

PER IL TAVOLO

- OLIVES mixed olives, citrus, herbs 6
- ARANCINI Vic's vodka sauce, buffalo mozzarella 11
- STRACCIATELLA house made, black pepper, evoo, torn bread 16
- 50/50 FOCACCIA 1/2 roasted garlic, chili, 1/2 tomato, parmigiano 12
- CRISPY SWEET ONIONS dried tomato, fonduta 16
- ALBACORE TUNA CRUDO chickpea-calabrian chili crisp, pear, tarragon 20
- WHIPPED SHEEP RICOTTA quince preserve, black pepper, grilled bread 11
- PORK MEATBALLS ricotta, tomato, pecorino, parsley 16
- LITTLE GEM SALAD honeycrisp apple, pumpkin seeds, mustard vinaigrette 15
- HEIRLOOM CITRUS SALAD champagne-orange vinaigrette, pistachio, tarragon 15
- BRUSSELS SPROUTS calabrian chili, honey, crisp garlic 13
- CRISPY POTATOES pecorino, parsley 8
- SAUTEED SWISS CHARD calabrian chili, lemon 12

PIZZA

- TOMATO basil, Dipaolo mozzarella 17
- SOPPRESSATA tomato, chilies, mozzarella, oregano 20
- ARRABBIATA buffalo mozzarella, tomato, black olives, chilies, crispy garlic 23
- MUSHROOM BIANCA oyster mushrooms, Jasper Hill willoughby, chili, arugula 22

PASTA

- FUSILLI swordfish, castelvetrano olives, capers, lemon 26
- SPAGHETTI cacio e pepe, black pepper, pecorino, parmigiano 20
- LINGUINE Maine lobster fra diavolo, spicy tomato, parsley 29
- PAPPARDELLE pork sugo, parmigiano, parsley 25
- CAVATELLI butternut squash, pickled raisins, pecorino, sage, pistachio 23

SECONDI

- LONG ISLAND FLUKE lemon-caper butter, crispy sunchokes, parsley 25
- ROASTED CHICKEN fingerling potatoes, broccoli di cicco, sweet onions, chilies, basil 28
- HANGER STEAK charred cabbage, pickled cherry peppers, marjoram, salsa verde 29
- GLOUCESTER PORK CHOP butter beans, tuscan kale, tomato, oregano 28



@VICSNEWYORK
#vicsnewyork

Vic's
DINNER