



VIC & VOLA'S

TAVOLA ITALIANA



ANTIPASTI

Appetizers

CHEESE BREAD VG

Spicy giardinara, mozzarella 8

WHIPPED RICOTTA VG

Roasted cherry tomatoes, garlic, EVOO, chopped
toasted pistachios, honeycomb, rustic bread 14

SAL'S POLPETTES

Pork & beef meatballs in a tomato sauce, chili pesto 16

BURRATA & HEIRLOOM TOMATOES GF

Figs, arugula, walnuts, prosciutto, balsamic
reduction, evoo 21

"OLD SCHOOL" ANTIPASTO

Cured meats, assorted cheeses, spicy mustard,
fig jam, sliced pears, olives, ciabatta bread 28

BRESAOLA GF

Arugula, capers, Grana Padano, lemon, evoo 18

ITALIAN WHITE BEAN HUMMUS VG

Eggplant caponata, pine nuts; grilled piadina 14

PAOLANZANA GF VG

Grilled eggplant, fresh mozzarella, basil, roasted
tomatoes, Calabrian chilies, cured olives 16

EGGPLANT MEATBALLS VG

Roasted eggplant, parmesan, lemon zest,
breadcrumbs, tomato sauce 16

ARINCINI

Breaded saffron risotto balls stuffed with pork & beef
bolognese 21

ZUCCHINI PIZZA GF

Mozzarella, zucchini, & almond crust, Calabrian
chilies, tomato sauce, fresh mozzarella, cured
olives, fresh basil, Italian sausage 21

SECONDI

Meats & Seafood

POLLO ALLA CACCIATORE GF

Braised chicken thighs with tomatoes, cremini
mushrooms, peppers, artichoke hearts & red wine 26

SAUSAGE & PEPPERS GF

Spicy sausage, mixed peppers & onions 21

MUSSELS GF

Garlic, fennel, butter, wine, Calabrian chilies,
tomatoes 24

GARLIC SHRIMP GF

Jumbo prawns; garlic, butter, lemon, fennel, evoo,
fresh herbs 24

BISTECCA ALLA SALSAL VERDE* GF

Flat iron steak grilled medium rare, Italian salsa verde;
arugula salad 28

FRIED CALAMARI

Crisp calamari rings and tentacles, rich tomato sauce,
fresh lemon 21

Sicilian Ribs

Tender pork ribs, fennel seed, maple orange glaze 21

PRIMI

Pastas

All pastas can be made gluten free upon request

SPAGHETTI DI OLIVIA

Fresh zucchini, mint & lemon, ricotta &
pecorino cheeses 21

CARBONARA

Fettuccine pasta, pancetta, parmigiano reggiano, egg,*
black pepper, evoo 21

PASTA ALLA NORMA VG

Campanelle "Bell-flower" pasta, eggplant, tomato,
garlic, fresh basil, mint & parsley, ricotta salata,
red chili flakes 21

CACIO E PEPE VG

Spaghetti, butter, Grana Padano, cracked black pepper 16

POMODORO VG

Capellini pasta, fresh tomatoes, garlic, fresh basil,
mint, parsley, red pepper flakes, evoo 16

LINGUINE ALLE VONGOLE

Clams, white wine, garlic, fresh herbs, evoo 28

INSALATAS

Salads

MISTA SALAD GF, VG

Mixed greens, shaved fennel, carrots, radish, cucumber, celery, tomatoes, feta, evoo, red wine vinegar 14

SUNDAY SALAD GF, VG

Cucumber, cherry tomatoes, avocado, artichoke hearts, ricotta salata, cured olives, lemon, evoo 12

BEET SALAD GF, VG

Golden & ruby beets, figs, goat ricotta cream, fresh oranges, walnuts, frisee, balsamic reduction, evoo 18

ARUGULA SALAD GF, VG

Dates, shaved parma, lemon, evoo, toasted pine nuts 16

PIATTI GRANDI

Entrée Plates

VEAL OSSO BUCO

Saffron risotto, braising vegetables, gremolata 42

GRILLED LAMB CHOPS* GF

Grilled medium rare, balsamic rosemary glaze, eggplant caponata, creamy polenta 42

COSTOLETTA DI MAIALE* GF

Brined and grilled pork chop, yams & sausage hash, stone fruit compote 36

TUSCAN SALMON

Baked with breadcrumbs, artichokes, pine nuts, roasted garlic, dill asparagus Pappadelli pasta, cream, white wine, sundried tomatoes, Calabrian chilies, spinach and lemon 38

HALIBUT GF

Grilled, whipped potatoes, asparagus, lemon butter caper sauce 44

BRANZINO

Grilled, farro, roasted red pepper, butternut squash, pumpkin seeds, figs 36

BACCALA ALLA MESSINESE GF

Pan seared with olives, potatoes, pears, raisins, pine nuts 32

RAVIOLI DI ZUCCA VG

Butternut squash, brown butter sauce, sage, hazelnut, arugula, pecorino 26

BOLOGNESE LASAGNA

Slow-braised Bolognese layered pasta, bechamel sauce, mozzarella, marinara 28

PASTA DI ISABEL

Jumbo shrimp, gemelli pasta, broccolini, garlic, evoo, Calabrian chilies 29

SAUSAGE PASTA RIGATONI

Spicy sausage, mixed peppers, onion, pecorino cheese, garlic, evoo 26

SALMON TORTELLONI

Large tortelloni pasta stuffed with salmon & mascarpone; spinach, creamy vodka tomato sauce 32

CALABRIAN SHRIMP CAPPELLETTI

Shrimp stuffed pasta, smoked trout cream, broccolini, arugula & dill 29

LOBSTER MEZZELUNE

Lobster filled half-moon pasta, saffron cream sauce, lobster claw, peas, fresh herbs 48

CIOPPINO

Tagliatelle squid ink pasta, clams, mussels, shrimp, lobster, fish broth, tomatoes, roasted garlic and Calabrian chillies 54

CONTORNI

Sides

BROCCOLINI GF, VG

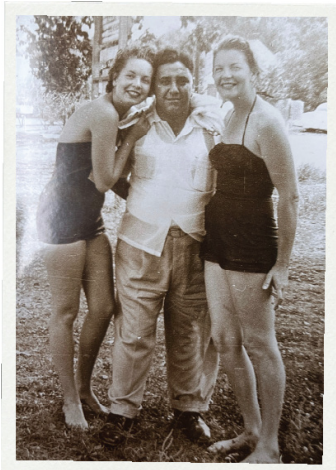
Evoo, lemon, parmesan, chili flakes, toasted pine nuts 14

CRISPY FINGERLINGS GF, VG

Fried, tossed in parsley, parmesan, truffle sea salt, garlic basil aioli 14

CARCIOFO RIPIENI VG

Roman-style long-stem artichoke hearts; breadcrumbs, garlic, parsley, pecorino, raisin, pine nuts 14



*These dishes may be served undercooked. Consuming raw or undercooked meats or eggs may increase risk for food-borne illness.
gf = Gluten Free • vg = Vegetarian