Vic's Italian Restaurant & Pizzeria





8.95

Antiparto

Mozzarella Caprese 12.95
Fresh homemade mozzarella served with sliced tomatoes, basil, extra virgin olive oil and red peppers

Fried Calamari 13.95
Fried squid with a side of homemade spicy tomato sauce

Meatballs (6 oz. each) 4.50/each
Handmade in house

Vongole Marinara 13.95
Little neck clams sauteed with garlic, olive oil and white wine in your choice of red or white sauce

Portobello alla Baggio 12.95
Grilled Portobello mushroom with roasted peppers, eggplant and fresh mozzarella drizzled with pesto and balsamic

Cozze Marinara 13.95
Fresh mussels sauteed in garlic and olive oil and served with your choice of red or white sauce

Antipasto Italiano 17.95 (1) / 26.95 (2) Mortadella, genoa salami, prosciutto, fresh mozzarella, sharp provolone, kalamata olives*, roasted red peppers *Olives may have pits

Soups & Salads All salads are made with organic greens and served with fresh garlic knots

7.95

9.95

Pasta e Fagioli Homemade pasta and bean soup

Side Salad 5.95
Iceberg lettuce and Mesclun greens

with onion, tomato and Italian dressing

Gorgonzola 9.95
Mesclun greens with gorgonzola cheese,
kalamata olives, tomatoes and onions in a
balsamic vinaigrette dressing
*Olives may have pits

Zuppa di Fagioli Homemade bean soup

*Olives may have pits

7.95

Contadina 8.95
Mesclun greens with tomatoes, onions and kalamata olives* in a balsamic vinaigrette dressing
*Olives may have pits

Vic's Salad
Mesclun greens with feta cheese,
kalamata olives*, tomatoes and onions
in a balsamic vinaigrette

Caesar Salad 9.95
Romaine lettuce with croutons, parmesan cheese and our homemade caesar dressing

Soup of the Day (seasonal)

Ask your server for today's selection

Arugula Salad 9.95
Arugula, shaved parmesan, onions,
walnuts, kalamata olives* and tomatoes in
a balsamic vinaigrette *olives may have pits

We are happy to add a protein to your salad: chicken for 7.00 or shrimp for 8.00

Parta

Served with fresh garlic knots - Gluten-free options available.

Linguini alla Romana 24.95 Jumbo shrimp and artichokes in a garlic white wine sauce over linguini

Penne ai Funghi con Pollo 23.95
Penne with free range chicken and mushrooms served in a pink cream sauce

Penne Primavera 20.95
Penne pasta with broccoli, mushrooms, zucchini and squash sauteed in a light marinara or white wine sauce

Penne alla Vodka 25.95
Penne with prosciutto and onions served in a tomato cream sauce

Fettuccine del Re 23.95
Fettuccine with porcini mushrooms, chicken and peas in alfredo sauce

Spaghetti & Meatballs 21.95
Spaghetti and marinara served with our oversized meatballs

Manicotti 18.95 Homemade manicotti pasta filled with

ricotta cheese and herbs served in a fresh tomato sauce topped with mozzarella cheese

Lasagna 21.95

Lasagna noodles, ground beef, mozzarella and ricotta cheese in a marinara sauce.
Baked and topped with mozzarella

Shrimp Fra'Diavolo 23.95 Shrimp and a very spicy tomato sauce over linguini

Penna alla Vecchia Roma 22.95
Penne with broccoli and natural preservative-free Italian sausage in an olive oil and garlic sauce with a touch of marinara

Linguine alla Pescatora 32.95
Mussels, clams, calamari, and shrimp cooked in white wine and EVOO and served in a light marinara sauce over linguini

Spaghetti Marinara 17.95
Spaghetti served in marinara sauce

Linguini with Clams 23.95
Little neck clams in your choice of red or white wine sauce over linguini

Spaghetti Puttanesca 21.95
Spaghetti with black olives, capers, and anchovies with a fresh tomato sauce

Calamari Fra'Diavolo 23.95

Domestic calamari and a very spicy tomato sauce over linguini

Gnocchi alla Benigni 26.95
Homemade potato dumplings with jumbo shrimp, zucchini and squash in a pesto cream sauce

Spaghetti & Meat Sauce 21.95
Spaghetti served with our homemade meat sauce

Entrees

Our chicken is always free range - All entrees served with fresh garlic knots

33.95

Eggplant Parmigiana 19.95
Breaded eggplant topped with mozzarella cheese and served in tomato sauce with a side of spaghetti

Lobster Ravioli Housemade lobster ravioli (5) with shrimp (3) in a brandy cream sauce

in a butter lemon caper wine sauce

and vegetables in a white wine sauce

Pollo alla Parmigiana 20.95
Breaded chicken breast topped with mozzarella cheese and served with a side of spaghetti in tomato sauce

Pollo portobello 23.95 Chicken breast, Portobello mushrooms, broccoli and sundried tomatoes sauteed with red wine and served with spaghetti

29.95

Vitello Positano Veal and shrimp topped with fresh mozzarella in a pink brandy cream sauce. Served with spaghetti Pollo Piccata 22.95
Chicken breast served with fresh vegetables

Saltimbocca alla Romana 27.95
Veal medallions topped with fresh prosciutto and sage with roasted potatoes

Vitello alla Parmigiana 24.95
Breaded veal cutlet topped with mozzarella cheese and served with a side of spaghetti in tomato sauce

Filetto ai Funghi 42.95 8 oz. Filet Mignon in a marsala cream sauce, served with your choice of roasted potatoes and vegetables or spaghetti in tomato sauce Specialty Pizzas

20.95 (14") / 24.95 (18")

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The New Yorker

Italian sausage, mushrooms, onions, green peppers, pepperoni & extra

21.95 (14") / 25.95 (18") cheese

The Deluxe

Covered with all of Vic's regular

toppings

23.95 (14") / 28.95 (18")

The Hawaiian

Ham and Pineapple

19.95 (14") / 21.95 (18")

The Fruti di Mare

Shrimp, clams, mussels and calamari

Mushrooms, onions, green peppers,

black & green olives & extra cheese

Tomatoes, sausage, mushrooms,

23.95 (14") / 27.95 (18")

The Meat Eater

Italian sausage, pepperoni, ground beef, ham & extra cheese

21.95 (14") / 25.95 (18")

The White Pie

Chopped garlic and olive oil topped with mozzarella, parmesan cheese, tomatoes

19.95 (14") / 24.95 (18") & onions

The Mexican

Ground beef, mushrooms, onions, jalapeno peppers, pepperoni & extra

21.95 (14") / 25.95 (18") cheese

Any substitutions or additional toppings on our specialty pizzas will be charged accordingly

Custom Pizzas & Calzones
Build Your Own Pizza:

Cheese 17.95 (14") / 20.95 (18") Regular Toppings

The Vegetarian

The Chicagoan

onions & extra cheese

3.25/4

Culinary Toppings

4/5

3/each

12-inch Gluten Free Pizza 18.95

CALZONES (Ricotta, mozzarella & parmesan baked in pizza dough with a side of marinara)

2/each Cheese 13.95 **Culinary Toppings**

Regular Toppings: Pepperoni Sausage **Ground Beef**

Ham Mushrooms Onions

Fresh Garlic **Black Olives Green Olives**

Green Peppers Jalapeno Peppers **Bacon**

Culinary Toppings: Extra Cheese Salami Sauteed Mushrooms Broccoli

Regular Toppings

Eggplant Zucchini Spinach

Basil Pesto Fresh Tomatoes Roasted Peppers Fresh Basil **Artichokes** Sun Dried Tomatoes

Feta Cheese

Fresh Arugula **Anchovies** Ricotta Meatball **Pineapple** Calabrian Chili

Add chicken for 6.00 Add fresh, house made mozzarella 7.00 / 9.50. Ranch and Blue Cheese available.

Strombolis

Sausage, ham, salami, pepperoni, green peppers, mozzarella

Kids Menu

For guests 13+ there is a \$3 upcharge

Spaghetti & Meatballs 7.95

Pasta with Marinara or Butter

7.95

Pasta with Meat Sauce

7.95

14.95

Pasta with Alfredo 7.95

Beverages

Fountain Drinks

Pepsi, Diet Pepsi, Dr. Pepper, Mountain Dew, Sierra Mist, Pink Lemonade

Fresh Brewed Iced Tea Sweet or Unsweet

Milk or Chocolate Milk

Apple Juice & Orange Juice

Pellegrino, Acqua Panna

Lavazza Coffee, Espresso, Cappuccino

Imported & Domestic Beers Available

Ask about our homemade desserts 8.95

We'd love to host or cater your next party, event, or work meeting

Join us every Wednesday for half price bottles of wine Ask about our daily specials

Follow us on social media: FB/vicslakeboonetrail Instagram @vicsraleigh

20% gratuity added for parties of six or more No separate checks for parties of six or more

*Olives may have pits