



Bruschetta Al Pomodoro

All our in-house dressings are soy-free:

- Sesame Poppy Seed
 - Ranch
 - Bleu Cheese
 - Caesar
- 1000 Island
 - Honey Vinaigrette
 - Sweet Raspberry
 - House Italian Vinaigrette

- Our gluten-free pizza crust is a plant-based cauliflower crust.
- Our peanut-free rolls contain wheat, egg and milk.

If you have a food allergy, please consult with your server before ordering.



APPETIZERS

- Soups

Minestrone or Tortellini En Brodo

Side Of Meatballs

Side Of Italian Sausages

Garlic Bread & Cheese

Mozzarella Sticks

Artichoke/Spinach/Cheese Dip

GF Calamari Marinara ♥

Buffalo Wings **(Spicy!)**

GF Steamed Mussels ♥

GF Crab Cakes

Mixture of chunks of snow crab and baby shrimp with celery, bell peppers, green onions, parsley, sour cream, Parmesan & a touch of tabasco

- 8 Bruschetta Al Pomodoro 16

Fresh tomato, Parmesan cheese, basil, garlic & virgin olive oil on toasted crostini

16 Caprese 17

Whole milk mozzarella, heirloom tomato slices, fresh basil & drizzled with virgin olive oil

10 Calamari Fritti 18

Delicately fried to crisp perfection

18 **GF** Sautéed Shrimp 19

Large gulf shrimp sautéed in butter, olive oil, garlic & a hint of lemon

15 **GF** Portabella Mushrooms ♥ 17

Large portabella mushrooms sautéed in a wine & balsamic vinaigrette, spinach & topped with mozzarella. *(Please allow extra time for preparation)*

SALADS

- GF** Spinach Salad ♥ 14

Spinach, oranges, pineapples, red onions, almonds & mozzarella served with a homemade raspberry dressing

GF Caesar Salad 12

Fresh Romaine lettuce, Parmesan, homemade Caesar dressing & croutons. *Grilled chicken breast +\$7*

GF Insalata Di Genoveva Salad 19

With field greens, red onions, gorgonzola cheese, pecans, chicken and sun-dried cherries, with raspberry vinaigrette dressing

GF Carpaccio Di Manzo* 21

Filet of raw cured beef tenderloin sliced paper thin with fresh garlic, fresh Parmesan, lemon, capers, arugula & toasted crostini

GF Insalata Di Elhassen 24

Grilled salmon on a bed of fresh spinach, avocado, fresh tomatoes and bell peppers in a homemade Caesar dressing

- GF** Greek ♥ 19

Fresh Romaine lettuce, fresh grilled chicken breast, artichoke hearts, red peppers, red onion, feta cheese, Parmesan cheese, black olives, banana peppers & served with our house dressing

GF Classic California Salad 19

Fresh Romaine lettuce, fresh avocados, grilled chicken, kalamata olives, feta cheese, bell peppers and mandarin oranges accompanied by a sweet honey vinaigrette dressing

GF Mango Salad ♥ 20

Fresh Romaine lettuce, alfalfa sprouts, mango, strawberries, sun-dried cherries and grilled chicken in Victoria's homemade sesame/poppy seed dressing

GF Mediterranean Salad 19

Fresh Romaine lettuce, grilled chicken, mandarin oranges, naval oranges, sun-dried cherries, apples, mangos, pecans, almonds with honey-mustard dressing

Nutty Chicken Salad 16

Scratch made chicken salad with grapes, almonds, celery, served with Caesar dressing and garlic toast

- GF** Antipasto 18

Fresh Romaine lettuce, salami, mortadella ham, provolone, mozzarella, a combination of artichoke hearts, Chicago style Giardiniera, Parmesan cheese, served with our house dressing

GF Chicken-Honey Mustard 19

Fresh Romaine lettuce, grilled chicken, feta cheese, fresh tomatoes, Parmesan cheese, roasted sun-dried tomatoes in olive oil, red onions, red peppers & scallions with honey-mustard dressing

GF Victoria's Dinner Salad 15

Fresh Romaine lettuce topped with banana peppers, bell peppers, carrots, red onions, scallions, black olives, fresh tomatoes, mozzarella cheese, Parmesan cheese, croutons and mushrooms.

GF Victoria's Side Salad 8

Fresh Romaine lettuce, shredded carrots, black olives, red onions, fresh tomatoes & croutons

*Consuming raw or undercooked meats, poultry, seafood may increase your risk of food borne illness, especially if you have certain medical conditions.

SANDWICHES

• LUNCH ONLY 10:30AM - 3PM •

Served with a side of pasta salad or french fries or fresh fruit

- Italian Beef Sandwich 18

Slow roasted Joey's Italian beef served on our crusty French bread; topped with Chicago style Giardiniera and served with a side of au jus

Chopped Italian Sandwich 17

Ham, salami, pepperoni, bell peppers, Parmesan and provolone cheese, onions, banana peppers, lettuce, tomatoes, and mayo, chopped and tossed with house Italian dressing on French bread

Turkey Cranberry Wild Rice 17

Fresh turkey, swiss cheese, mayo, lettuce, tomato, onions and alfalfa sprouts on a cranberry wild rice bread

Italian Cordon Bleu 17

Sautéed chicken breast, ham slices & Italian sausage on ciabatta bread, smothered with onions, mayonnaise & topped with melted mozzarella

Turkey Caprese 17

Turkey breast on fresh mozzarella, tomato slices, fresh basil, topped with olive oil, balsamic vinegar on ciabatta bread

Spicy Chicken Sandwich 17

Grilled chicken breast, avocados, cucumbers, red onion, banana peppers, feta cheese, lettuce, tomato and mozzarella cheese on ciabatta bread

Meatballs With Cheese 17

Large meatballs baked in marinara sauce & melted mozzarella, served on our french bread

Walleye Sandwich 17

Fresh canadian walleye, breaded and deep-fried, served on ciabatta bread with onions, mozzarella cheese, lettuce, tomatoes, caesar dressing & 1,000 island dressing



Chopped Italian Sandwich

DISHES YOU LOVE

Pasta Options: *Mostaccioli • Linguine • Fettuccine • Spaghetti • Angel Hair • Cavatappi*
Add One Meatball or Italian Sausage for +\$6 • Chicken +\$7 • Baby Shrimp +\$8 • (3) Scallops +\$10 • Salmon +\$12 • (3) Large Gulf Shrimp +\$12 to any of the entrées below

- GF** Cheese Ravioli 20

Homestyle cheese ravioli topped with meat or marinara sauce

GF Home-made Meat or Marinara Sauce 19

Ground beef with a sauce that is made from 100% real tomatoes *(not from concentrate)*. Served over pasta

GF Mixed Vegetables Italiana 21

Broccoli, zucchini, onions, tomato, fresh garlic & mushrooms sautéed & topped with shredded mozzarella

Penne Alla Arrabbiata ♥ 22

Virgin olive oil, fresh garlic, kalamata olives, pepperoncinis, capers, marinara sauce and a touch of wine & melted mozzarella, **Spicy**

GF Spaghetti Alla Puttanesca 22

Spaghetti sautéed in virgin olive oil & garlic with fresh tomatoes, kalamata olives, capers & marinara sauce and a touch of wine

GF Fettuccine Alfredo 22

Pasta prepared in a creamy sauce with Parmesan cheese & garlic

GF Ravioli Emiliani 22

Pasta sautéed in wine, butter, shiitake & regular mushrooms blended in a cream & tomato sauce

GF Sicilian Sauce 22

Sautéed mushrooms, zucchini, tomatoes, onions & fresh garlic in virgin olive oil, with marinara sauce

GF Aglio Olio 20

Your favorite pasta sautéed in fresh garlic & olive oil



Elhassen Salad

PIZZA

Our Pizzas Feature 12" Freshly Prepared Medium Crust With Our Homemade Pizza Sauce

- Hot Honey Jalapeño Pepperoni Pizza 20

Jalapeño-infused pepperoni, fresh jalapeños, cream cheese, mozzarella cheese drizzled with hot honey

GF Margherita 19

Fresh mozzarella, tomato slices & basil

GF Vegetarian 20

Your choice of fresh mozzarella or ricotta cheese, sautéed peppers, zucchini, mushrooms, tomatoes, artichoke hearts, fresh garlic, onions & broccoli

GF Hawaiian 19

Pineapple, mozzarella cheese and ham, no sauce

GF Su Creacion *(Your own creation)* 19

Pizza sauce & mozzarella cheese, includes your choice of two generous toppings

Calzone Creation 20

Featuring our famous crust brushed with olive oil & oven-baked to a golden brown. Stuffed with mozzarella & your choice of three toppings. Served with a side of marinara sauce

Pizza Toppings 3

Mushrooms • Cheese • Black Olives • Green Olives • Onions • Peppers • Spinach • Pineapple • Pepperoni • Sausage • Meatballs • Ham • Salami • Baby Shrimp • Chicken • Anchovies • Artichoke Hearts

PASTA

Mostaccioli • Linguine • Fettuccine • Spaghetti • Angel Hair • Cavatappi | Add One Meatball or Italian Sausage for +\$6 • Chicken +\$7 • Baby Shrimp +\$8 • (3) Scallops +\$10 • Salmon +\$12 • (3) Large Gulf Shrimp +\$12 to any of the entrées below

GF Pesto Sauce	22
Fresh basil ground with virgin olive oil, pine nuts, walnuts, fresh garlic & Parmesan cheese	
Tortellini Alla Panna	23
Home-style pasta filled with beef, veal and a touch of spinach, blended in a cream sauce with mushrooms, prosciutto ham & mozzarella	
GF Spaghetti Carbonara	23
A combination of cream sauce, prosciutto ham & cheese	
Spaghetti and Meatballs	23
Simple and traditional, as well as delicious!	
GF Stuffed Shells Napoletana	23
Large shells filled with ricotta cheese & baked in a delicious meat sauce, topped with mozzarella	
Baked Mostaccioli	23
Pasta baked with ricotta cheese, meat sauce, topped with mozzarella	

GF Mushroom Passion	25
Portabella, shiitake, and button mushrooms tossed in a balsamic cream sauce, served over angel hair	
GF Lasagne	24
Layers of pasta, fluffy ricotta, mounds of beef & mozzarella with our home-made meat sauce	
Roasted Butternut Squash Ravioli	25
Roasted butternut squash ravioli, wrapped in sage pasta, sautéed in pesto and cream sauce, with sun dried tomatoes & shiitake mushrooms, topped with feta cheese	
Gnocchi Pomodoro	23
Home-made Italian potato dumplings sautéed in virgin olive oil, garlic, marinara sauce, & basil	
Eggplant Parmigiana	24
A layer of eggplant breaded & deep-fried, then baked with marinara sauce, ricotta cheese & mushrooms, topped with melted mozzarella	

Victoria’s Award-Winning Sangria \$13

Quench your thirst with our secret blend of fresh fruit juices, wine and liqueurs!

Ravioli Al Funghi	24
Cheese ravioli sautéed in butter, shiitake mushrooms, carrots, button mushrooms, asparagus, herbs & cream sauce	
Italian Sausage & Peppers	26
Italian sausage, onions, & peppers sautéed in butter, garlic, marinara sauce & a touch of wine	
Italian Sausage with Sauce	24
Italian sausage prepared in our home-made meat sauce	
GF Patron’s Creation ♥	23
Peppers, zucchini, mushrooms, tomatoes, carrots, artichoke hearts, onions, broccoli, & garlic sautéed in virgin olive oil	
GF White Clam Sauce ♥	23
Sautéed chopped clams, fresh garlic in virgin olive oil, clam juice, white wine & herbs	

FRESH CHICKEN, PORK OR VEAL

(Veal at market price: \$38)

The following dishes are made with your choice of fresh chicken, pork tenderloin or veal. Victoria’s proudly uses Provimi veal... Highly regarded by chefs around the world. All Dishes are served over a bed of pasta unless otherwise noted.

Parmigiana	28
Fresh chicken, pork or veal lightly breaded & deep-fried, then baked in fresh marinara sauce & topped with mozzarella	
GF Primavera	27
Fresh chicken, pork or veal sautéed with asparagus, broccoli, peas, and sweet red peppers in a home-made Alfredo sauce; served over pasta	
GF Marsala	27
Fresh chicken, pork or veal sautéed with fresh mushrooms in butter, wine & garlic	
Picatta	27
Fresh chicken, pork or veal dipped in an egg batter & deep fried, with a white wine & lemon sauce with artichoke hearts & capers	
GF Portabella	27
Fresh chicken, pork or veal and portabella mushrooms sautéed in white wine, butter and balsamic with fresh spinach leaves & garlic, served over linguine pasta topped with mozzarella cheese	
GF Noe’s Feature	27
Fresh chicken, pork or veal sautéed with fresh broccoli, zucchini, fresh garlic, tomato, mushrooms & onions, topped with mozzarella	
GF Bianco	28
Fresh chicken, pork or veal sautéed in a white cream sauce with mushrooms, prosciutto ham & mozzarella	
GF Marco Polo	27
Fresh chicken, pork or veal sautéed in butter with artichoke hearts & mushrooms in a wine sauce topped with mozzarella	
Rosa Verde	29
Fresh chicken, pork or veal sautéed in a butter, garlic, pesto & cream sauce with prosciutto, Portabella mushrooms, sun-dried tomatoes, red onions, balsamic vinaigrette & topped with mozzarella, served over cheese florentine ravioli	
GF Mechi’s	27
Fresh chicken, pork or veal sautéed in butter with mushrooms, fresh garlic, green peas, marinara sauce with cream sauce & topped with grated mozzarella	
GF Tetrazzini	27
Fresh chicken, pork or veal sautéed in chicken broth, white wine, butter, lemon & garlic with fresh spinach, prosciutto ham, sun-dried tomatoes, pinenuts, walnuts & pecans topped with mozzarella, served over pasta	

(Veal at market price: \$38)



Pesto Sauce



Frutti di Mare

SEAFOOD

Add (3) Large Gulf Shrimp +\$12 • (3) Scallops +\$10 to any of the entrées below

GF Seafood Gradiola	39
Large gulf shrimp, scallops, baby shrimp, spinach, pine nuts, pecans, walnuts, and almonds sautéed with lemon, wine, garlic and cream; served over pasta	
Crab Passion	35
Porcini, portabella, shiitake and button mushrooms tossed in a balsamic cream sauce, served over jumbo filled rock crab ravioli	
GF Frutti Di Mare	39
Large wild gulf shrimp & baby shrimp, scallops, chopped clams, mussels, littleneck clams & garlic sautéed in virgin olive oil with tomatoes, capers & herbs	
GF Seafood Alfredo	37
Large wild gulf shrimp & baby shrimp with scallops sautéed in a creamy sauce with Parmesan cheese & garlic	
GF Baked Norwegian Salmon (8oz.)	35
Served with steamed vegetables & a side of rice or pasta	
Fettuccine Della Nonna	38
Large wild gulf shrimp, scallops, calamari sauteed in Valpolicella wine with butter, fresh garlic & vodka, red & cream sauces, served over fettuccine	

GF Spaghetti Del Peschereccio	38
Large wild gulf shrimp, scallops, squid, mussels and clams sautéed in house made marinara with fresh garlic and white wine; served on a bed of spaghetti	
Sophia’s Lobster Ravioli	37
Lobster, ricotta and tomato filled ravioli sautéed in house made alfredo sauce with a touch of pesto, topped with large shrimp, sun dried tomatoes, and asparagus	
GF Shrimp Natalias	36
Large wild gulf shrimp & baby shrimp sautéed with olive oil, marinara sauce, onions, zucchini, mushrooms, & tomatoes	
GF Scallops Lazio	38
Generous portion of North Atlantic scallops sautéed in butter, chicken broth, garlic & lemon, with zucchini, sun-dried tomatoes, onions, artichokes, mushrooms, mozzarella & rosemary, served over pasta	
GF Grilled Walleye Portabella	36
Canadian walleye grilled, then sautéed lightly with portabella mushrooms, white wine & balsamic vinegar sauce; served on a bed of rice with a side of vegetables	
<i>Note: Walleye may contain bones.</i>	
GF Grilled Norwegian Salmon	35
Eight ounces of grilled Norwegian salmon fillet served with an orange cream sauce, a side of vegetable & your choice of rice or pasta	

♥ This symbol indicates the entrée contains less than 1000 mg of sodium and 500 or fewer calories of which less than 7% come from saturated fat. **GF** Entree can be made gluten-free add \$2.00 for gluten-free preparation. Plate charge of \$3.00 for splitting entrees.

DESSERTS

Rachel’s White Chocolate Raspberry Cheesecake	13
Scratch-made Seasonal Cheesecake	13
Ingredients so good we classified them	
Gluten-Free Belgian Chocolate Cake	11
Layers of fine Belgian white chocolate mousse between dark chocolate sponge cake and topped with decadent chocolate ganache	
New York Style Cheesecake	10
Plain, strawberry or raspberry topping	
Homemade Tiramisu	11
Ladyfingers soaked in espresso, with mascarpone and whipped cream in layers; topped with dusted cocoa, and drizzled with chocolate	
Old Fashioned Chocolate Cake	12
Five-layer chocolate cake, almost as good as Grandma’s	

Bread and Butter Pudding with Dried Cherries	11
Bread pudding served with vanilla ice cream and caramel whiskey sauce	
Salted Caramel Almond Cheesecake	11
This gluten-free elegant cheesecake features the sweet and salty combination of salt and caramel. Baked on a salty almond crust and topped with a thick bed of buttery caramel and a sprinkle of more almonds	
Cannoli	8
Cannoli shell filled with ricotta cheese, chocolate pieces and a hint of orange zest. Drizzled with chocolate	
Vanilla Ice Cream	6
Toppings: caramel • chocolate • strawberry • raspberry	\$2
Spumoni Ice Cream	6
Gelato	7
Sea Salt Caramel with Truffle	

25% gratuity on parties of 8 or more. If you use a credit card, we will charge an additional 3% to help offset processing costs. This amount is not more than what we pay in fees. We do not surcharge debit cards.

STEAK

With your choice of baked potato, french fries, rice or pasta

GF U.S.D.A. Choice New York Strip (16oz.)	39
Boneless choice New York strip served with sautéed mushrooms	