

# MENU

## VINI AL BICCHIERE

### VIC'S SUMMER WINES SELECTION

	GL	BTL
Giro Pinot Grigio 2017, Veneto	11	35
Giro Cabernet 2017, Veneto	11	35
Tormaresca Chardonnay 2016, Puglia	11	35
Pallavicini Frascati Superiore 2016, Friuli	11	35
Saladini Pilastrini "Consenso" Rose' 2017, Marche	11	35
Feudo Montoni Rose' 2016, Sicily	11	35
Zonin Prosecco Blanc or Rose'	11	35

(ASK TO SEE OUR COMPLETE WINE LIST)

# BIRRE

## HOUSE BREWED BEERS 10 OR 16 OZ.

<b>SOLE</b> A session IPA brewed with Simcoe and Centennial hops. notes of tropical fruits and citrus.	6/8
<b>VULTURE</b> A blonde ale brewed with Pilsner malt and Czech Saaz hops. Light, crisp and refreshing.	6/8
<b>PRIMO</b> A hoppy spring saison brewed with hops, malt and oasts. Light and crisp . (12oz)	7
<b>BASSO</b> Black lager brewed with German malts and hops. Light bodied with notes of toasted rye bread and coffee.	6/8
<b>ETNA</b> House made medium bodied ale, malty and well balanced with East Kent Goldings hops.	6/8
<b>COPIA</b> Imperial IPA brewed with oats. Big tropical fruit and citrus notes. (12oz)	8
<b>NEREZZA</b> House made Imperial stout brewed with oats; notes of dark chocolate, coffee and dark fruits. (12oz)	8

# 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, 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.

# MENU

## INSALATE e ANTIPASTI

### ANGURIA

Watermelon, cucumber, red onion, mint, Boston bib lettuce, red wine vinegar, olive oil. 16

### PROSCIUTTO E MELONE

Sixteen month aged prosciutto, fresh seasonal melon. 16

### 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

### GRANTURCO

Florida grilled corn, basil pesto aioli, parmesan cheese. 15

### ARANCINI

Sicilian rice balls with oven roasted tomato and mozzarella. 13

### CALAMARI

Crispy fried, pomodoro and spicy aioli. 16

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## P I Z Z E

**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

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## C O N T O R N I

**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