

PER IL TAVOLO

- OLIVES mixed olives, citrus, herbs 6
- ARANCINI leeks, fontina, caraway, fresno bomba 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
- PORK MEATBALLS ricotta, tomato, pecorino, parsley 16
- MAINE SCALLOP CRUDO chickpea-chili crisp, kumquat, basil 20
- MISTICANZA spring lettuces, herbs, radish, crispy ficelle, mustard vinaigrette 16
- ASPARAGUS SALAD fresh sheep cheese, green garlic, pistachio, tarragon 16
- RAINBOW CARROTS honey, gremolata, sesame, marjoram 13
- CRISPY POTATOES pecorino, parsley 8
- BROCCOLI DI CICCO garlic croutons, cherry peppers, pecorino 12

PIZZA

- TOMATO basil, Di palo mozzarella 19
- BIANCA guanciaie, pecorino, black pepper, marjoram 23

PASTA

- GNOCCHI broccoli rabe, whipped ricotta, meyer lemon 25
- SPAGHETTI cacio e pepe, black pepper, pecorino, parmigiano 20
- MAFALDINE ramp, chili, parsley, lemon 25
- LINGUINE Maine lobster fra diavolo, spicy tomato, parsley 29
- PAPPARDELLE pork sugo, sugar snap peas, parmigiano, wild fennel 25
- CANNELLONI Vic's vodka sauce, ricotta, mushroom, swiss chard 26
- SECONDI**
- CRISPY COD green garlic aioli, asparagus, chive 24
- HANGER STEAK charred cabbage, pickled cherry peppers, marjoram, salsa verde 29
- ROASTED CHICKEN fingerling potatoes, sugar snap peas, sweet onions, chilies, basil 28
- GLOUCESTER PORK CHOP snow peas, spring onion, squash blossom, pepper jam 26



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Vic's
DINNER