

## ANTIPASTI

### Appetizers

**CHEESE BREAD** VG  
Spicy giardinara, mozzarella 8

**BRESAOLA CARPACCIO** GF  
Arugula, capers, Grana Padano,  
lemon, evoo 18

**PAOLANZANA** GF, K, VG  
Grilled eggplant, fresh  
mozzarella, basil, roasted  
tomatoes, Calabrian chilies,  
cured olives 16

**SAL'S POLPETTES**  
Pork & beef meatballs in a  
rich tomato sauce, chili pesto 12

**EGGPLANT MEATBALLS** VG  
Roasted eggplant, parmesan,  
lemon zest, breadcrumbs,  
tomato sauce 12

**ZUCCHINI PIZZA** GF, K  
Mozzarella, zucchini, &  
almond crust, Calabrian Chilies,  
tomato sauce, fresh mozzarella,  
cured olives, fresh basil,  
Italian sausage 21

**BURRATA & HEIRLOOM  
TOMATOES** GF, K  
Figs, arugula, walnuts, prosciutto,  
balsamic reduction, evoo 18

**ARINCINI**  
Breaded saffron risotto balls  
stuffed with pork & beef  
bolognese 18



## INSALATAS

### Salads

**MISTA SALAD** GF, K, VG  
Mixed greens, shaved fennel,  
carrots, radish, cucumber,  
celery, tomatoes, feta,  
evoo, red wine vinegar 12

**SUNDAY SALAD** GF, K, VG  
Cucumber, cherry tomatoes,  
avocado, artichoke hearts,  
ricotta salata, cured olives,  
lemon & evoo 12

**BEET SALAD** GF, K, VG  
Golden & ruby beets, figs, goat  
ricotta cream, fresh oranges,  
walnuts, frisee, balsamic  
reduction, evoo 18

**ARUGULA SALAD** GF, K, VG  
Dates, shaved parma, lemon,  
evoo, toasted pine nuts 16

# VIC & MOLA'S

TAVOLA ITALIANA

## PIATTI GRANDI

### Entrée Plates

**VEAL OSSO BUCO**  
Saffron risotto, braising vegetables, gremolata 42

**BONE-IN RIBEYE** GF  
Angus Dry-Aged Beef, truffle butter, charred broccolini 68

**HALIBUT** GF  
Grilled, whipped potatoes, asparagus, lemon butter caper sauce 44

**BRANZINO**  
Grilled, farro, roasted red pepper, butternut squash,  
pumpkin seeds, figs 36

**ATLANTIC COD** GF  
Poached in olive oil; sweet tomatoes, olives, pepperoncini,  
Calabrian chilies, fresh basil, olive oil whipped potatoes 29

**RAVIOLI DI ZUCCA** VG  
Butternut squash, brown butter sauce, sage, hazelnut,  
arugula, pecorino 24

**BOLOGNESE LASAGNA**  
Slow-braised ground pork & beef, lasagna pasta, mozzarella 26

**PASTA DI ISABEL**  
Jumbo shrimp, gemelli pasta, broccolini, garlic,  
evoo, Calabrian Chilies 29

**SAUSAGE PASTA RIGATONI**  
Spicy sausage, mixed peppers, onion, pecorino cheese,  
garlic, evoo 26

**SALMON TORTELLONI**  
Large tortelloni pasta stuffed with salmon & mascarpone;  
spinach, creamy vodka tomato sauce 29

**CALABRIAN SHRIMP CAPPELLETTI**  
Shrimp stuffed pasta, smoked trout cream, broccolini,  
arugula & dill 29

**LOBSTER RISOTTO** GF  
Lobster tail, green peas, pecorino cheese, saffron risotto 48

**TAGLIATELLE CIOPPINO**  
Squid ink pasta, clams, mussels, shrimp, lobster, tomato,  
Calabrian chili sauce 54

## CONTORNI

### Sides

**BROCCOLINI** GF, K, VG  
Evoo, lemon, parmesan, chili flakes, toasted pine nuts 12

**CRISPY FINGERLINGS** GF, VG  
Fried tossed in parsley, parmesan, truffle sea salt,  
garlic basil aioli 12

**CARCIOFO RIPIENI** VG  
Roman-style long-stem artichoke hearts; breadcrumbs,  
garlic, parsley, pecorino, raisin, pine nuts 12

## SECONDI

### Meats & Seafood

**POLLO SALTIMBOCCA** GF, K  
Chicken breast, Fontina cheese,  
prosciutto, sage, mushroom  
marsala sauce 24

**PORK TENDERLOIN  
WITH SICILIAN  
CHOCOLATE** GF, K  
Guanciale, garlic, marjoram,  
cinnamon, spicy red pepper,  
modica bitter chocolate, honey,  
pistachios, red wine 24

**SAUSAGE & PEPPERS** GF, K  
Spicy sausage, mixed peppers  
& onions 19

**MUSSELS** GF, K  
Garlic, fennel, butter, wine,  
Calabrian Chilies, tomatoes 24

**GARLIC SHRIMP** GF, K  
Jumbo prawns; garlic, butter,  
lemon, olive oil, fresh herbs 24



## PRIMI

### Pastas

*All pastas can be made gluten free  
upon request*

**SPAGHETTI DI OLIVIA** VG  
Fresh zucchini, mint & lemon,  
ricotta & pecorino cheeses 18

**CARBONARA**  
Fettuccine pasta, pancetta,  
parmigiano-reggiano, egg,\*  
black pepper, evoo 19

**PASTA ALLA NORMA** VG  
Campanelle "Bell-flower" pasta,  
eggplant, tomato, garlic, fresh  
basil, mint & parsley, ricotta  
salata, red chili flakes 18

**CACIO E PEPE** VG  
Butter, Grana Padano, cracked  
black pepper, spaghetti 16

**POMODORO** VG  
Fresh tomatoes, garlic, fresh basil,  
mint, parsley, red pepper flakes,  
capellini, evoo 16

**LINGUINE ALLE VONGOLE**  
Clams, white wine, garlic,  
fresh herbs, evoo 24

**PORCINI RISOTTO** VG, GF  
Onion, red wine, fresh herbs,  
pecorino cheese 24

\*These dishes may be served undercooked. Consuming raw or undercooked meats or eggs may increase risk for food-borne illness.

GF = Gluten Free • VG = Vegetarian • K = Keto

## VINO BIANCO

6oz Glass  
9oz Glass  
Bottle

Pinot Grigio, <i>Castellani</i> , Venezia	14	21	56
Gavi, DOCG, <i>La Scolca</i> , Piedmont	14	21	56
Chardonnay, <i>La Salita</i> , Piedmont	14	21	56
Sauvignon Blanc, DOC, <i>Giacomo Grimaldi</i> , Piedmont	15	22.5	60
Prosecco, DOC, <i>Belstar</i>	15	22.5	60
Moscato d'Asti, DOCG, <i>Rizzi</i> , Venezia	16	24	64
Chardonnay, <i>Castello Antinori 'Bramito'</i> , Umbria	16	24	64
Pinot Grigio, DOC, <i>Abbazia di Novacella</i> , Alto Adige	16	24	64
Vermentino, DOC, <i>Antinori Guado al Tasso</i> , Bolgheri	17	25.5	68
Pinot Grigio, <i>Jermann</i> , Veneto			56
Franciacorta Brut, DOCG, <i>Contadi Castaldi</i> , Lombardy			60
Prosecco, DOCG, <i>Borgoluce Superiore Valdobbiadene Brut NV</i> , Veneto			72
Franciacorta Brut Rosé, DOCG, <i>Ferghettina</i> , Lombardy			139
Pinot Grigio, DOC, <i>Jermann 'Where Dreams Have No End'</i> , Friuli-Venezia Giulia			120
Chardonnay, DOC, <i>Kreuth</i> , Alto Adige Terlano			124
Chardonnay, <i>Antinori "Cervaro della Sala,"</i> Umbria			129
Sauvignon Blanc, DOC, <i>Terlano 'Quarz'</i> , Trentino-Alto Adige			153
Chardonnay, <i>Gaja 'Gaia &amp; Rey'</i> , Langhe			675



## VINO ROSSO

6oz Glass  
9oz Glass  
Bottle

Sangiovese, <i>Il Bastardo</i> , Tuscany	14	21	56
Chianti, DOCG, <i>Collazzi Bastioni Chianti Classico</i> , Tuscany	14	21	56
Super Tuscano, IGT, <i>Vallepiciola 'La Chiazza,'</i> Tuscany	14	21	56
Valpolicella, <i>Corte Majoli</i> , Veneto	14	21	56
Nero d'Avola, DOC, <i>Paccamora Corto di Passo Nero</i> , Sicily	14	21	56
Pinot Noir, <i>Stemmari</i> , Sicily	14	21	56
Barbera d'Asti, DOCG, <i>Michele Chiarlo</i> , Piedmont	14	21	56
Primitivo Blend, <i>Vecchia Marone</i> , Edizione Privata	15	22.5	60
Nebbiolo, DOC, <i>Luigi Voghera</i> , Piedmont	15	22.5	60
Cabernet Sauvignon, IGT, <i>Bortoluzzi</i> , Venezia Giulia	16	24	64
Montepulciano d'Abruzzo, DOC, <i>Coldora Yume</i>	18	27	72
Nerello Mascalese, <i>Terre Nere Rosso</i> , Sicily	18	27	72
Super Tuscano, <i>Monsalaia</i> , Tuscany	18	27	72
Cabernet Sauvignon, DOC, <i>Banfi Aska</i> , Tuscany	24	36	96
Taurasi, DOCG, <i>Feudi de San Gregorio</i> , Campania			72
Chianti Classico, DOCG, <i>Castello Di Volpaia</i> , Tuscany			86
Chianti Classico, DOCG, <i>Antinori Marchese</i> , Tuscany			149
Super Tuscano, <i>Ornello</i> , Tuscany			82
Super Tuscano, <i>Rocca di Frassinello "Poggio alla Guardia,"</i> Tuscany			89
Super Tuscano, <i>Arcanum Il Fauno</i> , Tuscany			99
Super Tuscano, <i>Antinori Tignanello</i> , Tuscany			290
Super Tuscano, <i>Tenuta San Guido Sassicaia</i> , Bolgheri			550
Amarone Della Valpolicella, <i>Farina</i>			129
Amarone Classico, DOCG, <i>Le Salette</i> , Veneto			139
Amarone Della Valpolicella, <i>Dal Forno Romano</i>			750

## COCKTAILS

### ALL SAINTS

St. George Gin, St. Germain Elderflower Liqueur, Pamplemousse Liqueur, fresh lemon juice. On this drink you will find a charm that has been blessed by a Saint – and is yours to keep 18

### WHITE NEGRONI

Malfy Sicilian Gin, Cocchi Americano, Limoncello, Dry Vermouth, Amaro Montenegro 16

### THAT'S AMORE

Angel's Envy Bourbon, Arugula Amaro, Ginger Liqueur, fresh arugula, fresh lemon juice, simple syrup 18

### OLD FASHIONED OLA

Woodford Reserve, Vicario Walnut Liqueur, orange bitters 18

### VIC'S SPRITZ

Aperol, Triple Sec, Prosecco, club soda 14

### SORENTO CELLO

Crop Organic Lemon Vodka, Limoncello, fresh lemon juice 15

### BUONGIORNO BASIL

Belvedere Vodka, homemade lemon basil simple syrup, fresh lime juice, fresh basil, cracked black pepper 18

### ELENA MARIA

Tito's Vodka, Pamplemousse Liqueur, honey simple syrup, fresh grapefruit & lemon juice 15

### RABBARO AMARO

Don Julio Reposado Tequila, homemade rhubarb shrub, Campari, fresh lemon juice, dash of salt; burnt rosemary 18

Bottle

Barbera d'Alba, DOC, <i>Pio Cesare</i> , Piedmont	82
Brunello di Montalcino, DOCG, <i>Camigliano</i>	139
Brunello di Montalcino, DOCG, <i>Frescobaldi</i>	149
Brunello di Montalcino, DOCG, <i>Ciacci Piccolomini</i>	149
Brunello di Montalcino Riserva, DOCG, <i>Fulgini</i>	480
Merlot, <i>Gaja Promis</i> , Tuscany	159
Etna Rosso, DOC, <i>IDDA (Gaja &amp; Graci)</i> , Sicily	135
Nerello Mascalese, <i>Donnafugata Etna Rosso Fragore</i> , Sicily	190
Sangiovese, IGT, <i>Bibi Graetz Testamatta</i> , Tuscany	229
Cabernet Sauvignon, <i>Maculan</i> , Veneto	99
Cabernet Sauvignon, IGT, <i>Cignale</i> , Tuscany	172
Cabernet Blend, <i>Banfi Summus</i> , Bolgheri	155
Cabernet Blend, <i>Gaja Camarcanda</i> , Tuscany	230
Cabernet Blend, DOC, <i>Antinori Guado al Tasso</i> , Tuscany	280
Cabernet Franc, IGT, <i>Poggio al Tesoro 'W' Dedicato a Walter</i> , Tuscany	295
Barbaresco, DOCG, <i>Paitin</i>	78
Barbaresco, DOCG, <i>Poderi Colla Roncaglie</i>	149
Barbaresco, DOCG, <i>Bruno Giacosa 'Asili Falletto'</i>	470
Barolo, DOCG, <i>Brandini 'La Morra'</i>	99
Barolo, DOCG, <i>Giacomo Grimaldi</i>	159
Barolo, DOCG, <i>Cavollato Bricco Boschis</i>	210
Barolo, DOCG, <i>Bartolo Mascarello</i>	370
Barolo, DOCG, <i>Gaja Sperss</i>	395
Barolo, DOCG, <i>Bruno Giacosa 'Falletto'</i>	490