

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**
Roasted and pickled 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, broccoli rabe, , 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 hanger 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

	GL	BTL
Saladini Pilastrì "Consenso" Rose' 2017, Marche	10	30
Feudo Montoni Rose' 2016, Sicily	11	33
Remo Farina Bardolino Chiaretto Rose' 2017, Veneto	12	36
Zonin Prosecco Blanc or Rose'	11	33

BIANCHI

	GL	BTL
Giro Pinot Grigio 2017, Veneto	10	30
Pighin Sauvignon 2016, Friuli	11	33
San Pietro Chardonnay 2016, Alto Adige	11	33
Michele Chiarlo Gavi "Le Marne" 2016, Piemonte	12	36
Agricola Punica Samas 2016, Sardegna	12	38
Cantina Terlano Pinot Bianco 2016, Alto Adige	14	46
Cogno Moscato di Asti 2014, Piemonte	12	36

ROSSI

	GL	BTL
Giro Cabernet 2017, Veneto	10	30
Volpaia Citto Rosso 2015, Toscana	10	30
Bramosia Chianti Classico 2015, Toscana	11	35
Era Montepulciano d' Abruzzo 2016, Abruzzo	11	35
Pala "I Fiori" Cannonau 2016, Sardegna	12	37
Michele Chiarlo Langhe Nebbiolo 2014, Piemonte	12	37
Agricola Punica Montessu 2014, Sardegna	13	42
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 oats. Hopped with Citra Mosaic and Columbus 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
*FLYING DOG NUMERO UNO A Mexican style lager with agave and lime peel for a zesty character and a crisp clean 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

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
Carton Boat – (ABV 4.2) A local American Pale Ale that is crisp and refreshing. <i>New Jersey, USA</i>	7
Cisco Whale's Tale Pale Ale – (ABV 5.6) An amber English-style ale that has a nice balance between hops and malt. <i>Nantucket, USA</i>	6
Citizen Cider American 750mL – (ABV 6.1) A proud union of apples and cranberry pressed at Happy Valley Orchard. <i>Vermont, USA</i>	16
Estrella Daura Damm (Gluten Free) – (ABV 5.4) An award winning gluten reduced lager. <i>Barcelona, Spain</i>	8
Firestone Walker Lager – (ABV 4.5) A flavorful craft beer that is uniquely easy to drink. A clean, crisp lager. <i>California, USA</i>	7
Ironbound Hard Cider – (ABV 5.2) Fresh locally sourced apples, pressed to produce a bold and refreshing cider. <i>New Jersey, USA</i>	6
Kona Big Wave – (ABV 4.4) A medium bodied golden ale with tropical hop aroma and flavor. A smooth, easy drinking ale. <i>Hawaii, USA</i>	7
Pabst Blue Ribbon – (ABV 4.74) A full bodied premium American Lager that is smooth, clean and finishes crisp with fine noble hop aroma. <i>California, USA</i>	5
Rolling Rock – (ABV 4.6) A crisp and refreshing American Adjunct Lager with classic style and distinct taste. <i>Pennsylvania, USA</i>	5

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 – Marengo Moscato di Asti, citrus vodka, lemon, rocks.
MIMOSA – Zonin Prosecco, fresh squeezed orange juice.