

331 Blake Street
Raleigh, NC
27601

Vic's Italian Restaurant

919-829-7090

vicsitalianrestaurant.com

DINNER MENU

Antipasto

Portobello alla Baggio ~ \$9.95

Grilled Portobello mushrooms, layered with roasted peppers, eggplant, fresh mozzarella, drizzled with pesto sauce & balsamic vinegar.

Mozzarella Caprese ~ \$9.95

Fresh homemade mozzarella, sliced tomatoes, roasted peppers, fresh basil & olive oil.

Fried Calamari ~ \$9.95

Fried squid with a side of homemade tomato sauce.

Vongole in Bianco ~ \$9.95

Little neck clams sautéed with garlic, olive oil, & white wine in a red or white sauce.

Mussels Marinara ~ \$9.95

Mussels sautéed with garlic & olive oil in a red or white sauce.

Antipasto Italiano* (for one) \$9.95 (for two) \$15.95

Mortadella, Genoa salami, ham, mozzarella, prosciutto, Kalamata olives, provolone cheese & roasted peppers.

Zuppa & Insalate

Pasta e Fagioli ~ \$5.95

Pasta & bean soup

Zuppa di Fagioli ~ \$5.95

Bean Soup

Soup of the Day ~ \$5.95

Ask your server for the days selection.

Contadina ~ \$5.50

Mesclun salad served with tomatoes, onions, & Kalamata olives in balsamic vinaigrette.

Caesar Salad ~ \$6.50

Romaine lettuce with croutons, parmesan cheese & our homemade Caesar dressing.

Gorgonzola ~ \$6.50

Gorgonzola cheese, Kalamata olives, tomatoes & onions served over a mesclun salad in balsamic vinaigrette.

Arugula Salad ~ \$6.50

Shaved parmesan, onions, walnuts, & tomatoes over arugula in a balsamic vinaigrette.

Add chicken for \$4.25 or shrimp for \$5.25

Pasta

Linguini alla Romana ~ \$16.50

Sautéed shrimp & artichokes in a garlic white wine sauce served over a bed of linguini.

Manicotti ~ \$11.95

Homemade manicotti filled with ricotta cheese & herbs served in a fresh marinara sauce topped with mozzarella.

Linguini with Clams ~ \$16.95

Little neck clams sautéed in your choice of a red or white wine sauce over linguini.

Penne ai Funghi con Pollo ~ \$15.95

Penne sautéed with chicken & mushrooms served in a pink cream sauce.

Lasagna ~ \$14.95

Lasagna noodles layered with ground beef, mozzarella & ricotta cheese in a marinara sauce.

Spaghetti Puttanesca ~ \$13.95

Spaghetti with black olives & capers in a fresh tomato sauce.

Penne Primavera ~ \$14.95

Broccoli, mushrooms, zucchini, squash, & sun dried tomatoes, in a white or red sauce.

Shrimp Fra' Diavolo ~ \$15.95

Shrimp in a very spicy tomato sauce served over linguini.

Calamari Fra' Diavolo ~ \$14.95

Calamari in a very spicy tomato sauce served over linguini.

Penne alla Vodka ~ \$15.95

Penne with prosciutto & onions served in a tomato vodka cream sauce.

Kids Menu

Spaghetti & Meatballs ~ \$6.95

Pasta Marinara or Butter ~ \$6.95

Pasta Meat Sauce ~ \$6.95

Pasta Alfredo ~ \$6.95

Penne alla Vecchia Roma~ \$15.50

Penne with broccoli & Italian sausage served in an olive oil & garlic sauce with a touch of marinara.

Gnocchi alla Benigini~ \$17.50

Fresh homemade potato dumplings served with shrimp, zucchini & squash in a pesto cream sauce.

Fettuccine del Re~ \$17.50

Fettuccine with porcini mushrooms, sweet peas, & chicken in an alfredo cream sauce.

Linguine alla Pescatora~ \$20.95

Mussels, clams, calamari, & shrimp sautéed in white wine & extra virgin olive in a light marinara over linguine

Entrees**Eggplant Parmigiana~ \$13.95**

Breaded eggplant topped with mozzarella cheese, served in a tomato sauce with a side of spaghetti.

Pollo alla Griglia~ \$13.95

Grilled breast of chicken served on a bed of mixed greens in a balsamic vinaigrette dressing.

Pollo alla Parmigiana~ \$15.95

Breaded chicken breast topped with mozzarella cheese baked & served with a side of spaghetti in a tomato sauce

Pollo Portobello~ \$15.95

Tender breast of chicken sautéed with fresh Portobello mushrooms, broccoli, sundried tomatoes, & a splash of red wine, served with a side of spaghetti.

Pollo Piccata~ \$15.50

Tender breast of chicken in a butter lemon wine sauce, topped with capers & served with fresh vegetables.

Veal Parmigiana~ \$17.95

Breaded veal topped with mozzarella cheese, served in a tomato sauce & served with a side of spaghetti.

Vitello Positano~ \$18.95

Sautéed veal with shrimp in a pink brandy cream sauce topped with fresh mozzarella & served with a side of spaghetti.

Saltimbocca alla Romana~ \$17.95

Medallions of veal topped with fresh prosciutto di Parma & sage with roasted potatoes and fresh vegetables.

Filetto ai Funghi~ \$28.95

Broiled filet mignon in a Marsala cream with roasted potatoes & fresh vegetables, or a side of spaghetti in a fresh tomato sauce.

Specialty Pizzas

	14"	18"
The New Yorker	\$16.50	\$19.95
Italian sausage, Mushrooms, Onions, Green Peppers, Pepperoni & Extra Cheese.		
The Vegetarian	\$15.75	\$18.95
Mushrooms, Onions, Green Peppers, Black & Green Olives & Extra Cheese.		
The Meat Eater	\$16.25	\$19.95
Italian Sausage, Pepperoni, Ground Beef, Ham & Extra Cheese.		
The Deluxe	\$18.95	\$21.95
Covered with all Vic's Regular Toppings.		
The Chicagoan	\$15.75	\$18.95
Tomatoes, Sausage, Mushrooms, Onions & Extra Cheese		
The White Pie	\$16.25	\$18.95
Sauce less Pizza with Chopped Garlic, & Olive Oil topped with Mozzarella, Parmesan, Tomatoes and Onions		
The Hawaiian	\$15.95	\$18.95
Pineapple & Ham		
The Frutti di Mare	\$18.95	\$21.95
Shrimp, Clams, Mussels, & Calamari		
The Mexican	\$16.50	\$18.95
Ground Beef, Mushrooms, Onions, Jalapeno Peppers, Pepperoni, & Extra Cheese		
Custom Pizzas		
Pizza	\$10.95	\$13.95
Each Additional Regular Topping	\$2.25	\$2.75
Each Additional Culinary Topping	\$2.95	\$3.75
12" Gluten Free Pizza		\$13.50

Regular Toppings

Pepperoni, Sausage, Ground Beef, Ham, Extra Cheese, Mushrooms, Onions, Anchovies, Fresh Garlic, Black Olives, Green Peppers, Jalapeno Peppers, & Green Olives

Calzones \$8.95(Ricotta & mozzarella cheeses baked in a pizza dough)
Regular Toppings .75
Culinary Toppings .95**Culinary Toppings**

Salami, Sautéed Mushrooms, Broccoli, Eggplant, Zucchini, Spinach, Basil Pesto, Fresh Tomatoes, Roasted Peppers, Fresh Basil, Artichokes, Sundried Tomatoes, Bacon, Pineapple, Feta Cheese, Fresh Arugula

Stromboli \$10.50

Sausage, Ham, Salami, Pepperoni, Green Peppers, & mozzarella