

Armand's

Since 1956

VICTORY TAP CHICAGO PIZZERIA

1416 S. Michigan Ave., Chicago

For delivery and carryout

order online

victorytapchicago.com

(312) 566-9300

Open lunch and dinner daily

Italian Appetizers

Baked Clams

An Armand's favorite. 6 per order.

\$9

Mussels Fra Diavolo

Sautéed mussels with crushed tomatoes, white wine, garlic & crushed red pepper flakes.

\$16

Shrimp DeJonghe

Four Jumbo Shrimp cooked in garlic butter and seasoning and topped with bread crumbs.

\$19

Prosciutto & Pecorino

Prosciutto San Daniel, Pecorino Sardo and crispy bread rounds with whipped butter.

\$14

Broccoli & Cauliflower Milanese
Parmesan herb breaded Broccoli & Cauliflower with lemon garlic Aioli.

\$10

"The Original Stuffed Artichoke"

Armand's iconic favorite served for 60 years. A large artichoke steamed and stuffed with a mixture of breadcrumbs and Italian cheese. Topped with butter and baked at high temp till crisp on top and moist and tender on the inside.

\$9

Sausage and Peppers

Armand's Signature Sausage char-grilled & served with sweet peppers.

\$12

Grandma's Meatballs

Homemade Meatballs with marinara, whipped ricotta.

\$12

Fire Roasted Red Peppers

Topped with fresh Mozzarella, extra virgin olive oil, basil.

\$10

Fried Calamari

Marinated in milk to tenderize then lightly battered and flash fried till golden. Served with marinara & cocktail sauce for dipping.

\$14

Calamari Calabrese

Our calamari tossed in a spicy Calabrian pepper sauce.

\$16

Grilled Calamari

Char-grilled Calamari with a red wine vinaigrette.

\$14

Eggplant Rotolo

Sautéed Eggplant rolled with our Ricotta herb mixture & baked with marinara & fresh Mozzarella.

\$12

Appetizer Pizzas

10" Pizza Nova - Perfect for Sharing

Olive Oil Based Novas

Quattro Formaggio Nova
Ricotta, Gorgonzola, Fresh Mozzarella, Fontina, marjoram.

\$15

Sausage & Rapini Nova

Italian sausage, with Rapini, toasted garlic & mozzarella.

\$14

White Clam Nova

Garlic oil topped with loads of minced clams in an aioli then topped with Fontinella cheese & basil.

\$14

Signature Nova

Artichoke hearts, Fontinella cheese, roasted red peppers and basil.

\$14

Casaccio Nova

Mozzarella, fresh tomato, basil, garlic and sausage.

\$14

Margherita Nova

Mozzarella, fresh tomato, basil.

\$13

Arugula & Prosciutto

Olive oil, tomato, garlic, basil topped with Fontinella cheese and baked. Then topped with cold Prosciutto & arugula in an olive oil & lemon dressing.

\$14

Tomato Based Novas

Elmwood Park

Red sauce, Mozzarella, Italian sausage, Italian beef, hot Giardiniera.

\$14

Double Pepperoni Nova

House pepperoni, chili infused honey with a tomato base.

\$14

Mama's Meatballs Nova

Homemade Meatballs, Marinara sauce, fresh Ricotta, Mozzarella & Fresh Basil.

\$15

The Marinara Nova

Crushed tomatoes, olive oil, garlic, sea salt & Pecorino cheese.

\$13

Salads

Antipasto Salad

Romaine and iceberg lettuce, salami, capicola, Fontinella, carrots, celery and tomato.

Individual \$9 Family Size \$14

Armand's Salad

Romaine and iceberg lettuce, tomato, fontinella cheese, artichoke hearts, carrots and roasted red peppers.

Individual \$9 Family Size \$14

Sicilian Chopped Salad

Finely diced romaine, iceberg & arugula, salami, capicola, fontinella, tomato, roasted red peppers, artichoke hearts mixed with our house oil & vinegar and topped with a shrimp and a Sicilian egg.

\$12

Family size - \$20

Italian Wedge

Iceberg lettuce wedges with crispy thick cut bacon, tomato, cucumber, scallions crumbled Gorgonzola & Gorgonzola dressing.

\$14

Joe Mama's Meatball Salad

A pair of Chef Joe's famous meatballs in our Sunday Salad.

\$16

Burrata Salad

Fresh Burrata cheese, Arugula, halved cherry tomato and chopped asparagus in a lemon & oil dressing.

\$12

Caesar Salad

Classic Caesar salad with or without anchovies.

\$10

Caprese Salad

Slices of tomato topped with fresh Mozzarella cheese, basil and olive oil.

\$10

House Salad

\$7

Old Style Pastas

All our delicious sauces are made in-house following Grandma Caringella's recipes

Linguine with Clam Sauce - \$23

Sautéed little neck clams & chopped clams in a white wine or a zesty red sauce.

Spaghetti with Meatballs - \$19

Spaghetti with our hand rolled meatballs in Marinara with whipped ricotta & Pecorino cheese.

Eight Finger Cavatelli in Vodka Sauce - \$18

Handmade Cavatelli in our creamy vodka sauce.

Classic Fettuccine Alfredo - \$16

Fresh noodles in a creamy sauce of Parmesan & ricotta cheese with black pepper.

Pappardelle Bolognese - \$17

Homemade thick noodles with classic meat sauce finished with Marsala wine.

Rigatoni and Sausage Gravy - \$17

Rigatoni pasta with ground sausage, crushed tomatoes, sliced garlic & red pepper flakes.

Baked Ziti - \$16

Ziti pasta blended with Marinara, Ricotta, Parmesan and Fontinella cheese then topped with Mozzarella & baked.

Orrechetta with Rapini & Sausage - \$17

Orechetti pasta with fresh Rapini and Sausage in a garlic & Extra Virgin Olive Oil sauce.

Jumbo Stuffed Shells - \$21

Shells stuffed with Ricotta & spinach filling in vodka sauce topped with Mozzarella & baked.

Homemade Ravioli - \$15

Meat or cheese Ravioli in Marinara or Vodka sauce.

Homemade Lasagna - \$17

Layered in a casserole pan topped with Mozzarella and Fontinella. Choose Meat or Cheese.

Sides

Vegetable

Steamed or sautéed in garlic & oil. Rapini, Broccoli, Spinach, or Asparagus.

\$7

Soups

Minestrone or Soup of the Day

Cup \$4 Bowl \$6

Italian Entrees

Chicken Parmesan

A large chicken breast pounded, breaded, pan fried and then baked with marinara and Mozzarella cheese and sautéed hot peppers.

\$22

Chicken Franchise

Sautéed chicken breast, egg battered in a light lemon butter sauce.

\$22

Chicken Saltimbocca

Sautéed chicken with Prosciutto, fresh sage, Provolone in a tomato white wine sauce.

\$22

Chicken Milenese

Lightly herb breaded chicken breast pan fried & served with arugula salad or roasted red peppers.

\$22

Eggplant Parmigiana

This house favorite served in a small pan and baked with marinara and mozzarella.

\$16

Joe Stabile Steak

Filet Mignon medallions cooked in garlic, olive oil & oregano. Served with thick sliced tomato, potato wedges and roasted red peppers.

\$26

Crispy Brick Chicken

Whole semi-boneless roasted chicken served with sautéed broccolini & your choice of sauce.

Yelasao • Original Lemon Oregano • Vesuvio

\$26

Chef's Table

Have chef Joe Farina cook for you!

\$60

Eggplant Lorraine

Our Eggplant Parmesan filled with our meat lasagna filling.

\$18

Joe the "Butcher"

Your server will tell you about today's cut of steak or chop.

Market Price

Veal Parmesan

A large veal outlet pounded, breaded, pan fried and then baked with marinara and Mozzarella cheese.

\$25

Veal Franchise

Sautéed Veal, egg battered in a light lemon butter sauce.

\$25

Veal Marsala

Sautéed Veal medallions with wild mushrooms and a rich Marsala wine sauce.

\$25

Veal Milenese

Lightly herb breaded veal pan fried & served with arugula salad or roasted red peppers.

\$25

Pizza Ingredients

Pizza

- Mozzarella Cheese • Armand's Own Italian Sausage • Pepperoni • Roast Beef • Meatball
- Bacon • Ham • Salami • Fresh Mozzarella • Fontinella Cheese • Ricotta Cheese
- Anchovy • Artichoke Hearts • Fresh Mushrooms • Onions • Fresh Tomato
- Black Olives • Green Olives • Kalamata Olives • Bell Peppers • Red Roasted Peppers
- Broccoli • Fresh Basil • Hot Giardiniera • Spinach • Pineapple • Zucchini

Chicago's Best Thin Crust Pizza

	12" serves 2	Yardstick serves 8-10
Price	\$15	\$32
Extra ingredient	\$1.25	\$4.50

Pan Pizza

	14" serves 4-6
Price	\$18
Extra ingredient	\$2.25

Spotlight Pizza Suggestion

The Elmwood Park Combo
Armand's famous Italian Sausage, Italian Beef and Armand's own Hot Giardiniera.

This Armand's classic is like a beef and sausage combo from Johnnies!

12"	Yardstick
\$18.75	\$45.50