

# MENU

## INSALATE

- ANGURIA**  
Watermelon, cucumber, red onion, mint, olive oil, red wine vinegar. 15
- 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**  
Fresh mozzarella, 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
- 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 E MELON**  
Sixteen month aged prosciutto, fresh orange flesh melon, mint. 15

## PANINI

- POLPETTI** Big Vic's meatballs, bufala mozzarella. 15
- TONNO** Italian tuna, hot peppers, olive tapenade, arugula. 15
- CAPRESE** Fresh 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** 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
Saladini Pilastrì Consenso Rosato 2016, Marche	8	25
Feudo Maccari Rose' 2016, Sicilia	10	30
Zonin Prosecco Blanc or Rose'	9	34

#### BIANCHI

	GL	BTL
Il Conti Pinot Grigio 2016, Veneto	8	25
Maculan Chardonnay 2016, Veneto	9	27
Masi "Levarie" Soave Classico 2015, Veneto	10	30
Pighin Sauvignon 2016, Friuli	10	30
Klaus Lentsch 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
Bramosia Chianti Classico 2014, Toscana	10	30
Mastroberardino Aglianico 2015, Campania	10	30
Di Majo Norante Cabernet 2015, Molise	11	33
Cascina Bruciata Freisa 2013, Piemonte	12	38
Tenuta Di Fessina Erse Etna Rosso 2015, Sicilia	14	43

## BIRRE

### HOUSE BREWED BEERS 10 OR 16 OZ.

<b>VULTURE</b> American Wheat Beer Brewed With Cascade hops. Light and refreshing.	4.5/7
<b>SOLE'</b> Session IPA brewed with rye and hopped with Amarillo, Simcoe and Citra hops.	4.5/7
<b>ETNA</b> House made medium bodied ale, malty and well balanced with East Kent Goldings hops.	4.5/7
<b>COPIA</b> Imperial IPA brewed with wheat. Heavily hopped with Mosaic, Simcoe, and Amarillo. Big tropical fruit and citrus notes. (12 oz).	7
<b>LA BARCA</b> A well balanced, sturdy ale brewed with British malt and American hops. Malty, hoppy with a warming finish. (12 oz)	7
<b>PIZZO</b> Traditional Oatmeal Stout served on nitro. Creamy and roasty	4.5/7
* <b>LA BIRRA DI MENI</b> An Italian Helles Bock that presents a perfect balance of sweet and bitter. A easy drinking beer with a smooth finish.	10
* <b>BROTHERTON IPA</b> An unfiltered insanely juicy IPA it is golden hop magic in liquid form.	6/8
* <b>CISCO WHALES TALE PALE ALE</b> An amber English-style ale that has a nice balance between hops and malt.	6/8

### BIRRA ALLA BOTTIGLIA

<b>Allagash White Ale</b> – (ABV 5.1) Belgian style ale brewed with oats and malted wheat. Crisp dry with a coriander and citrus finish. <i>Maine, USA</i>	7
<b>Alpine Duet</b> – (ABV 7.0) A single IPA brewed with Simcoe and Amarillo hops, creating a beer that is said to be "in harmony". <i>California, USA</i>	9
<b>Cambridge Flower Child IPA</b> – (ABV 6.5) Extensively hopped and dry hopped with a big roster of hops. <i>Massachusetts, USA</i>	7
<b>Citizen Cider</b> – (ABV 5.2) 100% locally source apples creates a crisp, clean and refreshing cider. <i>Vermont, USA</i>	7
<b>Estrella Daura Damm (Gluten Free)</b> - (ABV 5.4) An award winning gluten reduced lager. <i>Barcelona, Spain</i>	8
<b>Flying Dog Numero Uno</b> – (ABV 4.9) A Mexican style lager with agave and lime peel for a zesty character and a crisp clean finish. <i>Maryland, USA</i>	7
<b>Firestone Luponic Distortion 003</b> – (ABV5.9) An IPA with mandarin orange and ripe peach character, ample supporting notes of citrus. <i>California, USA</i>	8
<b>Green Flash Soul Style IPA</b> – (ABV 6.8) Bright tropical waves of flavorful citrus and floral notes break gently on the palate. <i>Rhode Island, USA</i>	7
<b>Kona Big Wave Goldaen Ale</b> - (ABV 4.4) light golden ale with a subtle fruitiness and delicate hop aroma. <i>Hawaii, USA</i>	8
<b>Lagunitas Pils</b> – (ABV 6) A Czech stye l pilsner made from imported Saaz hops. Light, crisp and easy to slam. <i>Chicago, USA</i>	7
<b>Belgium Fat Tire</b> – (ABV 6) Toasty malt, gentle sweetness, flash of fresh hop bitterness. <i>Colorado, USA</i>	7
<b>Otter Creek Free Flow</b> – (ABV 4.4) Hoppy goodness with a hit of oats to create smooth, hazy profile. <i>Vermont, USA</i>	7
<b>Rolling Rock</b> – (ABV 4.6) A crisp and refreshing American Adjunct Lager with classic style and distinct taste. <i>Pennsylvania, USA</i>	5
<b>Shiner Bock</b> – (ABV 4.4) A distinctive, rich, full flavored amber lager with an inviting smooth taste. <i>Texas, USA</i>	7
<b>Spellbound Porter</b> – (ABV 6.9) An American Porter that is robust and malt forward with hints of chocolate and coffee. <i>New Jersey, USA</i>	6
<b>The Shed Mountain Ale</b> – (ABV 7.4) A medium to full bodied Strong Ale with pronounced caramel and toffee notes. <i>Vermont, USA</i>	7
<b>Two Roads Bergamonster</b> – (ABV 7) An American pale wheat ale with a orange and citrus kick. <i>Connecticut, USA</i>	7

## BIBITE

### COCKTAILS – 12

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