

# The Victor Café

## Valentine's Day 2019

### ZUPPE DEL GIORNO

Shrimp Bisque \$7  
Vegetable Minestone\* \$6

### SALADS & APPETIZERS

Fried Calamari or Smelt *With spicy marinara* \$11  
Burrata† *With roasted red peppers and garlic crostini* \$11  
Baked Crespelle *Prosciutto stuffed with crabmeat béchamel, finished with reduced balsamic* \$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  
Classic Caesar Salad† *Romaine lettuce, anchovies, herbed croutons and shaved Parmigiano Reggiano* \$9.75  
Baby Spinach Salad\* *Bleu cheese, pears and walnuts with Dijon vinaigrette* \$9  
Baby Arugula Salad\* *Cherry tomatoes and walnuts in white balsamic dressing* \$9.75  
Roasted Beet Salad\* *Goat cheese, toasted almonds, field greens and honey balsamic* \$9  
P.E.I. Mussels\* *Sautéed in spicy marinara or white wine, lemon, butter and garlic* \$14



### ENTRÉES

Mushroom Ravioli *in Gorgonzola cream with tomatoes and toasted walnuts* \$20  
Sweet Potato Tortelloni *Sage-brown butter & shaved Parmigiano Reggiano* \$21  
Tortellini *Filled with Asiago and Ricotta cheese in house-made pesto with tomatoes, pine nuts* \$19  
Linguine & Clams *Served in either spicy marinara or white wine sauce* \$22  
Fra Diavolo *Linguine in spicy marinara: with shrimp* \$28      *with calamari* \$21  
Ravioli di Nettuno *Ravioli stuffed with jumbo lump crabmeat, served in champagne & saffron cream* \$30  
Dido & Aeneas *Jumbo shrimp & dry scallops in a garlic, butter, lemon, and white wine broth over linguine* \$30  
Lobster Tail\* *12 oz. Maine lobster tail, crabmeat stuffing, drawn butter, new potatoes, and haricots verts* \$48  
Pan Seared Salmon *With lump crabmeat relish, balsamic reduction, and farro-pistachio salad* \$32  
Whole Dorado\* *With a tomato-olive medley and roast fingerling potatoes in lemon-oregano vinaigrette* \$30  
Spaghetti Rusticana *House made braciola, meatball, and sweet sausage over spaghetti* \$25  
Veal Saltimbocca† *With Marsala, prosciutto, mushrooms, and sage over risotto* \$28  
Veal Piccata *Sautéed with capers in white wine, lemon, butter, and garlic over capellini* \$28  
Spaghetti Rusticana *House made braciola, meatball, and sweet sausage over spaghetti* \$25  
Port Wine Braised Lamb Shank\* *Served over risotto* \$30  
New York Strip† *Served with a tarragon-mushroom sauce and roasted new potatoes* \$42  
Filet Mignon\* *With green peppercorn sauce, garlic mashed potatoes, and sautéed spinach* \$42  
Pork Chop *Pan seared with apricot brandy, apple, and onion compote over garlic mashed potatoes* \$26  
Pollo Tosca *Pan seared chicken breast au jus, stuffed with Fontina and prosciutto over creamy polenta* \$26  
Risotto\* *Chef's preparation* MP



### SIDES

Garlic Mashed Potatoes \$4  
Roasted Red Peppers\* \$6

Broccoli Rabe\* \$6  
Sautéed Asparagus\* \$6

Creamy Polenta\* \$4  
Sautéed Spinach\* \$6