

antipasti

My Mother's Chips 15

crispy eggplant and zucchini, cucumber-yogurt dip

Polpetti 12

veal, beef and pork meatballs, plum tomato sauce, Stracciatella Mozzarella

Polpo 15

grilled, marinated, Portuguese octopus, white bean puree, roasted tomato, pine-nut, arugula salad, gremolata

Mussels 15

plum tomatoes, sweet roasted garlic, Calabrian chili flakes, grilled crostini

Calamari Fritti 15

Point Judith calamari, cherry peppers, lemon caper aioli, spicy marinara

Burrata 14 gf

hand-made Calabro Burrata, Prosciutto di Parma, golden pineapple, strawberries, hot honey, EVOO, mint vincotto

Garlic Bread 10

gorgonzola, garlic-herb butter

Zuppa

Soup of the Day • cup 5 / bowl 7

insalate

ind. /family

Della Casa 9/22 gf

mixed greens, roasted peppers, grape tomatoes, radishes, grilled red onions, Grana Padana, Chianti vinaigrette

Apple 13/26 gf

house greens, Granny Smith apples, Gorgonzola, caramelized walnuts, white balsamic vinaigrette

Caesar 12/26

chopped romaine hearts, focaccia croutons, Parmigiana, classic caesar dressing.

Mediterranean Salad 14/26

romaine lettuce, dill, scallions, barrel-aged Feta cheese

Toscana 12/26

mixed greens, Mozzarella, grape tomatoes, artichokes, roasted peppers, polenta croutons, white balsamic

Grecca 19

local march farm tomatoes, english cucumber, kalamata olives red onions, green bell peppers, barrel-aged Feta cheese

Add to any salad (ind./family)

Freebird grilled chicken 6/12

*grilled shrimp 12/24

*grilled pub sirloin 11/22

*grilled organic salmon 12/24

chef's antipasto board

\$50

Our Chef's selection of hand crafted salumi and artisanal cheese. Served with marinated artichokes, olives, nuts, seasonal fruit, honeycomb, and crostini.

piatti

ind. / family

Calamari Fra Diavolo 28

Point Judith calamari, neonata, spicy plum tomato sauce, squid ink linguini, marinated Calabrian chiles

*Sea Scallops 35 gf

pan seared, Parmesan
exotic wild mushroom risotto, basil

16 oz. Veal Chop Milanese 45

bone-in, herb breaded, pan fried in butter & Greek EVOO, arugula salad, pickled onions, roasted tomatoes, Grana Padano

Classic Parmigiana

Organic Herb-Breaded Freebird Chicken or Eggplant 20/45

marinara, fresh Mozzarella, spaghetti, basil-herb breading

*Black Pearl Organic Salmon 30 gf

Black Pearl Salmon, summer vegetable orzo salad, mint pesto

Cacciucco 36 gf

colossal prawns, sea scallops, countneck clams, PEI mussels, calamari, cod, tomato broth

Organic Freebird Chicken Marsala 20/45

Organic, Freebird, boneless chicken breast, garlic mashed potatoes, baby spinach, Marsala-mushroom jus

Bell & Evans Organic Chicken 25 gf

roasted half chicken, garlic mashed potatoes, sautéed broccoli rabe, pan jus

*bistecca

grass-fed, certified angus beef

16 oz. Ribeye 45

16 oz. New York Strip 45

8 oz. Center-Cut Filet 45

served with cream spinach, potato pave, merlot demi-glace, tarragon, lemon butter

pasta

ind. / family

Today's Ravioli M/P

chef's seasonally inspired ravioli

Fettuccini Carbonara 24/46

fresh fettuccini, Prosciutto di Parma, peas, soft onions, whipped egg yolks, Grana Padano cream

Orecchiette e Salsiccia 24/48

sweet Italian sausage, broccoli rabe, cannellini beans, aglio e olio

Linguini Vongole 24/45

New England littleneck clams, red pepper flakes, white wine, Italian parsley

Penne Al Forno 24 ind.

sweet Italian sausage, garlic, tomato cream sauce, Grana Padano

Rigatoni Bolognese 25/50

hearty meat sauce, whipped Ricotta

All pasta dishes on menu are available with Le Veneziane Organic Gluten-Free pasta for \$2

brick oven pizza

gluten-free dough available \$3

Margherita 16

fresh Mozzarella, marinara, basil, Parmigiano Reggiano

Salsiccia 22

broccolini, sausage, Stracciatella, Mozzarella, herb oil

Fico 21

Gorgonzola, golden figs, speck, Mozzarella, herb oil

Parma 21

fresh Mozzarella, Prosciutto di Parma, arugula, Parmigiano Reggiano, marinara

Vongole Bianca 22

freshly-shucked New England littleneck clams, fresh garlic, basil, oregano, EVOO, Parmigiano Reggiano

Quattro Formaggi 20

fresh Mozzarella, Gorgonzola, Grana Padano, ricotta, herb oil

Verduretta 22

fresh Mozzarella, eggplant, artichoke, roasted peppers, marinara

La Bufalina 24

artisanal burrata cheese, basil-pinenut pesto, slow roasted tomatoes, parmesan

build your own

small 13" - 13 • large 17" - 16
white pie (Ricotta or Mozzarella)

one item on half pizza - \$1 each
one item on whole pizza - \$2 each

gluten free dough available

broccoli • sun-dried tomatoes • Ricotta • anchovies
spinach • fire roasted peppers • mushrooms • onions
Kalamata olives • extra Mozzarella • Nodine's sausage
meatballs • chicken • eggplant • pepperoni • bacon
extra tomato sauce • fresh garlic (1.00) • broccoli rabe (3.00)
Prosciutto di Parma (3.75)



Viron Rondo

osteria

Co-Executive Chefs

Timothy Demers

Joseph Lucci

We pride ourselves on using locally sourced ingredients in all of our dishes, so menu items are subject to change due to availability and seasonality.

*These items are cooked to order. Thoroughly cooking meats, poultry, seafood, shellfish, and eggs reduces the risk of food borne illness.

Consuming raw, cooked to order, or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 0620