

APPETIZERS

Calamari - 18
fried, spicy aioli, lemon

***Mussels** - 16
white wine sauce

Crab Cakes - 23
spicy aioli, tomato arugula salad

Hot Honey Chicken Tenders - 16
hot honey sauce, blue cheese dressing

Meatballs - 16
classic preparation, tomato, parmesan

***Chicken Wings** - 18
plain or buffalo, carrots, celery

SALADS

***Caesar** - 14
romaine hearts, parmesan, croutons

***Burrata Caprese** - 16
fresh burrata, tomatoes, evoo, fresh basil, balsamic glaze

***Point Salad** - 16
*romaine, arugula, tomatoes, red onion,
cucumber, oregano dressing*
ADD - (chicken 8, shrimp 12, salmon 12)

SOUP

***Classic New England Clam Chowder**
oyster crackers - 6/10 cup/bowl

Pasta Con Fagioli - 5/8 cup/bowl

Soup of the Day - 5/8 cup/bowl

CLASSICS

***Maine Lobster Rolls** - MP
Maine lobster, toasted brioche bun, lemon aioli, fries

***VP Burger** - 19
angus burger, lettuce, tomato, onion, American cheese, fries

Classic Turkey Wrap - 17
swiss cheese, spicy mayo, tomato, arugula, fries

Classic Cheese Pizza - 19
tomato sauce, our special blend cheese

Fig and Prosciutto Pizza - 21
arugula, mascarpone, prosciutto, fig jam

North End Pizza - 20
sausage, onions, peppers, tomato sauce, mozzarella

PASTA

Linguini and Clams - 26
Cape Cod countneck clams, white wine

Pasta and Meatballs - 25
tomato sauce, classic meatballs, parmesan

Shrimp Scampi - 27
linguini, garlic, white wine, herbs, evoo

Frutti di Mare - MP
clams, mussels, shrimp, calamari, lobster, pomodo

Lobster Ravioli - MP
New England lobster, tomato cream sauce

Gnocchi - 26
rustic tomato sauce, sausage
Spicy Rigatoni alla Vodka - 28
spicy rigatoni, vodka cream sauce

RAW BAR SERVINGS

***Local Oysters** - MP
cocktail sauce, lemon, horseradish
***Jumbo Shrimp Cocktail 6pc** - MP
cocktail sauce, horseradish, lemon

ENTREES

***Salmone Arrosto** - 29
roasted salmon, roasted fingerling potatoes

Fritto Misto - 33
traditional fisherman platter-shrimp, calamari, scallops, cod, fries

Cod Milanese - 27
tomato, red onion, cucumbers, evoo, oregano

Chicken Marsala - 26
mushrooms, marsala wine, served with penne

Parmigiana - 26
chicken or eggplant, classic pomodoro, mozzarella, penne pasta

Veal Marsala - 33
mushrooms, marsala wine, served with penne

***Cod Puttanesca** - 27
tomatoes, olives, roasted garlic, capers, anchovies, linguini

Veal Saltimbocca - 32
veal, white wine, sage, prosciutto, provolone, mushrooms, linguini

***Grilled Swordfish** - 32
broccoli rabe, cannellini beans, roasted garlic, evoo

Seafood Pie - MP
lobster, shrimp, scallops, lobster crema, toasted breadcrumbs

***Bistecca** - 37
steak frites, with truffle fries

Tuscan Style Oven Roasted Chicken - 26
*half chicken, oven roasted with rosemary and spices, served with
roasted vegetables*

***Agnello allo scottadito** - 28
*grilled lamb skewers served with polenta and sauteed white kidney
beans and broccoli rabe*

SIDES

***French Fries** - 8

***Fingerling Potatoes** - 10

Side Point Salad - 10

***Broccoli** - 10

BEVERAGES

Pepsi - 3.5

Soft Drinks - 3.5

San Pellegrino Mineral Water - 6

Panna Natural Water - 6

COFFEE

Espresso - 4

Cappuccino - 6

Coffee - 3

Tea - 3

DESSERTS

Cannoli - 10

Chocolate Lava Cake - 10

***Panna Cotta** - 10

Torta Di Nocciola - 12

***Affogato** - 12

Limoncello Cake - 12

Tiramisu - 12

Our function room is available for any holiday event or gathering! We would love to help you plan your next celebration!

please call 617-481-1070 or email us at events@victorypointmb.com

Consuming under cooked meat, poultry, dairy or fish increases the risk of foodborne illness; alert your server of any food allergies or restrictions.

20% Gratuity will be added to groups of 6 or more

**Gluten free or can be made gluten free
Please inform your server!*



RED glass/bottle

- Merlot - CK Mondavi (CA) \$10/35
- Montepulciano - Frattaroli (Italy) \$10/35
- Cab. Sauvignon - Josh Cellars (CA) \$12/46
- Red Blend - Browne Tribute (WA) \$11/42
- Pinot Noir - Josh Cellars (CA) \$11/42
- Pinot Noir - La Crema (Monterey) \$15/50
- Malbec - The Show (Argentina) \$10/35
- Grenache - Shatter (France) \$13/48
- Italian Blend - 'Roxanne' Il Palagio (Italy) \$12/46

BOTTLE RED bottle

- Cab. Sauvignon - Edge (CA) \$50
- Cab. Sauvignon - Hanatoro 2012 (WA) \$150
- Pinot Noir - Flowers 2017 (CA) \$110
- Brunello Castiglione Del bosco (Italy) \$120
- Red Blend - The Prisoner (CA) \$100
- Barolo - Valfierri 2013 (Italy) \$130
- Meritage - 'Tribute' Browne 2013 (WA) \$80
- Aglianico - Masseria Frattasi (Italy) \$45
- Dolcetto - D'Alba, Elio Grasso (Italy) \$45
- Super Tuscan - 'Promis' Gaja 2016 (Italy) \$125
- Montepulciano - Trinita 2013 (Italy) \$70
- Etna Rosso - Alta Mora 2017 (Italy) \$60
- Brunello - Poggio IL Castellare 2013 (Italy) \$180
- Amarone - Allegrini 2013 (Italy) \$200
- Meritage 'OPUS ONE' Mondavi Rothschild (CA) \$750

BEER BOTTLE

- Michelob Ultra - Lager \$6.50
- Coors Light - Lager \$6.50
- Miller Lite - Lager \$6.50
- Corona Light - Lager \$6.50
- Bud Light - Lager \$6.50
- Budweiser - Lager \$6.50
- Heineken - Pilsner \$7
- Stella Artois - Lager \$6.50

CRAFT BEER

- Lawson's Sip of Sunshine (VT) - IPA \$10
- Zero Gravity - Little Wolf (VT) - PA \$8
- Guinness - Stout \$7
- Widowmaker - Blue Comet (MA) - IPA \$8

DRAFT BEER

- Samuel Adams - Wicked Hazy IPA - \$8
- Samuel Adams - Seasonal - \$7
- Blue Moon - \$7
- Break Rock - Golden Goose NEIPA - \$9
- Coors Light - \$5



WHITE glass/bottle

- Sauv. Blanc - Echo Bay (NZ) \$12/43
- Chardonnay - Josh Cellars (CA) \$12/43
- Chardonnay - Butter* (CA) \$12/43
- Arneis - Ceretto Langhe (Italy) \$12/43
- Pinot Grigio - Santa Marina (Italy) \$12/43
- Riesling - Chateau Ste. Michelle (CA) \$10/40

BOTTLE WHITE bottle

- Gavi Di Gavi - Villa Sparina (Italy) \$42
- Pinot Gris - Trimbach (FR) \$45
- Roero Arneis - Marco Bonfante (Italy) \$50
- Falanghina - Masseria Frattasi (Italy) \$40
- Fiano - Masseria Frattasi (Italy) \$50
- Albarino - La Cana, Riach Baixas (SP) \$38
- Pinot Grigio - Jermann 2016 (Italy) \$65
- Sauv. Blanc - Pellegrini (CA) \$38
- Sauv. Blanc - Cake Bread (CA) \$70
- Chardonnay - Browne Family (WA) \$50
- Etna Bianco - Alta Mora (Italy) \$50
- Chenin Blanc - Secateurs (South Africa) \$40
- Greco Di Tufo - Masseria Frattasi (Italy) \$40
- Sancerre - Fournier (FR) \$70
- Chablis - Bourgogne (FR) \$65
- Reisling - Fritz Haag (Germany) \$50

ROSE glass/bottle

- Routas (Italy) \$11/41
- Whispering Angel (FR) \$14/48
- Sparkling Brut - Fantinel \$10/40

SPARKLING glass/bottle

- Prosecco - Avissi (Italy) \$11/40
- Sparkling Brut, Ferrari (Italy) \$50
- Champagne - Moët Chandon (FR) \$80

CIDER/SELTZERS

- Angry Orchard - Cider - \$8
- High Noon - \$9
- Peach, Watermelon, Lemon*
- Truly Hard Seltzer - \$8
- Wild Berry, Pineapple*
- Truly Vodka Soda's - \$9
- Blackberry Lemon, Mango*

SPECIALTY COCKTAILS

- Strawberry Smash - \$14
- Vodka, Strawberry, Lemon, Basil*
- VP Coco Punch - \$14
- Bacardi, Goslings, Tropical Juices*
- Marinarita - \$14
- Ghost Tequila, Triple Sec, Lime*
- Lavazza Martini - \$15
- Tito's vodka, Espresso, Kahlua, Baileys*
- Blood Moon - \$14
- Tanqueray Gin, Blood Orange, Lemon*
- Seasonal Spritz - \$15
- Choose one: Aperol, Watermelon or Limoncello*

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