

# 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. 16
- COZZE OREGANATA**  
Maine black shell mussels, tomato, toasted bread crumbs. 16
- POLPETTE**  
"Big Vic's" Famous meatballs, tomato sauce, Pecorino Romano. 14
- ARANCINI**  
Sicilian rice balls with oven roasted tomato and mozzarella. 13
- 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. 20
- CRUDI SUPREMI**  
Prosciutto, hot soppressata, bresaola, salami, soppressata, cacciatore. 21
- 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
- SOGLIOLA** Fresh sole, asparagus, oreganata bread crumbs, risotto. 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

	GL	BTL
Feudo Montoni Rose' 2016, Sicily	11	33
Zonin Prosecco Blanc or Rose'	11	33

#### BIANCHI

	GL	BTL
La Vendemmia Pinot Grigio 2016, Veneto	10	30
Feudo Maccari Grillo, Sicily	10	30
Pighin Sauvignon 2016, Friuli	11	33
San Pietro Chardonnay 2016, Alto Adige	11	35
Agricola Punica Samas 2016, Sardegna	12	36
Cantina Terlano Pinot Bianco 2016, Alto Adige	14	43
Marenco Moscato 2016, Piemonte	12	36

#### ROSSI

	GL	BTL
Pala Silenzi Rosso 2015, Sardegna	10	30
La Vendemmia Cabernet 2015, Veneto	10	30
Masi Bonacosta Valpolicella Classico 2016, Veneto	10	30
Argiano NC 2014, Toscana	11	33
Bramosia Chianti Classico 2015, Toscana	11	33
Quattro Mani Montepulciano d' Abruzzo 2016, Abruzzo	11	33
Michele Chiarlo Langhe Nebbiolo 2014, Piemonte	12	36
Tenuta delle Terre Nere Etna Rosso 2016, Sicily	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.	6/8
<b>COPIA</b> Imperial IPA brewed with wheat. Heavily hopped with Mosaic, Citra and Simcoe. Big tropical fruit and citrus notes. (12oz)	8
<b>ETNA</b> House made medium bodied ale, malty and well balanced. Crafted from East Kent Golding hops.	6/8
<b>BASSO</b> Black lager brewed with German malts and hops. Light bodied with notes of toasted rye bread and coffee.	6/8
<b>INVERNO</b> Saison inspired by the Trappist beers of Belgium. Crafted from dark candi sugar and specialty malts. Smooth, dark and fruity.	6/8
<b>*LA BIRRA DI MENI SIRIVIELA</b> An Italian pale, bottom fermented double malt beer. Full bodied with floral and vegetal overtones.	10
<b>*FLYING DOG NUMERO UNO</b> A Mexican style lager with agave and lime peel for a zesty character and a clean crisp finish.	6/8
<b>*NEW BELGIUM FAT TIRE</b> A Belgian style ale crafted from English floral hops. Subtle malt sweetness and spicy, fruity notes.	6/8

### BIRRA ALLA BOTTIGLIA

<b>Allagash White</b> – (ABV 5.1) Belgian style wheat beer brewed and spiced with coriander and Curacao orange peel. <i>Maine, USA</i>	7
<b>Alltechs Kentucky Bourbon Barrel Ale</b> – (ABV 8.2) Barrel aged for six month. Pleasantly smooth and robust with notes of vanilla and oak. <i>Kentucky, USA</i>	9
<b>Ballast Point Grapefruit Sculpin</b> – (ABV 7) A golden IPA with a hint of grapefruit. The grapefruit flavor enhances the hop aroma. <i>California, USA</i>	8
<b>Cambridge Working Class Hero</b> – (ABV 4.75) Saison from barley, wheat, rye and oats combined with hops and citrus peel. <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>Citizen Cider Americran 750mL</b> – (ABV 6.1) A proud union of apples and cranberry pressed at Happy Valley Orchard. <i>Vermont, USA</i>	16
<b>Citizen Cider Unified Press</b> – (ABV 6.8) This naturally gluten-free cider is an off-dry, crisp, clean and refreshing cider. <i>Vermont, USA</i>	7
<b>Dogfish Head Namaste</b> – (ABV 3.77) A witbier bursting with good karma, dried orange slices, fresh-cut lemongrass and a bit of coriander. <i>Delaware, 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>Lord Hobo Glorious Pale Ale</b> – (ABV 6.5) New England style Pale Ale brewed from Galaxy hops, hazy, straw color and tropical fruit finish. <i>Massachusetts, USA</i>	8
<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>Saugatuck Neapolitan Milk Stout</b> – (ABV 6) A creamy Milk Stout with all the flavors of Neapolitan Ice Cream. Chocolate, vanilla and strawberry. <i>Michigan, USA</i>	8
<b>Shiner Bock</b> – (ABV 4.4) A distinctive, rich, full flavored, deep amber lager with an inviting smooth taste. <i>Texas, USA</i>	7
<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>Terrapin HI-5 IPA</b> – (ABV 5.9) Features five tropical, citrusy, aromatic and flavorful hops. Medium bodied, biscuit and caramel notes. <i>Georgia, USA</i>	7
<b>Troegs Nugget Nectar</b> – (ABV 4.74) An Imperial Amber Ale Intensified with whole flower nugget hops. <i>Pennsylvania USA</i>	8

## BIBITE

### COCKTAILS – 13

<b>ARANCIATA</b> – Tito's vodka, limoncello, fresh squeezed orange juice, raw sugared rim, rocks.
<b>BLOODY MARY</b> – Reyka 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 vermouth, Lucano Amaro, fresh orange, rocks.
<b>MARASCHINO'S MANHATTAN</b> – Widow Jane oak & applewood aged rye, Carpano Antica Vermouth, Maraschino cherry, up.
<b>MARTINO MOSCATO</b> – Vietti Moscato di Asti, citrus vodka, lemon, rocks.
<b>MIMOSA</b> – Zonin Prosecco, fresh squeezed orange juice.