

# 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 red and yellow beets, goat cheese, horse-radish, frisee', toasted sesame seeds. 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. 17
- TONNO** Italian tuna, hot peppers, olive tapenade, arugula. 17
- CAPRESE** Fresh mozzarella, oven roasted tomato, arugula. 17
- BURGER** Short rib burger, grilled onion & zucchini, fresh mozzarella, tomato aioli. 17
- MANZO** Braised short rib, gorgonzola cheese and grilled onion. 17

## 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|20
- 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, rapini, 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 veal, spinach, baked with mozzarella and fresh tomato sauce. 22|28

## SECONDI

LUNCH | DINNER

- MELANZANE ALLA PARMIGIANA**  
Eggplant, mozzarella, Pecorino Romano, tomato, rigatoni. 19|28
- POLLO ALLA PARMIGIANA** Breaded chicken breast pan-fried in olive oil, tomato sauce, mozzarella, rigatoni. 20|28
- 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
- COSTATA** Slow braised short rib, celery root puree, hazelnut, pomegranate. 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
Riecine"Palmina" Rose' 2017, Toscana	13	43
Zonin Prosecco Blanc or Rose'	11	N/A
Bisol Crede Prosecco 2016 (375ml), Veneto	N/A	30
Marenco Brachetto d'Acqui 2017, Piemonte	12	36

#### BIANCHI

	GL	BTL
Giro Pinot Grigio 2017, Veneto	11	35
La Capranera Falanghina 2017, Campania	11	35
Tormaresca Chardonnay 2017, Puglia	11	35
Agricola Punica Samas 2017, Sardegna	12	42
Cantina Terlano Pinot Bianco 2017, Alto Adige	14	46
San Marzano "Edda" Bianco 2016, Puglia	15	50
Vietti Moscato di Asti 2017, Piemonte	12	36

#### ROSSI

	GL	BTL
Giro Cabernet Sauvignon 2017, Veneto	11	35
La Capranera Aglianico 2016, Campania	11	35
Era Montepulciano d' Abruzzo 2016, Abruzzo	11	35
San Marzano Primitivo 2015, Puglia	11	35
Tenuta Sette Cieli Yantra 2016, Toscana	12	37
Michele Chiarlo Langhe Nebbiolo 2014, Piemonte	12	37
Tenuta delle Terre Nere Etna Rosso 2016, Sicily	14	49
San Felice Chianti Classico Riserva 2016, Toscana	14	49

## BIRRE

### HOUSE BREWED BEERS 10 OR 16 OZ.

<b>ARANCIA ROSSO</b> Saison brewed with coriander and orange peel. Spicy and bright with heavy citrus notes.	6/8
<b>CLASSICO</b> A German style pilsner. Lightly dry hopped and lagered for one month.	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>ETNA</b> House made medium bodied ale, malty and well balanced with East Kent Goldings hops.	6/8
<b>NEREZZA</b> House made Imperial stout brewed with oats; notes of dark chocolate, coffee and dark fruits. (12oz)	8
<b>VULSINI</b> American pale ale brewed with honey malt and hopped with Mosaic and Waimea. Notes of citrus and berries with a slight malt finish.	6/8
<b>VULTURE</b> A blonde ale brewed with Pilsner malt and Czech Saaz hops. Light, crisp and refreshing.	6/8

### BIRRA ALLA BOTTIGLIA

<b>Allagash White</b> – (ABV 5.1) Belgian style wheat beer brewed with wheat and spiced coriander and Curacao orange peel. <i>Maine, USA</i>	7
<b>Carton of Milk</b> – (ABV 4) Creamy and smooth session milk stout. <i>New Jersey, USA</i>	7
<b>Cisco Whale's Tale Pale Ale</b> – (ABV 5.6) An English style ale that has a nice balance of hops and malt. <i>Massachusetts, USA</i>	7
<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
<b>Estrella Daura Damm (Gluten Free)</b> – (ABV 5.4) An award winning gluten reduced lager. <i>Barcelona, Spain</i>	8
<b>Flying Dog Blood Orange</b> – (ABV 7.0) American style ale brewed with Citra and Galaxy hops. Notes of rye, caramel and citrus. <i>Maryland, USA</i>	8
<b>Pabst Blue Ribbon</b> – (ABV 4.74) A premium American lager that is smooth and has a clean finish with hints of noble hop aroma. <i>California, USA</i>	5
<b>Sixpoint The Crisp</b> – (ABV 5.4) A pilsner brewed with German hops and Cargill Pilsner malt. Huge floral aroma crisp, clean and refreshing. <i>New York, 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>NEGRETTO</b> – Marenco Brachetto, Carpano Antica vermouth, bitters, rocks.
<b>ZUCCHERO OLD FASHION</b> – Bulleit Rye, Amarena cherries, bitters, browned sugar, orange, soda, rocks.