

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
- BARBIETOLE**
Pickled roasted red and yellow beets, fresh herbs, whipped goat cheese, horseradish, frisee, sesame seeds. 16

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
- POLPO SICILIANO**
Sauteed octopus, fennel, capers, sicilian olives, tomato, hot peppers and ciabatta toast. 16

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

CONTORNI

- PATATE E ROSMARINO** Roasted potato, rosemary
- ESCAROLE** Spanish onion, currant

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** House-made with shrimp, zucchini, onion, mascarpone, oven roasted tomato 21|28

SECONDI

LUNCH | DINNER

- MELANZANE ALLA PARMIGIANA**
Eggplant, mozzarella, Pecorino Romano, tomato, 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, roasted beets, sauteed spinach, lemon zest. 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
- FRANCESE** Fresh filet of sole, white wine, capers, risotto, gremolata. 22|32
- AGRO DOLCE** Berkshire center cut pork chop, sweet and hot pickled peppers, roasted potato. 34

- 8 **RAPINI** Sautéed, olive oil, garlic. 14
- 9 **ZUCCHINI** Fresh tomato, olive oil and garlic 9

BIRRAVINO

VINI

VINI AL BICCHIERE

SPUMANTE E ROSATI

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

BIANCHI

La Vendemmia Pinot Grigio 2016, Veneto	GL BTL	10 30
Pighin Sauvignon 2016, Friuli		11 33
San Pietro Chardonnay 2016, Alto Adige		11 33
Michele Chiaro Gavi "Le Marne" 2016, Piemonte		12 36
Agricola Punica Samas 2016, Sardegna		12 38
Cantina Terlano Pinot Bianco 2016, Alto Adige		14 46
Marenco Moscato 2016, Piemonte		12 36

ROSSI

Pala Silenzi Rosso 2015, Sardegna	GL BTL	10 30
La Vendemmia Cabernet 2015, Veneto		10 30
Masi Bonacosta Valpolicella Classico 2016, Veneto		10 32
Argiano NC 2014, Toscana		11 34
Bramosia Chianti Classico 2015, Toscana		11 35
Era Montepulciano d' Abruzzo 2016, Abruzzo		11 34
Michele Chiaro Langhe Nebbiolo 2014, Piemonte		12 37
Tenuta delle Terre Nere Etna Rosso 2016, Sicily		14 49

BIRRE

HOUSE BREWED BEERS 10 OR 16 OZ.

TAVOLA Unfiltered table beer brewed with wheat designed to compliment our menu. Fruity, spicy and dry.	6/8
ETNA House made medium bodied ale, malty and well balanced. Crafted from East Kent Golding hops.	6/8
BASSO Black lager brewed with German malts and hops. Light bodied with notes of toasted rye bread and coffee.	6/8
INVERNO Saison inspired by the Trappist beers of Belgium. Crafted from dark candi sugar and specialty malts. Smooth, dark and fruity.	6/8
COPIA Imperial IPA brewed with wheat. Hopped with Citra Lupulin Powder and Ekuanot hops. Big tropical fruit and citrus notes. (12oz)	8
NEREZZA House made Imperial stout brewed with oats; notes of dark chocolate, coffee and dark fruits. (12oz)	8
*LA BIRRA DI MENI SIRIVIELA An Italian pale, bottom fermented double malt beer. Full bodied with floral and vegetal overtones.	10
*FLYING DOG NUMERO UNO A Mexican style lager with agave and lime peel for a zesty character and a clean crisp finish.	6/8
*NEW BELGIUM FAT TIRE A Belgian style ale crafted from English floral hops. Subtle malt sweetness and spicy, fruity notes.	6/8

BIRRA ALLA BOTTIGLIA

Anchor Steam Beer – (ABV 4.9) Well known for its deep amber color, thick creamy head, and rich, distinctive flavor <i>California, USA</i>	7
Ballast Point Even Keel – (ABV 3.8) A full-flavored beer with a silky malt backbone and a bright hop profile of herbs and citrus. <i>California, USA</i>	6
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
Carton Boat - (ABV 4.2) A local American Pale Ale that is crisp and refreshing. <i>New Jersey, 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 American 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
Dogfish Head Namaste – (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
Long Trail Ale – (ABV 5) Long Trail's full bodied Amber Ale that produces complex flavors and has a clean finish. <i>Vermont, USA</i>	6
Narragansett Lager – (ABV 5) A highly rated premium American lager that is crisp, refreshing and very drinkable. <i>Rhode Island, USA</i>	6
Ommegang Hennepin Saison Ale – (ABV 7.7) Crafted from Grains of Paradise, coriander, ginger and sweet orange peel. <i>New York, 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
Shiner Bock – (ABV 4.4) A distinctive, rich, full flavored, deep amber lager with an inviting smooth taste. <i>Texas, USA</i>	7
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
Troegs Nugget Nectar – (ABV 7.5) An Imperial Amber Ale Intensified with whole flower nugget hops. <i>Pennsylvania USA</i>	8

BIBITE

COCKTAILS – 13

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 oak & applewood aged rye, Carpano Antica Vermouth, Maraschino cherry, up.
MARTINO MOSCATO – Vietti Moscato di Asti, citrus vodka, lemon, rocks.
MIMOSA – Zonin Prosecco, fresh squeezed orange juice.