

# 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 Jersey 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**  
Sautéed 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 E MELONE**  
Sixteen month aged prosciutto, fresh seasonal melon. 16

## 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 8
- ESCAROLE** Spanish onion, currant 9

## 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
- RIGATONI RIPIENI** House-made jumbo rigatoni filled with ricotta, mascarpone, and spinach; baked with mozzarella and served with a "Big Vic's" meatball. 22|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, sautéed 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
- MILANESE** Berkshire center cut pork chop, breaded, pan fried, NJ heirloom tomato, burrata, basil pesto and pignoli nuts. 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
Vigna Madre Cerasuolo Rose' 2017, Abruzzo	11	35
Feudo Maccari Rose' 2017, Sicily	13	46
Zonin Prosecco Blanc or Rose'	11	N/A
Bisol Crede Prosecco 2016, (375ml), Veneto	N/A	30
Frose' (Birravino's own frozen rose')	11	N/A

#### BIANCHI

	GL	BTL
Giro Pinot Grigio 2017, Veneto	11	35
La Capranera Falanghina 2017, Campania	11	35
Tormaresca Chardonnay 2016, Puglia	11	35
Pighin Sauvignon Blanc 2017, Friuli	12	36
Agricola Punica Samas 2017, Sardegna	12	42
Cantina Terlano Pinot Bianco 2017, Alto Adige	14	46
Marenco Moscato di Asti 2017, Piemonte	12	36

#### ROSSI

	GL	BTL
Giro Cabernet Sauvignon 2017, Veneto	11	35
Bramosia Chianti Classico 2016, Toscana	11	35
La Capranera Aglianico 2016, Campania	11	35
Era Montepulciano d' Abruzzo 2016, Abruzzo	11	35
Tenuta Sette Cieli Yantra 2016, Toscana	12	37
Michele Chiarlo Langhe Nebbiolo 2014, Piemonte	12	37
Arnaldo Caprai Montefalco Rosso 2015, Umbria	13	46
Tenuta delle Terre Nere Etna Rosso 2016, Sicily	14	49

## 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>ARANCIA ROSSO</b> Saison brewed with coriander and orange peel. Spicy and bright with heavy citrus notes.	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. Hopped with Citra Mosaic and Columbus hops. 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)	7

### BIRRA ALLA BOTTIGLIA

<b>Cisco Whale's Tale Pale Ale</b> – (ABV 5.6) Ameber English Ale that has a nice balance between hops & malt. <i>Massachusetts, USA</i>	7
<b>Elysian Space Dust IPA</b> – (ABV 8.2) A totally nebular IPA. The hopping is pure starglow energy with Chinook, Citra and Amarillo. <i>Colorado, USA</i>	8
<b>Estrella Daura Damm (Gluten Free)</b> – (ABV 5.4) An award winning gluten reduced lager. <i>Barcelona, Spain</i>	8
<b>Firestone Pivo Pils</b> – (ABV 5.3) A classically rendered pilsner with a West Coast dry hopped twist. Well balanced with floral aromas. <i>California, USA</i>	7
<b>Flying Dog Numero Uno</b> – (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
<b>Founder's All Day IPA</b> – (ABV 4.7) Naturally brewed with a complex array of malts, grains and hops. Well balanced with a clean finish. <i>Michigan, USA</i>	7
<b>Pipe Works Blood of a Unicorn</b> – (ABV 6.5) A Red Ale loaded with fruity and piney American hops. <i>Illinois, USA</i>	9
<b>Citizen Cider Unified Press</b> – (ABV 5.2) Naturally gluten-free cider is an off-dry, crisp, clean and refreshing cider. <i>Vermont, USA</i>	7

## BIBITE

### COCKTAILS – 13

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