

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

MOZZARELLA

Fresh mozzarella, house roasted peppers, basil, garlic, extra virgin olive oil. 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. 19|26

POLLO ALLA PARMIGIANA Breaded chicken breast pan-fried in olive oil, tomato sauce, mozzarella, rigatoni. 20|26

SALMONE Grilled Ora King salmon, pink grapefruit, roasted beets, sauteed spinach. 34

SCARPARELLO Bone-in chicken breast, Italian sausage, sautéed rapini, roasted potato, hot peppers, red wine vinegar, capers. 22|32

BISTECCA Grilled hangar steak, red onion, salsa verde, rosemary potato, sauteed escarole. 22|32

ZUPPA DI PESCE Fresh sole, mussels, calamari, shrimp and fregula, fresh tomato. 34

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

La Vendemmia Pinot Grigio 2016, Veneto
Feudo Maccari Grillo 2016, Sicilia
Tenuta La Marchesa Gavi 2016, Piemonte
Pighin Sauvignon 2016, Friuli
San Pietro Chardonnay 2016, Alto Adige
Cantina Terlano Pinot Bianco 2016, Alto Adige
Marenco Moscato 2016, Piemonte

GL | BTL

9 27
9 27
10 30
10 30
11 36
14 43
12 38

ROSSI

Pala Silenzi Rosso 2015, Sardegna
Volpaia "Citto" Rosso 2015, Toscana
Bramosia Chianti Classico 2014, Toscana
La Vendemmia Cabernet 2015, Veneto
Quattro Mani Montepulciano d' Abruzzo 2016, Abruzzo
Michele Chiarlo Langhe Nebbiolo 2014, Piemonte
Tenuta delle Terre Nere Etna Rosso 2016, Sicily
Tenuta Sette Ponti Crognolo 2014, Toscana

GL | BTL

9 27
9 27
10 30
10 30
11 33
12 36
14 43
15 45

BIRRE

HOUSE BREWED BEERS 10 OR 16 OZ.

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| TAVOLA Unfiltered table beer brewed with wheat designed to compliment our menu. Fruity, spicy and dry. | 4.5/7 |
| ETNA House made amber ale, malty and well balanced. Crafted with East Kent Goldings hops. | 4.5/7 |
| COPIA Imperial IPA brewed with wheat. Heavily hopped with Mosaic, Citra and Simcoe. Big tropical fruit and citrus notes. (12oz) | 7 |
| BASSO Black lager brewed with German malts and hops. Light bodied with notes of toasted rye bread and coffee. | 4.5/7 |
| INVERNO Saison inspired by the Trappist beers of Belgium. Crafted from dark candi sugar and specialty malts. Smooth, dark and fruity. | 4.5/7 |
| *NEW BELGIUM FAT TIRE Belgian ale crafted from English floral hops, subtle malt sweetness and spicy, fruit notes from Belgian yeast. | 6/8 |
| *SINGLE CUT 18WATT IPA Orange zest, pine resin and tropical lupulin. Substantially full, soft malt body with strong hop finish. | 6/8 |
| *FLYING DOG NUMERO UNO A Mexican style lager with agave and lime peel for a zesty character and crisp clean finish. | 6/8 |

BIRRA ALLA BOTTIGLIA

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| Allagash White – (ABV 5.1) Belgian style wheat beer brewed with wheat and spiced with coriander and Curacao orange peel. <i>Maine, USA</i> | 7 |
| 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 |
| Brooklyn Silver Anniversary Lager 750mL – (ABV 9.0) A special release doppelbock version of their classic lager brewed. <i>California, USA</i> | 14 |
| Cambridge Working Class Hero – (ABV 4.75) Saison from barley, wheat, rye and oats combined with hops and citrus peel. <i>Massachusetts, USA</i> | 7 |
| Cigar City Jai Alai India Pale Ale – (ABV 7.5) Copper in color, notes of citrus, tropical fruits and caramel. <i>Florida, USA</i> | 8 |
| Cisco Whale's Tale Pale Ale – (ABV 5.6) An English style ale that has a nice balance of hops and malt. <i>Massachusetts, USA</i> | 7 |
| Citizen Cider Americran 750mL – (ABV 6.1) A proud union of apples and cranberry pressed at Happy Valley Orchard. <i>Vermont, USA</i> | 16 |
| Citizen Cider Unified Press – (ABV 6.8) This naturally gluten-free cider is an off-dry, crisp, clean and refreshing cider. <i>Vermont, USA</i> | 7 |
| Elysian Space Dust IPA – (ABV 8.2) A totally nebular IPA. Great western two-row, combined with C-15 and Dextri pils. <i>Washington, USA</i> | 8 |
| Estrella Daura Damm (Gluten Free) - (ABV 5.4) An award winning gluten reduced lager. <i>Barcelona, Spain</i> | 8 |
| Ithaca Apricot Wheat – (ABV 4.9) A smooth wheat beer that is light in color and body. Hint of apricot for a pleasant, fruity finish. <i>New York, USA</i> | 6 |
| Lord Hobo Glorious Pale Ale – (ABV 6.5) New England style Pale Ale brewed from Galaxy hops, hazy, straw color and tropical fruit finish. <i>Massachusetts, USA</i> | 8 |
| 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 |
| Six Point Bengali – (ABV 6.5) A full bodied malty IPA with hints of orange and soft fruit. <i>New York, USA</i> | 7 |
| Terrapin HI-5 IPA – (ABV 5.9) Features five tropical, citrusy, aromatic and flavorful hops. Medium bodied, biscuit and caramel notes. <i>Georgia, USA</i> | 7 |
| Two Brothers Domaine Dupage – (ABV 5.9) French style country ale with a toasty & sweet caramel flavor and a clean hop finish. <i>Illinois, USA</i> | 8 |

BIBITE

COCKTAILS – 13

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| ARANCIATA – Tito's vodka, limoncello, fresh squeezed orange juice, raw sugared rim, rocks. |
| BLOODY MARY – Reyka vodka, house made slightly spiced tomato juice, giardiniera, rocks. |
| BIRRA'S TE' AL LIMONE – Absolut Citron, limoncello, basil, fresh brewed iced tea, lemon wedge, rocks. |
| LUCANO NEGRONI – Tanqueray Gin, Punt e' Mes vermouth, Lucano Amaro, fresh orange, rocks. |
| MARASCHINO'S MANHATTAN – Widow Jane 10yr bourbon, Carpano Antica Vermouth, Maraschino cherry, up. |
| MARTINO MOSCATO – Vietti Moscato di Asti, citrus vodka, lemon, rocks. |
| MIMOSA – Zonin Prosecco, fresh squeezed orange juice. |