

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, 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** Shrimp, zucchini, onion, mascarpone, oven roasted tomato, zucchini flowers. 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, Veneto	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
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
Agricola Punica Montessu 2014, Sardegna	14	43

BIRRE

HOUSE BREWED BEERS 10 OR 16 OZ.

VULTURE American Wheat Beer Brewed With Cascade hops. Light and refreshing.	4.5/7
ETNA House made medium bodied ale, malty and well balanced with East Kent Goldings hops.	4.5/7
COPIA Imperial IPA brewed with wheat. Heavily hopped with Mosaic, Columbus and Motueka. Big tropical fruit and citrus notes. (12oz)	7
LA BARCA A well balanced, sturdy ale brewed with British malt and American hops. Malty, hoppy with a warming finish. (12 oz)	7
PIZZO Traditional Oatmeal Stout served on nitro. Creamy and roasty	4.5/7
BIRRA LIMONATA A refreshing combination of our house brewed American Wheat beer served with San Pellegrino Limonata	8
*CISCO WHALES TALE PALE ALE An English style amber ale that has a nice balance of hops and malt.	6/8
*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
*NARRAGANSETT LAGER Highly ranked premium American Lager that is crisp, refreshing and very drinkable.	4/6

BIRRA ALLA BOTTIGLIA

Alpine Duet – (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
Ballast Point Pineapple Sculpin – (ABV 7) A refreshing combination of fruity flavors and hop intensity that packs a punch. <i>California, USA</i>	8
Cambridge Flower Child IPA – (ABV 6.5) Extensively hopped and dry hopped with a big roster of hops. <i>Massachusetts, USA</i>	7
Citizen Cider Unified Press – (ABV 6.8) Crisp and refreshing from apples grown in Vermont at Happy Valley Orchards. <i>Vermont, USA</i>	7
Estrella Daura Damm (Gluten Free) - (ABV 5.4) An award winning gluten reduced lager. <i>Barcelona, Spain</i>	8
Evil Twin Nomader Weisse – (ABV 4) Inspired by the Berliner-weisse of old, this beer is a sharp, clean session beer. <i>New York, USA</i>	6
Industrial Arts Tools of the Trade – (ABV 4.9) Super hazy golden IPA. Aromas of citrus, piney notes from hops and touch of malt. <i>New York, USA</i>	7
Otter Creek Free Flow – (ABV 4.4) Hoppy goodness with a hint 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
Shiner Bock – (ABV 4.4) A distinctive, rich, full flavored amber lager with an inviting smooth taste. <i>Texas, USA</i>	7
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
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 Recreational Ale - (ABV 4.7) A hopped up session ale with a clean crisp finish. <i>Athens, USA</i>	7
The Shed Mountain Ale – (ABV 7.4) A medium to full bodied Strong Ale with pronounced caramel and toffee notes. <i>Vermont, USA</i>	7
Trinity Mad Ear – (ABV 8.3) A smooth beer created from barley, oats and rye. Beautiful amber color with no spices. <i>Colorado, USA</i>	15
Two Roads Bergamonster – (ABV 7) An American pale wheat ale with a orange and citrus kick. <i>Connecticut, USA</i>	7

BIBITE

COCKTAILS – 12

MARTINO MOSCATO – Vietti Moscato di Asti, citrus vodka, lemon, rocks.
MIMOSA – Zonin Prosecco, fresh squeezed orange juice.
LUCANO NEGRONI – Tanqueray Gin, Punt e' Mes vermouth, Lucano 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.