

BIRRAVINO

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

Housemade mozzarella, fresh vine ripened tomato, red onion, basil, olive oil. 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

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, 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, grilled vegetables, fennel, string beans, Castlevetrano olives. 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

CONTORNI

PATATE E ROSMARINO Roasted potato, rosemary 8

ESCAROLE Spanish onion, currant 9

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
Estrella Daura Damm (Gluten Free) - (ABV 5.4) An award winning gluten reduced lager. <i>Barcelona, Spain</i>	8
Firestone Luponic Distortion 003 – (ABV5.9) 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
Lagunitas 12th of Never – (ABV 5.5) Tropicolly 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
Otter Creek Free Flow – (ABV 4.4) Hoppy goodness with a hit of oats to create smooth, hazy profile. <i>Vermont, 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
Terrapin Recreation Ale – (ABV 4.7) A light bodied hopped up session ale with a pleasant hop bitterness and a crisp finish. <i>Georgia, USA</i>	7
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.