

BIRRAVINO

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

ZUPPA DI CLAMS

Littleneck clams, fresh tomato, chili, focaccia toast. 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

Sauteed 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, sauteed 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, asparagus, oreganata bread crumbs, risotto with asparagus, lemon. 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	33
Cantina Andriano Lagrein Rose' 2018, Alto Adige	14	44
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	33
Pala "I Fiori" Vermentino 2018, Sardegna	11.5	36
Feudo Montoni Grillo 2017, Sicily	12.5	37
Branciforti "Dei Bordonaro" Chardonnay 2017, Sicily	12.5	37
Contra Soardo Vespaiolo 2016, Veneto	13	42
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	33
Santi "Ventale" Valpolicella Superiore 2016, Veneto	11.5	36
La Capranera Aglianico 2017, Campania	11.5	36
San Marzano "Talo" Primitivo 2017, Puglia	11.5	36
San Felice Chianti Classico 2016, Toscana	12	37
Feudo Montoni Nero d'Avola 2016, Sicily	12.5	38
Tenuta delle Terre Nere Etna Rosso 2017, Sicily	15	52
Val Di Suga Rosso Di Montalcino 2015, Toscana	16	56

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 (12oz).	8.5
COPIA (ABV 6.5) India Pale Ale brewed with oats. Hopped with Citra Mosaic and Simcoe hops. Big tropical fruit and citrus notes (12oz)	8.5
DOLOMITI (ABV 6.5) Oatmeal coffee stout brewed with Birravino select coffee from Coffee Afficionado roasters; smooth, dark, creamy.	6.5/8.5
DOPPIO (ABV 8.0) Double IPA brewed with oats, lactose sugar, Sabro and Cashmere hops (contains lactose) (12oz).	8.5
ETNA (ABV 5.0) House made medium bodied amber ale, malty and well balanced with East Kent Goldings hops.	6.5/8.5
NEREZZA (ABV 9.2) Imperial stout brewed with British base malts and roasted grains. Notes of chocolate, espresso and dark fruits. (16 oz can) .	9
NOSTRO ROSSO (ABV 5.3) Seasonal dark lager spiced with coriander; finishes with subtle hints of cinnamon, ginger and nutmeg.	8.5
VULTURE (ABV 4.5) A blonde ale brewed with Pilsner malt and German hops. Light, crisp and refreshing.	6.5/8.5

(Copia and Nerezza cans are now available to go! Four (4) 16oz cans. \$16)

BIRRA ALLA BOTTIGLIA

Ballast Point Sculpin — (ABV 7) The India Pale Ale with hints of bright apricot, peach, mango and lemon. <i>California, USA</i>	8.5
Carton Boat — (ABV 4.2) A crisp, refreshing and lightly hoppy session ale. <i>New Jersey, USA</i>	6
Carton of Milk Stout — (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
Firestone Mind Haze IPA — (ABV 6.2) A juicy, balanced IPA that is loaded with an imaginative array of tropical hop flavors. <i>California, USA</i>	8.5
Ironbound Hard Cider — (ABV 5.2) Fresh locally sourced apples, pressed to produce a bold and refreshing cider. <i>New Jersey, USA</i>	6.5
Narragansett Fresh Catch — (ABV 4.2) A refreshing golden ale dry hopped with citra. <i>Rhode Island, USA</i>	6
Terrapin Recreation Ale — (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, rocks, twist.

NEGRETTO — Marenco Brachetto, Carpano Antica vermouth, bitters, rocks.

BARREL AGED OLD FASHIONED — Journeyman "Not A King Rye", Luxardo Cherry Liqueur, bitters, Amarena cherry, orange peel, rocks. **\$15**