

MENU

INSALATE

- BIG VIC**
Romaine, roasted pepper, salami, provolone, red onion, Gaeta olives, oregano, wine vinegar, olive oil. 15
- CAESAR**
Romaine and Lacinato kale, house made dressing, crumbled focaccia, Grana Padano cheese. 14
- MOZZARELLA**
"Junior's" housemade mozzarella, roasted tomato, peppers, eggplant & zucchini. 16
- INSALATA VERDE**
A mixture of lettuces and herbs, extra virgin olive oil and Italian red wine vinegar. 14

ANTIPASTI

- CALAMARI**
Crispy fried, pomodoro fresco and spicy aoli. 15
- COZZE**
Maine black shell mussels, ceci beans, prosciutto, garlic and white wine 15
- POLPETTE**
"Big Vic's" Famous meatballs, tomato sauce, Pecorino Romano. 13

STRACCIATELLA

- Housemade "string cheese" with green olive oil, black pepper, crispy focaccia. 20
- ARANCINI**
Sicilian rice balls with oven roasted tomato and mozzarella 12
- SPINACI AL FORNO**
Spinach, béchamel, baked with bread crumbs. 14

SALUMI e FORMAGGI

- FORMAGGI MISTI**
Sheep's milk ricotta (Toscana), Grana Padano (Emilia-Romagna), Gorgonzola Dolce (Lombardia), Piave Vecchio (Veneto), Robiolina (Piemonte) - with wildflower honey, smoked almonds, fig puree, candied orange, focaccia crisps. 18
- CRUDI SUPREMI**
Prosciutto, hot soppressata, bresaola, salami, soppressata, cacciatore. 19
- PROSCIUTTO DI PARMA**
Sixteen month aged prosciutto, mixed Italian olives, Piave Vecchio. 15

PANINI

- POLPETTI** Big Vic's meatballs, bufala mozzarella. 15
- TONNO** Italian tuna, hot peppers, olive tapenade, arugula. 15
- CAPRESE** Housemade mozzarella, oven roasted tomato, arugula. 16
- BURGER** Short rib burger, grilled onion & zucchini, fresh mozzarella, tomato aioli. 15
- ITALIAN SAUSAGE** Potato, onion, hot & sweet peppers 15

CONTORNI

- PATATE E ROSMARINO** Roasted potato, rosemary 8
- ESCAROLE** Spanish onion, currant 9

PIZZE

- MARGHERITA** Fresh tomato, mozzarella, basil. 18
- FUNGHI** Mushrooms, Taleggio cheese, truffle oil, thyme, green onion. 18
- MELANZANE** Crispy eggplant, bufala mozzarella, scallion, ricotta salata. 18
- SALSICCIA** Italian sausage, roasted pepper, mozzarella, tomato sauce. 18
- BIANCA** Mozzarella, ricotta, pecorino, taleggio, black pepper, thyme. 18
- BURRATA** Tomato sauce, fresh tomato, basil, broken burrata cheese after cooking. 20
- PROSCIUTTO** Fresh tomato, mozzarella, arugula, prosciutto d' Parma 22
- "MOR"** Big Vic's meatballs, onion, ricotta and tomato sauce. 20

PASTA

LUNCH | DINNER

- POMODORO** Spaghetti, tomato, olive oil, basil. 16.5|19
- RIGATONI** with fresh tomato, Junior's mozzarella, garlic, olive oil, crispy eggplant 19|24
- SPAGHETTI** Black shell mussels, tomato, olive oil, garlic. 19|24
- ORECCHIETTE** Broccoli Rabe, sweet Italian sausage, olive oil, cannellini beans, Pecorino Romano. 19|24
- BOLOGNESE** Beef, veal, pork, Italian tomato, fennel, ricotta. 19|24
- PASTA FAGIOLI** Ceci, cannellini, Prosciutto, garlic, Italian tomato, ditalini pasta. 15|18
- RAVIOLI** Slow cooked pork ragu, mascarpone, oven roasted tomato, parmigiana cream sauce. 19|28

SECONDI

LUNCH | DINNER

- MELANZANE ALLA PARMIGIANA**
Eggplant, mozzarella, Pecorino Romano, tomato sauce, rigatoni. 18|26
- POLLO ALLA PARMIGIANA** Breaded chicken breast pan-fried in olive oil, tomato sauce, mozzarella, rigatoni. 18|26
- SALMONE** Grilled Loc Duarte salmon, saute spinach, red and golden beets. 20|32
- SCARPARELLO** Bone-in chicken breast, Italian sausage, sautéed rapini, roasted potato, hot peppers, red wine vinegar, capers. 20|32
- BISTECCA** Grilled hangar steak, red onion, salsa verde, rosemary potato, sauteed escarole. 20|32
- BRANZINO** Oven roasted whole Mediterranean Sea Bass, sauteed zucchini, onion and fresh tomato. 32

- RAPINI** Sautéed, olive oil, garlic. 14
- ZUCCHINI** Fresh tomato, olive oil and garlic 9

BIRRAVINO

VINI

VINI AL BICCHIERE

SPUMANTE E ROSATI

	GL	BTL
Vitiano Rosato 2016, Umbria	8	25
Zardetto Prosecco Nv	9	34

BIANCHI

	GL	BTL
Il Conti Pinot Grigio 2016, Veneto	8	25
Maculan Chardonnay 2015, Veneto	9	27
Masi "Levarie" Soave Classico 2015, Veneto	10	30
Pighin Sauvignon 2015, Friuli	10	30
Klaus Lentsch Moscato Giallo 2014, Alto Adige	11	33
Cantina Terlano Pinot Bianco 2016, Alto Adige	14	43
Vietti Moscato 2016, Piemonte	12	36

ROSSI

	GL	BTL
Masciarelli Montepulciano D'Abruzzo 2014, Abruzzo	8	25
Picco Maccario "Lavignone" Barbera 2015, Piemonte	9	27
Nino Negri Quadrio 2011, Lombardia	10	30
Ricasoli Chianti Classico Riserva 2011, Toscana	10	30
Mastroberardino Aglianico 2015, Campania	10	30
Castello Di Ama Il Chiuso 2011, Toscana	11	33
Cascina Bruciata Freisa 2013, Piemonte	12	38
Tenuta Delle Terre Nere Etna Rosso 2015, Sicilia	14	43

BIRRE

HOUSE BREWED BEERS 10 OR 16 OZ.

TAVOLA Unfiltered table beer brewed with wheat designed to compliment our menu. Fruity, spicy, and dry.	4/6
VULSINI American pale ale brewed with oats. Dry hopped with Citra and Columbus. Bright and citrusy.	4/6
ETNA House made medium bodied ale, malty and well balanced with East Kent Goldings hops.	4/6
COPIA Imperial IPA brewed with wheat. Heavily hopped with Mosaic, Simcoe, and Amarillo. Big tropical fruit and citrus notes. (12 oz).	6
LA BARCA A well balanced, sturdy ale brewed with British malt and American hops. Malty, hoppy with a warming finish. (12 oz)	6
PIZZO Traditional Oatmeal Stout served on nitro. Creamy and roasty	4/6
* LA BIRRA DI MENI An Italian Helles Bock that presents a perfect balance of sweet and bitter. A easy drinking beer with a smooth finish.	10
* CARTON BOAT Crisp hints of grapefruit highlight this refreshing session ale.	6/8
* BALLAST POINT GRAPEFRUIT SCULPIN An award winning IPA complimented by the tart freshness of grapefruit.	6/8

BIRRA ALLA BOTTIGLIA

Carton HopPun – (ABV 5.3) A pleasant drinking straightforward Pale Ale. <i>New Jersey, USA</i>	7
Brooklyn Brown Ale – (ABV 5.6) American Brown Ale, malty, fruity, smooth and rich with a caramel, coffee and chocolate finish. <i>New York, USA</i>	7
Estrella Daura Damm (Gluten Free) - (ABV 5.4) An award winning gluten reduced lager. <i>Barcelona, Spain</i>	8
Firestone Luponic Distortion 003 – (ABV 5.9) An IPA with mandarin orange and ripe peach character, ample supporting notes of citrus. <i>California, USA</i>	8
Goose Island Matilda – (ABV 7.0) A Pale Ale with golden sunrise color, baking spice aroma, fruity biscuity malt flavor, dry body. <i>Illinois, USA</i>	7
Goose Island Sofie Saison – (ABV 6.5) Belgian Style Ale aged in wine barrels with citrus peel. <i>Illinois, USA</i>	7
Kona Big Wave Golden Ale – (ABV 4.4) A smooth, easy drinking refreshing ale. <i>Hawaii, USA</i>	8
Lagunitas 12th of Never – (ABV 5.5) Tropically Hoppy. Light, yet Full-Bodied. Bright and Citrusy. <i>California, USA</i>	7
Long Trail Ale – (ABV 5) Long Trail's full bodied Amber ale that produces complex flavors and has a clean finish. <i>Vermont, USA</i>	6
Narragansett Lager – (ABV 5.0) Highly rated premium American Lager that is crisp, refreshing and very drinkable. <i>Rhode Island, USA</i>	6
New Belgium Fat Tire Ale – (ABV 5.2) Toasty malt, gentle sweetness, flash of fresh hop bitterness. <i>Colorado, USA</i>	7
Red Hook Long Hammer IPA – (ABV 6.2) Dry hopped with Cascade hops, this beer has a wonderful hop aroma and a mild finish. <i>Washington, USA</i>	6
Rolling Rock - (ABV 4.6) A crisp and refreshing American Adjunct Lager with classic style and distinct taste. <i>Pennsylvania, USA</i>	5
Sierra Nevada – (ABV 5.6) A classic IPA that has a deep amber color, exceptionally full body and complex character. <i>California, USA</i>	7
Six Point Bengali – (ABV 6.5) A full bodied malty IPA with hints of oranges and soft fruits. <i>New York, USA</i>	7
Spellbound Porter – (ABV 6.9) An American Porter that is robust and malt forward with hints of chocolate and coffee. <i>New Jersey, USA</i>	6
Two Roads Lil' Heaven – (ABV 4.8) A session IPA that is made with four exotic hops. <i>Connecticut, USA</i>	7

BIBITE

COCKTAILS – 12

MARTINO MOSCATO – Vietti Moscato di Asti, citrus vodka, lemon, rocks.
MIMOSA – Mionetto Prosecco, fresh squeezed orange juice.
RHUBARB NEGRONI – Tanqueray Gin, Punt e' Mes vermouth, Zucca Amaro, fresh orange, rocks.
BLOODY MARY – Absolut vodka, house made slightly spiced tomato juice, giardiniera, rocks.
MARASCHINO'S MANHATTAN – Buffalo Trace bourbon, Carpano Antica Vermouth, Maraschino cherry, up.
BIRRA'S TE' AL LIMONE – Grey Goose Citron, limoncello, basil, fresh brewed iced tea, lemon wedge, rocks.
ARANCIATA – Tito's vodka, limoncello, fresh squeezed orange juice, raw sugared rim, rocks.