

# VIC & MOLA'S

FOR LUNCH

## Salads

### Mista Salad {gf,vg} 12

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

### Sunday Salad {gf,vg} 12

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

### Beet Salad {gf,vg} 16

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

### Burrata & Heirloom Tomatoes {gf} 18

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

### Arugula Salad {gf,vg} 14

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

## Antipasti

### Cheese Bread {vg} 6

Spicy giardinara, mozzarella

### Arincini 10

Breaded saffron risotto ball stuffed with pork & beef bolognese

### Sal's Polpettes 12

Pork & beef meatballs in a rich tomato sauce, chili pesto  
(add pasta +10)

### Eggplant Meatballs {vg} 12

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

### Fried Calamari 16

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

### Paolanzana {gf,vg} 14

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

### Zucchini Pizza {gf} 16

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

## Lunch

### Crisp Eggplant Parmesan {vg} 18

Panko crusted, stacked with creamy burrata cheese and topped with rich tomato sauce

### Wild Mushroom Frittata {gf, vg} 16

Roasted forged mushrooms with butter and fresh herbs, eggs, stracchino cheese, Arugula salad

### Italian Sandwich 18

Capocollo, salami, mortadella with pistachios, sopressata, provolone, spicy mustard, lettuce and tomato, ciabatta bread, side of house made giardinara

### Focaccia {vg} 16

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

### Tuscan Tuna Salad {gf} 16

Cantalini beans, arugula, treviso, cherry tomatoes, fennel, lemon, olive oil, shaved pecorino

## Pasta

### Spaghetti Di Olivia 14

Fresh zucchini, mint & lemon, ricotta & pecorino cheeses

### Carbonara 18

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

### Pasta Alla Norma {vg} 18

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

### Cacio e Pepe {vg} 14

Spaghetti, butter, Grana Padano, cracked black pepper

### Ravioli Di Zucca {vg} 22

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

### Pomodoro {vg} 12

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

## Classics

### Linguine Alle Vongole 21

Clams, white wine, garlic, fresh herbs, evoo

### Sausage Pasta Rigatoni 22

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

### Bolognese Lasagna 22

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

### Salmon Tortelloni 28

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

### Pasta Di Isabel 24

Jumbo shrimp, gemelli pasta, broccolini, garlic, evoo, Calabrian Chilies

### Mussels {gf} 21

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

### Atlantic Cod {gf} 24

Poached in olive oil; sweet tomatoes, olives, pepperoncini, Calabrian chilies, basil

### Bistecca Alla Salsa Verde\* {gf} 28

Flat iron steak grilled medium rare, Italian salsa verde; crispy fingerling potatoes tossed in parsley, parmesan, truffle sea salt, garlic basil aioli

### Pollo Saltimbocca 21

Chicken breast, Fontina cheese, prosciutto, sage, mushroom marsala sauce; linguine pasta

\*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 •{vg} = Vegetarian