

The Victor Café
Music Lovers' Rendezvous

Easter Sunday 2019

ZUPPE DEL GIORNO

Cream of Roasted Red Pepper* \$7

SALADS & APPETIZERS

Fried Calamari or Smelt *With spicy marinara* \$11

Crostini *With sundried tomato bruschetta & goat cheese* \$8

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

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

Classic Caesar Salad† *Romaine lettuce, anchovies, herbed croutons and shaved Parmigiano Reggiano* \$9

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

Baby Arugula Salad* *Cherry tomatoes and walnuts in white balsamic dressing* \$9

Pear & Prosciutto Salad *With arugula, balsamic reduction, and shaved Parmigiano Reggiano* \$11

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

Frutti di mare † *Mussels, clams, scallops, shrimp, calamari, & monkfish over linguine in marinara sauce* \$32

Pan Seared Salmon* *With a Sicilian sauce of tomatoes, olives, and capers over garlic mashed potatoes* \$32

Whole Pan Seared Branzino* *Served with a balsamic reduction over sautéed vegetables* \$30

New Zealand Lamb† *Full rack of lamb in port wine demi-glace with mushroom risotto* \$46

Filet Mignon* *Served with a Gorgonzola butter over sautéed vegetables* \$42

Veal Chop* *Bone-in, hand carved veal chop with roasted potatoes and sautéed spinach* \$43

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

Chicken Piccata† *Sautéed with capers in white wine, lemon, butter, and garlic over capellini* \$28

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

Pork Chop *Pan seared with apricot brandy, apple, and onion compote over garlic mashed potatoes* \$26

Spaghetti Rusticana *House made braciolo, meatball, and sweet sausage over spaghetti & homemade marinara* \$25

Vegetable Risotto* \$19



SIDES

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

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

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