

MENU

INSALATE

- BIG VIC**
Romaine, roasted pepper, salami, provolone, red onion, Gaeta olives, oregano, wine vinegar, olive oil. 17
- CAESAR**
Romaine, house made dressing, crumbled focaccia, Grana Padano frico, crispy capers. 14
- MOZZARELLA**
Fresh mozzarella, house roasted peppers, basil, garlic, extra virgin olive oil. 16
- INSALATA VERDE**
A mixture of lettuces and herbs, olive oil and red wine vinegar. 16
- 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. 14
- 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 DI PARMA**
Sixteen month aged prosciutto, Piave Vecchio, olives. 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 8
- ESCAROLE** Spanish onion, currant 10

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 rigatoni filled with roasted butternut squash, ricotta, sage and parmesan cream sauce. 22|28
- GLUTEN FREE:** Choice of Garafolo Penne or Spaghetti Add \$2

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
- POLLO LIMONE** Bell & Evans chicken breast, egg washed, lemon sauce, capers, spinach risotto. 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 bean. 34

- RAPINI** Sautéed, olive oil, garlic. 14
- CAVOLETTI** Crispy brussel sprouts, Grana Padano, local honey 14

BIRRAVINO

VINI

VINI AL BICCHIERE

SPUMANTE E ROSATI

	GL	BTL
Giro Cerasuolo Rose' 2017, Abruzzo	11	35
Zonin Prosecco Blanc or Rose'	11	N/A
Bisol Crede Prosecco 2016 (375ml), Veneto	N/A	30
Marenco Brachetto d'Acqui 2017, Piemonte	12	N/A

BIANCHI

	GL	BTL
Giro Pinot Grigio 2017, Veneto	11	35
La Capranera Falanghina 2017, Campania	11	35
Feudo Montoni Grillo 2017, Sicily	12	36
Tormaresca Chardonnay 2017, Puglia	12	36
Prodigio Sauvignon Blanc 2017, Friuli	12	36
Cantina Terlano Pinot Bianco 2017, Alto Adige	14	46
Vietti Moscato di Asti 2017, Piemonte	12	36

ROSSI

	GL	BTL
Giro Cabernet Sauvignon 2017, Veneto	11	35
La Capranera Aglianico 2017, Campania	11	35
Era Montepulciano d' Abruzzo 2017, Abruzzo	11	35
Allegrini Palazzo della Torre 2014, Veneto	12	37
Avignonesi Rosso di Montepulciano 2016, Toscana	12	37
Santi "Ventale" Valpolicella Superiore 2016, Veneto	12	37
Selvapiana Chianti Rufina 2016, Toscana	13	42
Tenuta delle Terre Nere Etna Rosso 2017, Sicily	14	49

BIRRE

HOUSE BREWED BEERS 10 OR 16 OZ.

BASSO (ABV 5.3) Black lager brewed with all German ingredients. Deceptively dark with a slightly toasty finish	8
COPIA (ABV 7.2) Imperial IPA brewed with oats. Hopped with Citra Mosaic and Simcoe hops. Big tropical fruit and citrus notes. (12oz)	8
ETNA (ABV 5.0) House made medium bodied ale, malty and well balanced with East Kent Goldings hops.	6/8
FAVO (ABV 7.0) Belgian style saison brewed with rye, wheat, oats and infused with local honey. Dry and crisp with notes of citrus and bread.	6/8
NOSTRO ROSSO (ABV 5.3) Seasonal dark lager spiced with coriander; finishes with subtle hints of cinnamon, ginger and nutmeg.	8
SPEZIA (ABV 6.5) House made milk porter brewed with rye. A dark, smooth porter that was conditioned on cinnamon and vanilla beans.	6/8
VULTURE (ABV 4.5) A blonde ale brewed with Pilsner malt and German hops. Light, crisp and refreshing.	6/8

BIRRA ALLA BOTTIGLIA

Anchor Christmas Ale – (ABV 6.9) A traditional winter warmer brew. This seasonal beer is subtly spiced and sumptuously smooth. <i>California, USA</i>	7
Carton Boat – (ABV 4.2) A Session ale crafted from Kolsch yeast, German malt and American hops. This beer is both crisp and refreshing. <i>New Jersey, USA</i>	7
Cigar City Jai Alai – (ABV 7.5) India Pale Ale with notes of clementine, orange peel and caramel malt creating an IPA that is approachable. <i>Florida, USA</i>	8
Estrella Daura Damm (Gluten Free) – (ABV 5.4) An award winning gluten reduced lager. <i>Barcelona, Spain</i>	8
Narragansett Lager – (ABV 5.0) A highly rated premium American lager that is crisp, refreshing and very drinkable. <i>Rhode Island, USA</i>	6
Shiner Bock – (ABV 4.4) American style dark lager brewed with rich roasted barley malt and German specialty hops. A smooth, refreshing beer. <i>Texas, USA</i>	7
Sixpoint The Crisp – (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
Wet Ticket Trolley Hopper – (ABV 7.7) New England style IPA crafted from Citra, Mosaic, Columbus, Amarillo and Simcoe hops. <i>New Jersey, USA</i>	8

BIBITE

COCKTAILS – 13

AMARENA MANHATTAN – Asbury Park bourbon, Amarena cherry, orange peel, rocks.
APEROL SPRITZ – Aperol, prosecco, splash soda, orange peel, rocks.
ARANCIATA – Tito's vodka, limoncello, fresh squeezed orange juice, raw sugared rim, rocks.
MARGARITA CALABRESE – Espolon tequila, Ancho chili liqueur, margarita mix, fresh lime, Calabrese hot pepper.
MARTINI MOSCATO – Absolut grapefruit vodka, Vieti moscato, lemon, rocks.
NEGRETTO – Marenco Brachetto, Carpano Antica vermouth, bitters, rocks.
POMPELMO – Absolute grapefruit vodka, Vietti moscato, rocks, twist.
ZUCCHERO OLD FASHION – Bulleit Rye, Amarena cherries, bitters, browned sugar, orange, soda, rocks.