

VIC & VOLA'S

FOR LUNCH

Soup & Salads

TOMATO BASIL SOUP {vg} 12

Onion, garlic, cream, rustic bread croutons

Tricolore Salad {gf,vg} 14

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

Sunday Salad {gf,vg} 14

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

Beet Salad {gf,vg} 18

Golden & ruby beets, figs, goat & ricotta cream, oranges, walnuts, frisée, balsamic reduction, evoo

Add A Protein to Any Salad

Grilled Chicken Breast \$8

Grilled Shrimp \$14

8oz Grilled Wild Alaskan Salmon \$18

Boards

BRUSCHETTA {vg} 10

Tomato, basil, parmesan, evoo

Cheese Bread {vg} 10

Spicy giardinara, mozzarella

WHIPPED RICOTTA {vg} 13

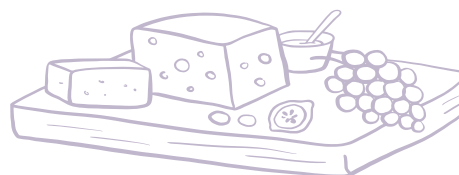
Roasted cherry tomatoes, garlic, evoo, toasted pistachios, honeycomb, rustic bread

ITALIAN WHITE BEAN HUMMUS {vg} 13

Eggplant caponata, pine nuts; grilled piadina

"OLD SCHOOL" ANTIPASTO 29

Cured meats, assorted cheeses, spicy mustard, fig jam, olives, rustic bread



Pizza Roma

HOLY BURRATA {vg} 21

Tomato sauce, fresh basil, pinches of burrata, sweet tomato, cured olives, Calabrian chilies

SPICY SAL'S 24

Tomato sauce, Italian sausage, meatballs, tomatoes, mozzarella cheese, pecorino, spicy giardinara

NOTORIOUS F.I.G. 21

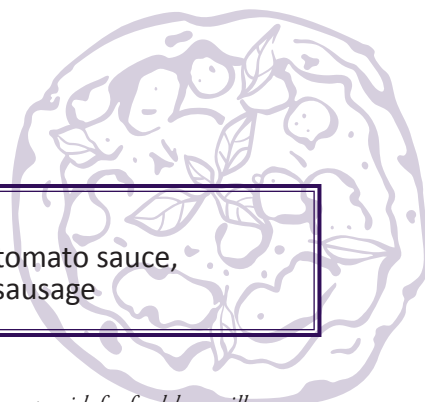
Olive oil and garlic, fig jam, goat ricotta cream and mozzarella cheese, prosciutto, toasted walnut, arugula salad, balsamic glaze

PESTO DI GAMBERI 24

Shrimp, ricotta, mozzarella, garlic olive oil, basil, tomato, spicy pesto

ZUCCHINI "PIZZA" {gf, keto} 21

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



**These dishes may be served undercooked. Consuming raw or undercooked meats or eggs may increase risk for food-borne illness.
gf = Gluten Free. We are not a gluten free kitchen. We try our best, but cannot fully prevent cross-contamination. • vg = Vegetarian*

Small Plates

Sausage & Peppers {gf} 21

Spicy sausage, mixed peppers & onions

Sal's Polpettes 18

Pork & beef meatballs in a tomato sauce, chili pesto

EGGPLANT CAPRESE {vg} 16

Fried eggplant, fresh mozzarella, basil, balsamic reduction, marinara

Burrata & Heirloom Tomatoes {gf} 19

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

FRIED CALAMARI 21

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

SICILIAN RIBS 21

Tender pork ribs, fennel seed, maple orange glaze

Pasta

Some Can Be Made Gluten Free

SPAGHETTI DI OLIVIA {vg} 19

Fresh zucchini, mint & lemon, ricotta & pecorino cheeses

CARBONARA 21

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

PASTA ALLA NORMA {vg} 21

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

POMODORO {vg} 18

Capellini pasta, fresh tomatoes, garlic, fresh basil, mint, parsley, evoo

CACIO E PEPE {vg} 18

Spaghetti, butter, Grana Padano, cracked black pepper

LINGUINE ALLE VONGOLE 25

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

CHICKEN PARMESAN 26

Marinara, Provalone cheese, spaghetti

SAUSAGE PASTA RIGATONI 25

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



Italian Lunch Special

\$33 per Person

Select One Option From Each Course

First

MISTA SALAD {vg, gf}

Mixed greens, garden vegetables, olive oil, red wine vinegar

Tuscan Tomato Soup {vg}

Onion, garlic, cream, rustic bread croutons

Second

Chicken Piccata

Pan seared chicken breast, artichoke hearts, capers, lemon butter sauce, linguine pasta, fresh parsley and shaved parmesan

Poached Cod in Olive Oil {gf}

Atlantic cod, sweet tomatoes, olives, Calabrian chilies, fresh basil, spinach

Bistecca Alla Salsa Verde {gf}

Flat iron steak grilled medium rare, fresh arugula salad with cherry tomatoes and parmigiano

Pasta di Isabel

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

Ravioli Di Zucca {vg}

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

Third

House-Made Cannoli

Or

Chef Konstantin's Limoncello

**These dishes may be served undercooked. Consuming raw or undercooked meats or eggs may increase risk for food-borne illness. gf = Gluten Free. We are not a gluten free kitchen. We try our best, but cannot fully prevent cross-contamination. • vg = Vegetarian*