



VIC & VOLA'S

TAVOLA ITALIANA



ANTIPASTI

Appetizers

CHEESE BREAD VG

Spicy giardinara, mozzarella 10

WHIPPED RICOTTA VG

Roasted cherry tomatoes, garlic, evoo, chopped toasted pistachios, honeycomb, rustic bread 16

ITALIAN WHITE BEAN HUMMUS VG

Eggplant caponata, pine nuts; grilled piadina 16

"OLD SCHOOL" ANTIPASTO

Cured meats, assorted cheeses, spicy mustard, fig jam, olives, ciabatta bread 32

BRESAOLA GF

Arugula, capers, Grana Padano, lemon, evoo 21

BURRATA & HEIRLOOM TOMATOES GF

Figs, arugula, walnuts, prosciutto, balsamic reduction, evoo 22

ZUCCHINI "PIZZA" GF

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

SAL'S POLPETTES

Pork & beef meatballs in a tomato sauce, chili pesto 21

ARINCINI

Breaded saffron risotto balls, stuffed with pork & beef bolognese 24

EGGPLANT MEATBALLS VG

Roasted eggplant, parmesan, lemon zest, breadcrumbs, tomato sauce 18

PAOLANZANA GF VG

Grilled eggplant, fresh mozzarella, basil, roasted tomatoes, Calabrian chilies, cured olives 18

PRIMI

Pastas

Gluten free upon request

SPAGHETTI DI OLIVIA

Fresh zucchini, mint & lemon, ricotta & pecorino cheeses 22

CARBONARA

Fettuccine pasta, egg*, pancetta, parmigiano reggiano, black pepper, evoo 24

PASTA ALLA NORMA VG

Campanelle "Bell-flower" pasta, eggplant, tomato, garlic, fresh basil, mint & parsley, ricotta salata, red chili flakes 24

CACIO E PEPE VG

Spaghetti, butter, Grana Padano, cracked black pepper 21

POMODORO VG

Capellini pasta, fresh tomatoes, garlic, fresh basil, mint, parsley, red pepper flakes, evoo 21

LINGUINE ALLE VONGOLE

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

RAVIOLI DI ZUCCA VG

(Cannot be Made Gluten Free) 28
Butternut squash, brown butter sauce, sage, hazelnut, arugula, pecorino

SECONDI

Meats & Seafood

POLLO SALTIMBOCCA GF

Chicken breast, Fontina cheese, prosciutto, sage, mushroom marsala sauce 32

SAUSAGE & PEPPERS GF

Spicy sausage, mixed peppers & onions 24

BISTECCA ALLA SALSAL VERDE* GF

Flat iron steak grilled medium rare, Italian salsa verde; arugula salad with cherry tomatoes and parmigiano 32

SICILIAN RIBS GF

Tender pork ribs, fennel seed, maple orange glaze 24

MUSSELS GF

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

GAMBERI ALL'AGLIO GF

Tail-on shrimp; garlic, butter, lemon, fennel, evoo, fresh herbs 24

FRIED CALAMARI

Crisp calamari rings and tentacles, rich tomato sauce, fresh lemon 24

INSALATAS

Salads

SUNDAY GF, VG

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

TRICOLORE GF, VG

Arugula, radicchio, frisee, toasted pine nuts, lemon olive oil, cured olives, shaved parmesan 14

MISTA GF, VG

Mixed greens, shaved fennel, carrots, radish, cucumber, celery, feta; tomatoes in evoo & red wine vinegar 18

ARUGULA GF, VG

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

BEET & ORANGE GF, VG

Golden & ruby beets, figs, goat ricotta cream, Italian oranges, walnuts, frisee, balsamic reduction, evoo 21

PIATTI GRANDI

Entrée Plates

PESCE

Seafood

BRANZINO

Grilled, farro, roasted red pepper, butternut squash, pumpkin seeds, figs 48

HALIBUT GF

Pan-seared, whipped potatoes, asparagus, lemon butter caper sauce 56

ATLANTIC COD GF

Poached in olive oil; sweet tomatoes, cured olives, Calabrian chilies, fresh basil, spinach, whipped potatoes 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 42

PASTA DI ISABEL

Jumbo shrimp, gemelli pasta, pecorino cheese, broccolini, garlic, evoo, Calabrian chilies, pine nuts 34

SALMON TORTELLONI

Large tortelloni pasta stuffed with salmon & mascarpone; spinach, creamy vodka tomato sauce 38

CALABRIAN SHRIMP CAPPELLETTI

Shrimp stuffed pasta, smoked trout cream, broccolini, arugula & dill 36

LOBSTER MEZZELUNE

Lobster filled half-moon pasta, saffron cream sauce, lobster claw, peas, fresh herbs 52

CIOPPINO

Tagliatelle squid ink pasta, clams, mussels, shrimp, lobster, fish broth, tomatoes, roasted garlic and Calabrian chillies 62

CARNE

Meats

VEAL OSSO BUCO

Saffron risotto, braising vegetables, gremolata 56

GRILLED LAMB CHOPS* GF

Grilled medium rare, balsamic rosemary glaze, eggplant caponata, creamy polenta 46

COSTOLETTA DI MAIALE* GF

Brined and grilled pork chop, yams & sausage hash, stone fruit compote 38

BOLOGNESE LASAGNA

Slow-braised Bolognese layered pasta, bechamel sauce, mozzarella, marinara 29

SAUSAGE PASTA RIGATONI

Spicy sausage, mixed peppers, onion, pecorino cheese, garlic, evoo 28

CONTORNI

Sides

BROCCOLINI GF, VG

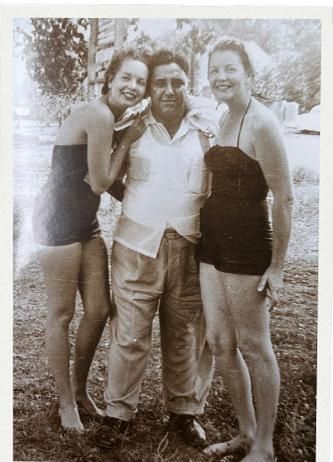
Evoo, lemon, parmesan, chili flakes, toasted pine nuts 16

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