

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
- INSALATA DI POMODORO**
Heirloom tomatoes, cucumber, Gaeta olives, red onion, and ricotta salata. 16

ANTIPASTI

- CALAMARI**
Crispy fried, pomodoro fresco and spicy aioli. 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
- SALSICCIA** Italian sausage, hot pepper, onion, red and yellow bell peppers. 15

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
- PENNETTE** 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** Mascarpone, mozzarella, ricotta, Grana Padano, Italian tomato, "Big Vic's" meatball. 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, pink grapefruit, 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, sautéed escarole. 22|32
- BRANZINO** Mediterranean sea bass, bread crumbs, herbs, lemon served with sautéed escarole, tomato, cannellini beans. 34
- SALTIMBOCCA** Berkshire pork chop, pounded thin with prosciutto, sage, Madiera wine, sautéed escarole, currants. 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 Pilastrini "Consenso" Rose' 2017, Marche	11	35
Feudo Montoni Rose' 2016, Sicily	11	35
Ippolito Ciro Rose' 2017, Calabria	12	36
Zonin Prosecco Blanc or Rose'	11	35

BIANCHI

	GL	BTL
Giro Pinot Grigio 2017, Veneto	11	35
Pallavicini Frascati Superiore 2016, Friuli	11	35
Principi di Butera Chardonnay 2016, Sicily	11	35
Michele Chiarlo Gavi "Le Marne" 2016, Piemonte	12	36
Agricola Punica Samas 2016, Sardegna	12	42
Cantina Terlano Pinot Bianco 2016, Alto Adige	14	46
Cogno Moscato di Asti 2014, Piemonte	12	36

ROSSI

	GL	BTL
Giro Cabernet Sauvignon 2017, Veneto	11	35
Volpaia Cotto Rosso 2015, Toscana	11	35
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.

VULTURE A blonde ale brewed with Pilsner malt and Czech Saaz hops. Light, crisp and refreshing.	6/8
PRIMO A hoppy spring saison brewed with hops, malt and oats. Light and crisp with notes of citrus, spice and bread. (12oz)	8
BASSO Black lager brewed with German malts and hops. Light bodied with notes of toasted rye bread and coffee.	6/8
ETNA House made medium bodied ale, malty and well balanced with East Kent Goldings hops.	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)	7

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
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
Flying Dog Numero Uno – (ABV 4.6) A Mexican style lager with agave and lime peel for a zesty character and a crisp clean finish. <i>Pennsylvania, 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
Narragansett Lager – (ABV 5) A highly rated premium American lager that is crisp, refreshing and very drinkable. <i>Rhode Island, USA</i>	6
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, US</i>	5

BIBITE

COCKTAILS – 13

ARANCIATA – Tito's vodka, limoncello, fresh squeezed orange juice, raw sugared rim, rocks.
AMARENA MANHATTAN – Asbury Park bourbon, Amarena cherry, orange peel, rocks.
APEROL SPRITZ – Aperol, prosecco, splash soda, orange peel, rocks.
BLOODY MARY – Reyka vodka, house made bloody mix, giardiniera, rocks.
MARGARITA CALABRESE – Espolon tequila, Ancho chili liqueur, margarita mix, fresh lime, Calabrese hot pepper.
MIMOSA – Zonin Prosecco, fresh squeezed orange juice.
ZENZARO – Hendricks gin, ginger syrup, Fever Tree tonic, cucumber, served straight up.