

# MENU

## INSALATE

- BIG VIC**  
Romaine, roasted pepper, salami, provolone, red onion, Gaeta olives, oregano, wine vinegar, olive oil. 17.5
- CAESAR**  
Romaine, house made dressing, crumbled focaccia, Grana Padano frico, crispy capers. 15
- MOZZARELLA**  
Fresh mozzarella, house roasted peppers, basil, garlic, extra virgin olive oil. 16.5
- INSALATA VERDE**  
A mixture of lettuces and herbs, olive oil and red wine vinegar. 16.5
- BARBIETOLE**  
Pickled red and yellow beets, goat cheese, horse-radish, frisee', toasted sesame seeds. 16.5

## ANTIPASTI

- CALAMARI**  
Crispy fried, pomodoro fresco and spicy aioli. 16.5
- COZZE OREGANATA**  
Maine black shell mussels, tomato, toasted bread crumbs. 16.5
- POLPETTE**  
"Big Vic's" Famous meatballs, tomato sauce, Pecorino Romano. 14.5
- ARANCINI**  
Sicilian rice balls with oven roasted tomato and mozzarella. 14.5
- SPINACI AL FORNO**  
Spinach, béchamel, baked with bread crumbs. 14.5
- POLPO SICILIANO**  
Sautéed octopus, fennel, capers, sicilian olives, tomato, hot peppers and ciabatta toast. 16.5

## 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. 21
- CRUDI SUPREMI**  
Prosciutto, hot soppressata, bresaola, salami, soppressata, cacciatore. 22
- PROSCIUTTO DI PARMA**  
Sixteen month aged prosciutto, Piave Vecchio, olives. 16.5

## PANINI

- POLPETTI** Big Vic's meatballs, bufala mozzarella. 17.5
- TONNO** Italian tuna, hot peppers, olive tapenade, arugula. 17.5
- CAPRESE** Fresh mozzarella, oven roasted tomato, arugula. 17.5
- BURGER** Short rib burger, grilled onion & zucchini, fresh mozzarella, tomato aioli. 17.5
- MANZO** Braised short rib, gorgonzola cheese and grilled onion. 17.5

## CONTORNI

- PATATE E ROSMARINO** Roasted potato, rosemary 8.5
- ESCAROLE** Spanish onion, currant 11

## PIZZE

- MARGHERITA** Fresh tomato, mozzarella, basil. 18.5
- FUNGHI** Mushrooms, Taleggio cheese, truffle oil, thyme, green onion. 18.5
- MELANZANE** Crispy eggplant, bufala mozzarella, scallion, ricotta salata. 18.5
- SALSICCIA** Italian sausage, roasted pepper, mozzarella, tomato sauce. 18.5
- BIANCA** Mozzarella, ricotta, pecorino, taleggio, black pepper, thyme. 18.5
- BURRATA** Tomato sauce, fresh tomato, basil, broken burrata cheese after cooking. 21
- PROSCIUTTO** Fresh tomato, mozzarella, arugula, prosciutto d' Parma. 23
- "MOR"** Big Vic's meatballs, onion, ricotta and tomato sauce. 21

## PASTA LUNCH | DINNER

- POMODORO** Spaghetti, tomato, olive oil, basil. 17|21
- PENNETTE** Fresh tomato, mozzarella, garlic, olive oil, crispy eggplant. 20|26
- SPAGHETTI** Black shell mussels, tomato, olive oil, garlic. 20|26
- ORECCHIETTE** Italian sausage, white beans, rapini, garlic, olive oil, Pecorino Romano. 20|26
- BOLOGNESE** Beef, veal, pork, Italian tomato, fennel, ricotta. 20|26
- PASTA FAGIOLI** Ceci, cannellini, prosciutto, garlic, Italian tomato, ditalini pasta. 16|19
- GNOCCHI** House-made ricotta gnocchi, hot and sweet sausage ragu, escarole, shaved ricotta salata. 20|26

**GLUTEN FREE:** Choice of Garafolo Penne or Spaghetti Add \$2

## SECONDI LUNCH | DINNER

- MELANZANE ALLA PARMIGIANA**  
Eggplant, mozzarella, Pecorino Romano, tomato, rigatoni. 21|29
- POLLO ALLA PARMIGIANA** Breaded chicken breast pan-fried in olive oil, tomato sauce, mozzarella, rigatoni. 21|29
- POLLO LIMONE** Bell & Evans chicken breast, egg washed, lemon sauce, capers, spinach risotto. 21|29
- SALMONE** Grilled Ora King salmon, roasted beets, sautéed spinach, pink grapefruit, lemon zest. 35
- SCARPARELLO** Bone-in chicken breast, Italian sausage, sautéed rapini, roasted potato, hot peppers, red wine vinegar, capers. 23|33
- BISTECCA** Grilled hanger steak, red onion, salsa verde, rosemary potato, sautéed escarole. 23|33
- SOGLIOLA** Filet of sole, lightly breaded and pan fried, served with fennel, arugula, trevisano, blood orange. 23|33

- RAPINI** Sautéed, olive oil, garlic. 14.5
- CAVOLETTI** Crispy brussels sprouts, Grana Padano, local honey. 14.5

# BIRRAVINO

## VINI

### VINI AL BICCHIERE

#### SPUMANTE E ROSATI

	GL	BTL
Giro Cerasuolo Rose' 2017, Abruzzo	11.5	36
Zonin Prosecco Blanc or Rose'	11.5	N/A
Bisol Crede Prosecco 2016 (375ml), Veneto	N/A	31
Marenco Brachetto d'Acqui 2017, Piemonte	12.5	N/A

#### BIANCHI

	GL	BTL
Giro Pinot Grigio 2017, Veneto	11.5	36
La Capranera Falanghina 2017, Campania	11.5	36
Prodigio Sauvignon Blanc 2017, Friuli	11.5	36
Feudo Montoni Grillo 2017, Sicily	12.5	37
Branciforti "Dei Bordonaro" Chardonnay 2017, Sicily	12.5	37
Andrian "Finado" Pinot Bianco 2017, Alto Adige	13.5	43
Vietti Moscato di Asti 2017, Piemonte	12.5	37

#### ROSSI

	GL	BTL
Giro Cabernet Sauvignon 2017, Veneto	11.5	36
La Capranera Aglianico 2017, Campania	11.5	36
Era Montepulciano d' Abruzzo 2017, Abruzzo	11.5	36
Feudo Montoni Nero d'Avola 2016, Sicily	12.5	38
Allegrini Palazzo della Torre 2014, Veneto	12.5	38
Santi "Ventale" Valpolicella Superiore 2016, Veneto	12.5	38
Colombini Chianti Classico Superiore 2016, Toscana	13.5	43
Tenuta delle Terre Nere Etna Rosso 2017, Sicily	15	52

## BIRRE

### HOUSE BREWED BEERS 10 OR 16 OZ.

<b>BASSO</b> (ABV 5.3) Black lager brewed with all German ingredients. Deceptively dark with a slightly toasty finish (12oz).	8.5
<b>COPIA</b> (ABV 7.2) Imperial IPA brewed with oats. Hopped with Citra Mosaic and Simcoe hops. Big tropical fruit and citrus notes. (12oz)	8.5
<b>ETNA</b> (ABV 5.0) House made medium bodied ale, malty and well balanced with East Kent Goldings hops.	6.5/8.5
<b>FAVO</b> (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.	6.5/8.5
<b>NOSTRO ROSSO</b> (ABV 5.3) Seasonal dark lager spiced with coriander; finishes with subtle hints of cinnamon, ginger and nutmeg.	8.5
<b>SPEZIA</b> (ABV 6.5) House made milk porter brewed with rye. A dark, smooth porter that was conditioned on cinnamon and vanilla beans.	6.5/8.5
<b>VULTURE</b> (ABV 4.5) A blonde ale brewed with Pilsner malt and German hops. Light, crisp and refreshing.	6.5/8.5

### BIRRA ALLA BOTTIGLIA

<b>Carton of Milk Stout</b> – (ABV 4.0) A session milk stout crafted to create a balanced drinking experience. Dark, smooth, and lightly hopped. <i>New Jersey, USA</i>	7.5
<b>Firestone Mind Haze IPA</b> – (ABV 6.2) A juicy, balanced IPA that is loaded with an imaginative array of tropical hop flavors. <i>California, USA</i>	8.5
<b>Ironbound Hard Cider</b> – (ABV 5.2) Fresh locally sourced apples, pressed to produce a bold and refreshing cider. <i>New Jersey, USA</i>	6.5
<b>Maine M.O.</b> – (ABV 6.0) American Pale Ale with flavors and aromas of zesty citrus, passion fruit and pine. Finishes with a hint of malt sweetness. <i>Maine, USA</i>	13.5
<b>Pabst Blue Ribbon</b> – (ABV 4.7) The classic American Lager. <i>Wisconsin, USA</i>	5
<b>Sixpoint The Crisp</b> – (ABV 5.4) A pilsner brewed with German hops and Cargil Pilsner malt. Huge floral aroma, crisp, clean and refreshing. <i>New York, USA</i>	7.5
<b>Terrapin Recreation Ale</b> – (ABV 4.7) Dry hopped session IPA; light in body with a crisp finish; subtle hints of peach and passionfruit aroma. <i>Georgia, USA</i>	7.5

## BIBITE

### COCKTAILS – 14

**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, twist.

**NEGRETTO** – Marenco Brachetto, Carpano Antica vermouth, bitters, rocks.

**ZUCCHERO OLD FASHIONED** – Bulleit Rye, Amarena cherries, bitters, browned sugar, orange, soda, rocks.