

# The Victor Café

## Christmas Eve 2018

### ANTIPASTI & SALADS

**Zuppe del Giorno (Soup of the Day) MP**

**Burrata†** *With roasted red peppers and garlic crostini* \$11

**Fried Calamari or Smelts** *With spicy marinara* \$12

**Baked Clams Casino** *Minced bacon, bell pepper, onions, and herbed bread crumbs* \$13

**Oysters Rockefeller** *Baked with creamed spinach and seasoned breadcrumbs with a mist of Sambuca* \$13

**Steamed Prince Edward Island Mussels\*** *Sauteed in spicy marinara or white wine, lemon, butter, & garlic* \$14

**Classic Caesar Salad†** *Romaine lettuce, anchovies, herbed croutons, and shaved Parmigiano Reggiano* \$9.75

**Roasted Beet Salad\*** *Goat cheese, toasted almonds, grape tomato, field greens, and honey balsamic* \$9.75

**Victor Salad\*** *Iceberg lettuce, tomato, and hardboiled egg in our house Gorgonzola cheese dressing* \$9

**Baby Spinach Salad\*** *with walnuts, bleu cheese, pears, and Dijon vinaigrette* \$9

**Baby Arugula Salad\*** *with cherry tomatoes and walnuts, and white balsamic dressing* \$9.75



### ENTREES

**Pomodoro Basilico** *Farfalle, fresh tomatoes, olive oil, garlic, basil and fresh mozzarella* \$19

**Sweet Potato Tortelloni** *With sage-brown butter & shaved Parmigiano Reggiano* \$21

**Cannelloni** *Fresh pasta stuffed with ricotta, spinach, veal with marinara and béchamel* \$21

**Spaghetti Rusticana** *With our house made braciolo, meatball, and sweet sausage* \$25

**Porcini Ravioli** *Filled with mushrooms in Gorgonzola cream with tomatoes and toasted walnuts* \$22

**Tortellini** *Filled with Asiago & Ricotta cheese in pesto sauce with tomatoes, pine nuts and Parmigiano Reggiano* \$21

**Linguine & Clams** *Served in either spicy marinara or white wine sauce* \$22

**Prince Igor** *Penne pasta with vodka blush sauce, salmon, and asparagus, topped with caviar* \$23

**Ravioli di Nettuno** *Filled with jumbo lump crabmeat, served in a champagne & saffron cream* \$30

**Dido & Aeneas** *Jumbo shrimp and dry scallops in a garlic, butter, lemon white wine broth over linguine* \$30

**Frutti di mare\*** *Mussels, clams, scallops, shrimp, calamari, & monkfish over linguine in marinara sauce* \$33

**Shrimp Fra Diavolo** *With linguine in a spicy marinara* \$28

**Calamari Fra Diavolo** \$21

**Chicken Piccata** *Sautéed with capers in white wine, lemon, butter, and garlic over capellini* \$25

**Tosca** *Pan seared chicken breast au jus stuffed with Fontina cheese and prosciutto over creamy polenta* \$26

**Pork Chop** *Pan seared with onions & apples in butter-wine compote with apricot brandy and garlic mashed potatoes* \$26

**Veal Piccata** *Sautéed with capers in white wine, lemon, butter, and garlic over capellini* \$25

**Veal Saltimbocca†** *with Marsala, prosciutto, mushrooms, and sage over risotto* \$28

**Risotto sotto Funghi\*** *With mushrooms and pancetta* \$22

**Pan Seared Salmon\*** *with lump crabmeat relish, balsamic reduction and farro-herb salad* \$30

**Whole Branzino\*** *With a tomato-olive medley and roast fingerling potatoes in lemon oregano vinaigrette* \$30

**Filet Mignon †** *with green peppercorn sauce over mashed potatoes* \$43

**New York Strip Steak †** *with tarragon-mushroom demi glace and roasted fingerling potatoes* \$43

We respectfully request silence during arias and that no videos are taken during performances.

Parties of 5 or more will be presented with a single check, including gratuity.