

# 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. 15
- POMODORO E MOZZARELLA**  
Fresh mozzarella, vine ripened cherry tomatoes, toasted ciabatta. 16
- INSALATA VERDE**  
A mixture of lettuces and herbs, extra virgin olive oil and Italian red wine vinegar. 15

## ANTIPASTI

- CALAMARI**  
Crispy fried, pomodoro fresco and spicy aoli. 15
- COZZE OREGANATA**  
Maine black shell mussels, tomato, toasted bread crumbs. 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
- CAVOLETTI**  
Crispy fried brussels sprouts, Grana Padana, local honey. 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, Piave Vecchio, pear marmellata. 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
- COSTATA DI MANZO** Slow cooked short rib, gorgonzola, caramelized onion. 16

## 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|25
- SPAGHETTI** Black shell mussels, tomato, olive oil, garlic. 19|25
- ORECCHIETTE** Italian sausage, white beans, brussels sprout, garlic, olive oil, Pecorino Romano. 19|25
- BOLOGNESE** Beef, veal, pork, Italian tomato, fennel, ricotta. 19|25
- PASTA FAGIOLI** Ceci, cannellini, Prosciutto, garlic, Italian tomato, ditalini pasta. 15|18
- RAVIOLI** Burrata, spinach, oven-roasted tomato, and pignoli nuts. 19|25

## 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 Ora King salmon, beet salad, celery, popped perlato farro, lemon. 34
- 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, sautéed escarole. 20|32
- SOLE LIVORNESE** Fresh sole, cockle clams, tomato, Castlevetrano olives, capers, fregola. 22|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

Feudo Maccari Rose' 2016, Sicilia  
Zonin Prosecco Blanc or Rose'

#### GL | BTL

10 30  
10 30

#### BIANCHI

Il Conti Pinot Grigio 2016, Veneto  
Argiolas Costamolino Vermentino 2016, Sardegna  
Maculan Chardonnay 2016, Veneto  
Tenuta La Marchesa Gavi 2016, Piemonte  
Pighin Sauvignon 2016, Friuli  
Cantina Terlano Pinot Bianco 2016, Alto Adige  
Vietti Moscato 2016, Piemonte

#### GL | BTL

9 27  
9 27  
9 27  
10 30  
10 30  
14 43  
12 38

#### ROSSI

Contrade Negroamaro 2015, Puglia  
Lavignone Barbera D' Asti 2015, Piemonte  
Bramosia Chianti Classico 2014, Toscana  
Zenato Valpolicella 2014, Veneto  
Falesco "Tellus" Merlot 2013, Umbria  
Di Majo Norante Cabernet 2015, Molise  
Tenuta delle Terre Nere Etna Rosso 2015, Sicilia  
Agricola Punica Montessu 2014, Sardegna

#### GL | BTL

9 27  
9 27  
10 30  
10 30  
10 30  
11 33  
14 43  
14 43

## BIRRE

### HOUSE BREWED BEERS 10 OR 16 OZ.

<b>TAVOLA</b> Unfiltered table beer brewed with wheat designed to compliment our menu. Fruity, spicy and dry.me	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, Columbus and Motueka. Big tropical fruit and citrus notes. (12oz)	7
<b>SPEZIA</b> Our fall spiced porter brewed with rye, cinnamon, nutmeg and ginger (Served on nitro).	4.5/7
<b>FESTBIRRA</b> Traditional unfiltered Oktoberfest lager brewed with Munich and Vienna malts. Notes of bread and caramel.	6/8
<b>BIRRA LIMONATA</b> A refreshing combination of our house brewed American Wheat beer served with San Pellegrino Limonata	8
<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>*FLYING DOG NUMERO UNO</b> A Mexican style lager with agave and lime peel for a zesty character and crisp clean finish.	6/8
<b>*SINGLECUT 18-WATT IPA</b> Orange zest, pine resin and tropical lupulin. Substantially full, soft malt body with a strong hop finish.6/8	

### BIRRA ALLA BOTTIGLIA

<b>Allagash White</b> – (ABV 5.1) Belgian-style wheat beer brewed with wheat and spiced with coriander and Curacao orange peel. <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>Ballast Point Grapefruit Sculpin</b> – (ABV 7) A golden IPA with grapefruit added. The grapefruit flavor really enhances the aroma of the hops. <i>California, USA</i>	8
<b>Bronx Brewery American Pale Ale</b> – (ABV 6.3) American-style pale ale brewed with five different barley malts, Cascade and Centennial hops. <i>New York, USA</i>	7
<b>Caldera IPA</b> – (ABV 6.1) American-Style IPA brewed with plenty of body and an assertive hop profile. <i>Oregon, USA</i>	7
<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>Cisco Whale's Tale Pale Ale</b> – (ABV 5.6) An English style ale that has a nice balance of hops and malt. <i>Massachusetts, 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>Goose Island Sofie</b> – (ABV 4.2) A session IPA brewed with Kolsch yeast, German malts and American hops. Crisp and refreshing. <i>New Jersey, USA</i>	8
<b>Port City Porter</b> – (ABV 7.5) Bittersweet chocolate and coffee notes with a depth that bigger beers aspire to. <i>Virginia, USA</i>	9
<b>Oskar Blue Dale's Pale Ale</b> - (ABV 6.5) Hefty amount of European malt and American hops. A perfect balance with a thrilling finish. <i>Colorado, USA</i>	7
<b>Otter Creek Free Flow</b> – (ABV 4.4) Hoppy goodness with a hint of oats to create smooth, hazy profile. <i>Vermont, USA</i>	7
<b>Red Hook Long Hammer IPA</b> – (ABV 6.2) Dry hopped with Cascade hops, this beer has a wonderful hop aroma and a mild finish. <i>Washington, USA</i>	6
<b>Shiner Bock</b> – (ABV 4.4) A distinctive, rick, full flavored amber lager with an inviting smooth taste. <i>Texas, USA</i>	7
<b>Single Cut Billy Full Stack IIPA</b> – (ABV 8.2) Double IPA that packs a punch, yet smooth with tropical citrus, pine and herbal aromas. <i>New York, USA</i>	8
<b>Six Point Bengali</b> – (ABV 6.5) A full bodied malty IPA with hints of orange and soft fruit. <i>New York, USA</i>	7
<b>Six Point The Crisp</b> – (ABV 5.4) Bright pilsner malts meet Noble hop character for a "new, clean flavor". <i>New York, USA</i>	7
<b>Two Roads Lil' Heaven</b> – (ABV 4.8) A session IPA that is made with four exotic hops. <i>Connecticut, USA</i>	7

## BIBITE

### COCKTAILS – 12

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