



DINE DOWNTOWN 2011

TUESDAY AND WEDNESDAY EVENINGS IN OCTOBER

Choose one item from each category \$30

ANTIPASTI & INSALATE

Caesar: fresh romaine, traditional Caesar dressing shaved Reggiano, ciabatta toast

Mozzarella e Peperoncini: fresh mozzarella and house roasted peppers with xv olive oil

Bruschetta Trio: roasted sweet pepper, vine ripe tomato & roasted beet and goat cheese

Cozze: fresh black shell mussels, garlic, white wine, ceci beans, Italian parsley

Calamari: golden fried calamari, with homemade marinara sauce

PIATTI DEL GIORNO

Spghettini Pesto: House made spaghetti, rapini pesto, broccoli rabe, pignoli nuts, olive oil & Reggiano Parmigiano

Rigatoni Melanzane: House made rigatoni, filetto di pomodoro, fresh mozzarella & crispy fried fresh eggplant

Papardelle ragu di maiale: House made ruffled papardelle pasta, with slow roasted pork ragu with fresh peas and Parmigiano

Spghettini and Meatball: Big Vic's Famous meatball slow cooked in Italian tomato sauce with house made spaghetti

Francese: Bell and Evans chicken breast, lightly egg battered with lemon, white wine and capers over creamy spinach risotto

Costata di Manzo – slow roasted braised beef short rib with butternut squash risotto

Gamberoni – fresh grilled jumbo shrimp marinated in olive oil and garlic with house made spaghetti pomodoro

Salmone: Grilled Fresh organic Scottish salmon filet, sauté spinach & roasted red and golden beet salad

DOLCI

Cannoli: Fresh filled mini cannoli, fresh cream and chocolate curls

Tiramisu: “pick me up” Big Vic's recipe

Torta di Mele: house baked Tuscan apple cake with powdered sugar and fresh cream

Biscotti: house made biscotti trio, with Nutella mascarpone and fresh cream

No substitutions please – price does not include beverages, tax or gratuity
18% gratuity will be added on parties of 6 or more