHIO NUTS, AND FETA CHEESE. FINISHED WITH A BALSAMIC VINAIGRETTE. 9.

ENTREES

SHRIMP AND SCALLOP PESTO*

JUMBO GULF SHRIMP AND SEA SCALLOPS SAUTÉED WITH ASPARAGUS, ARTICHOKE, ROASTED TOMATOES, AND TOSSED WITH PINE NUTS. SERVED WITH GLUTEN FREE STYLE PASTA. FINISHED WITH A FRESH BASIL PESTO. 28.

FILET MEDALLIONS*

8OZ FILLET OF BEEF TENDERLOIN COOKED TO YOUR LIKING. PAIRED WITH CHEF'S VEGETABLES AND RED BLISS SMASHED POTATOES. FINISHED WITH A CAPER, SHALLOT, AND PROSCIUTTO BUTTER. 39.

SALMON*

PAN SEARED ORGANIC SALMON WITH A COFFEE AND COCOA RUB. PAIRED WITH CHEF'S VEGETABLES AND WILD RICE RISOTTO. FINISHED WITH AN ORANGE HONEY CHIPOTLE GLAZE. 28.

VEAL SALTIMBOCCA*

VEAL CUTLETS SAUTÉED AND BAKED WITH PROSCIUTTO AND FRESH MOZZARELLA IN A LIGHT MADEIRA WINE SAUCE. SERVED OVER GLUTEN FREE STYLE PASTA. 30.

SEAFOOD PAELLA*

SHRIMP, SCALLOPS, CLAMS, AND MUSSELS WITH THYME, BELL PEPPERS, ONIONS, AND CHORIZO WITH SAFFRON RICE. 33.

PORK TENDERLOIN*

PARMESAN, SUN DRIED TOMATO, AND GARLIC ENCRUSTED PORK TENDERLOIN. OVEN ROASTED AND PAIRED WITH RED BLISS SMASHED POTATOES AND CHEF'S VEGETABLES. 26.

SHRIMP CALABRESE

SAUTEED SHRIMP WITH PEA SHOOTS, PEAS, PIQUILLO PEPPERS, AND GLUTEN FREE PASTA WITH A CALABRESE BUTTER SAUCE. 31.

CHEF GEORGE HAS CREATED A GLUTEN FREE STYLED MENU TO ACCOMMODATE THOSE WHO HAVE GLUTEN SENSITIVITIES OR HAVE GLUTEN FREE LIFESTYLES. WE, HOWEVER, ARE NOT DEEMED FIT TO SERVE THOSE WHO HAVE CELIACS. WE THANK YOU FOR YOUR UNDERSTANDING.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBOURNE ILLNESS*