

The Victor Cafe

1303 Dickinson St 19147-6213 · +12154683040 · Updated: Jan 14, 2026

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ANTIPASTI 8

Zuppa Del Giorno (Soup of the Day)

please see today's specials

Victor Salad *

iceberg lettuce, tomato, and hardboiled egg in our house gorgonzola cheese dressing

Caesar Salad †

romaine lettuce, anchovies and herbed croutons topped with shaved parmigiano reggiano

Baby Arugula Salad *

with cherry tomatoes and walnuts in white balsamic dressing

Baked Clams Casino

minced bacon, bell peppers, onion, and herbed bread crumbs

Burrata †

with roasted red peppers and garlic crostini

Fried Calamari or Fried Smelts

with a side of spicy marinara

Steamed Prince Edward Island Mussels *

sautéed in spicy marinara or white wine, lemon, butter and garlic

ENTRÉES 18

Pomodoro Basilico

orecchiette with fresh tomatoes, olive oil, garlic, basil and fresh mozzarella

Fettuccine Verdi

tossed with fresh spinach, mushrooms, tomatoes and romano cheese in reduced light cream

Cannelloni

fresh pasta stuffed with ricotta, spinach and veal, served with marinara and béchamel

Pasta Caruso

chicken livers sautéed in marsala with onions, mushrooms and fresh tomatoes over linguine

Tortellini

filled with asiago and ricotta cheese in pesto sauce with tomatoes, pine nuts and parmigiano reggiano

Ravioli

filled with porcini mushrooms in gorgonzola cream with tomatoes and toasted walnuts

Whole Fish of the Day and Fish Filet of the Day

please see today's specials

Linguine & Clams

served in either spicy marinara or white wine sauce

Prince Igor

penne in vodka blush sauce with salmon and asparagus, topped with caviar

Fra Diavolo

linguine with calamari and/or shrimp in a spicy marinara sauce

Chicken Piccata †

sautéed with capers in white wine, lemon, butter and garlic over capellini

Tosca †

pan seared chicken breast au jus stuffed with fontina cheese and prosciutto over creamy polenta

Veal Piccata †

sautéed with capers in white wine, lemon, butter and garlic over capellini

Veal Saltimbocca †

sautéed with marsala, prosciutto, sage, and mushrooms over risotto

Pork Chop †

pan seared with onions and apples in butter wine compote with apricot brandy over garlic mashed potatoes

Filet Mignon †

New York Strip Steak †

Risotto Primavera *

with seasonal vegetables

ADDITIONAL ITEMS & SPECIALS (SUBJECT TO CHANGE): 2

Antipasti

Oysters Rockefeller --- Cheese Plate † --- Pear & Prosciutto di Parma Salad* --- Baby Spinach Salad* --- Roasted Beet Salad*

Entrees

Fish Fillet of the Day --- Whole Fish of the Day † --- Eggplant Parmigiana --- Ravioli di Nettuno (stuffed with jumbo lump crabmeat, champagne & saffron cream) --- Spicy Lamb Bolognese --- Spaghetti Rusticana (house made braciola, meatball, sweet sausage) --- Dido & Aeneas †(jumbo shrimp & scallops) --- Frutti di Mare †

SIDES 7

Garlic Mashed Potatoes

Sautéed Asparagus *

Broccoli Rabe *

Roasted Red Peppers *

Creamy Polenta *

Sautéed Spinach *

Side Pasta (Linguine, Penne, or Capellini)

with marinara, alfredo, aglio olio, or vodka sauce

GLASS - WHITE 7

Pinot Grigio

\$9.00

Rapido, Veneto - Italy

Sauvignon Blanc

\$9.00

Husch Estate, Estate Bottled - Mendocino Co. - California

Chardonnay

\$10.00

Maddalena Vineyards, Monterey - California

Moscato d'Asti

\$10.00

Saracco, Asti - Piedmont - Italy - D.O.C.G.

White Zinfandel

\$8.00

Beringer, Napa Valley - California NV

Cerasuolo (Dry Rosè)

\$9.00

Cantina Zaccagnini, Abruzzo - Italy

Prosecco (Sparkling) "Argeo"

\$10.00

Ruggeri, Veneto - Italy - D.O.C. NV

GLASS - RED 9

Dolcetto d'Alba "Furet"

\$8.00

Villadoria, Piedmont - Italy - D.O.C.

Chianti Bottegino (Organic)

\$8.00

Romignano, Tuscany - Italy - D.O.C.G.

Montepulciano

\$8.00

Masciarelli, Abruzzo - Italy

Colline Pescaresi "Ikebana"

\$8.00

Zaccagnini, Abruzzo - Italy - I.G.T.

Pinot Noir

\$10.00

Saracco, Piedmont - Italy - D.O.P.

Primitivo di Manduria "Papale"	\$12.00
Varvaglione, Apulia - Italy - D.O.P.	
Cabernet Sauvignon	\$12.00
Penns Woods Winery, Delaware County - Pennsylvania	
Maremma Toscana "642"	\$12.00
Tenuta la Badiola, Tuscany - Italy - D.O.C.	
Primitivo di Manduria "Papale "	\$12.00
Varvaglione Apulia - Italy - d.o.p.	

WINES BY THE BOTTLE - WHITE 10

Gavi	\$36.00
Villadoria, Gavi - Piedmont - Italy - D.O.C.G.	
Pinot Grigio	\$29.00
Rapido, Veneto - Italy	
Chardonnay,	\$30.00
Kinderwood, Vineyard Classics - California	
Chardonnay	\$45.00
Bancroft, Delaware County - Pennsylvania	
Pouilly Fuissé (Chardonnay)	\$58.00
Maison Nicolas Potel, Cote d'Or - Bourgogne - France - A.O.C.	
Sauvignon Blanc	\$39.00
Husch Estate, Estate Bottled - Mendocino Co. - California	
Malvasia del Salento	\$30.00
12 e mezzo, Apulia - Italy - I.G.P.	
Riesling	\$32.00
Maddalena Vineyards, Monterey - California	
Moscato d'Asti	\$43.00
Saracco, Asti - Piedmont - Italy - D.O.C.G.	
Cerasuolo (Dry Rosè)	\$37.00
Cantina Zaccagnini, Abruzzo - Italy	

WINES BY THE BOTTLE - RED 24

Cabernet Sauvignon	\$29.00
Kinderwood, Vineyard Classics - California	
Cabernet Sauvignon	\$51.00
Penns Woods Winery, Delaware County - Pennsylvania	

Cabernet Sauvignon	\$59.00
Husch Estate, Mendocino Co. - California	
Merlot "Reserve"	\$51.00
Penns Woods Winery, Delaware County - Pennsylvania	
Pinot Noir	\$46.00
Saracco, Piedmont - Italy - D.O.P.	
Chianti Botteghino (Organic)	\$36.00
Romignano, Tuscany - Italy - D.O.C.G.	
Chianti Classico, Riserva	\$69.00
Castello di Lucignano, Tuscany - Italy - D.O.C.G.	
Guidoriccio (Sangiovese)	\$33.00
Prince Strozzi, Tuscany - Italy - D.O.C.	
Maremma Toscana "642"	\$54.00
Tenuta la Badiola, Tuscany - Italy - D.O.C.	
Rosso di Montalcino	\$49.00
Mastrojanni, Tuscany - Italy - D.O.C. 2000	
Brunello di Montalcino	\$78.00
Caparzo, Tuscany - Italy - d.o.c.g. 2015	
Sodole (Super Tuscan)	\$71.00
Prince Strozzi, Tuscany - Italy - I.G.T. 2003	
Dolcetto d'Alba "Furet"	\$36.00
Villadoria, Piedmont - Italy - D.O.C.	
Barbera d'Alba "Tardoc"	\$35.00
Villadoria, Piedmont - Italy - D.O.C.	
Barberesco	\$61.00
Villadoria, Piedmont - Italy - D.O.C.G.	
Barolo "Serralunga d'Alba"	\$97.00
Villadoria, Piedmont - Italy - D.O.C.G. 2013	
Amarone	\$90.00
Bertani, Veneto - Italy - D.O.C.G. 2014	
Colline Pescaresi "Ikebana"	\$32.00
Cantina Zaccagnini, Abruzzo - Italy - I.G.T.	
Montepulciano	\$36.00
Montefresco, Abruzzo - Italy - D.O.C.	
Montepulciano "Chronicon"	\$58.00
Cantina Zaccagnini, Abruzzo - Italy - D.O.C.	

Montepulciano "San Clemente"	\$80.00
Cantina Zaccagnini, Abruzzo - Italy - D.O.C.	
Primitivo del Salento	\$30.00
12 e mezzo, Apulia - Italy - I.G.P.	
Negroamaro del Salento	\$30.00
12 e mezzo, Apulia - Italy - I.G.P.	
Primitivo di Manduria "Papale"	\$48.00
Varvaglione, Apulia - Italy - D.O.P.	

SPARKLING 7

Prosecco "Argeo"	\$40.00
Ruggeri, Veneto - Italy - D.O.C.	
Asti Spumante	\$29.00
Martini & Rossi, Piedmont - Italy - D.O.C.G.	
Prosecco "Giustino B."	
Ruggeri, Veneto - Italy - d.o.c.g.	
Brut Grand Cordon	\$75.00
G. H. Mumm, Reims "Champagne" - France	
Brut Imperial	\$85.00
Moët & Chandon, Epernay "Champagne" - France	
Brut Imperial	\$95.00
Veuve Cliquot, Epernay "Champagne" - France	
Dom Perignon	\$185.00
Dom Perignon, Epernay "Champagne" - France	

NON ALCOHOLIC SPARKLING 1

Sparkling Cider, Martinelli's, California - USA	\$9.00
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LIVE OPERA 1

Every evening that you dine with us, you'll be enchanted by live opera, as our singing waiters perform every fifteen to twenty minutes.

Our singers are all local performers in the Greater Philadelphia area, and represent some of the greatest talent in the country. They provide a unique experience to a romantic dinner, anniversary, or family reunion. Our operatic performances are something you'll be talking about for years to come!

DOLCI 10

Tiramisu

ladyfingers soaked in espresso, rum, and layered with whipped mascarpone cheese

Warm Chocolate Cake

melted center, crème anglaise and gelato

Cannoli

with ricotta cheese, Amaretto liqueur and chocolate chips

Bread Pudding

with rum sauce and vanilla ice cream

Cheesecake

New York-style cheesecake with mango coulis

Panna Cotta*

traditional Italian cold custard with strawberry sauce & raspberry garnish

Sorbetti - seasonal

Italian sorbet trio of raspberry, blood orange, and mango

Lemon Ripieno*

a hollowed out lemon with lemon sorbet

Spumoni

ice cream with mini cannoli

Crème Brûlée*