

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 17

charred white bean puree, Taggiasca olives, chorizo, chimichurri

Mussels 16

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

Burrata 14 gf

hand-made Calabro Burrata, Prosciutto di Parma, port wine poached Asian pear, hot honey, EVOO, basil vincotto

Calamari Fritti 16

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

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

mixed greens, Granny Smith apples, gorgonzola, caramelized walnuts, raisins, white balsamic

Caesar 12/26

chopped romaine hearts, garlic-thyme croutons, Parmigiana, classic caesar dressing

Mediterranean Salad 14/26

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

Toscana 12/26

mixed greens, ciliegine mozzarella, olives, grape tomatoes, artichokes, roasted peppers, polenta croutons, white balsamic

Wild Arugula 14/26

arugula, radicchio, orange, toasted almond, roasted beets, goat cheese, citrus, honey-tarragon vinaigrette

Grecca 21

Campari tomatoes, English cucumbers, Kalamata olives, green bell pepper, red onion, barrel aged Greek feta, EVOO

Add to any salad (ind./family)

Freebird grilled chicken 6/12

*grilled shrimp 12/24

*grilled pub sirloin 12/22

*grilled organic salmon 12/24

chef's antipasto board

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

\$50

piatti

ind. / family

Calamari Fra Diavolo 28

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

*Sea Scallops 35 gf

pan seared, saffron risotto, peas, chorizo, soffrito, smoked paprika oil

16 oz. Veal Chop Milanese 45

bone-in, herb breaded and pan fried in butter and Greek EVOO, topped with Italian greens, marinated peppers, grana padano, lemon, capers

Classic Parmigiana

Herb-Breaded Freebird Chicken or Eggplant 22/45
marinara, fresh Mozzarella, spaghetti, basil-herb breading

*Black Pearl Organic Salmon 30 gf

wax beans, leeks, fingerling potatoes, broccoli, capers, lemon butter sauce

Cacciucco 36 gf

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

Organic Freebird Chicken Marsala 22/45

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 golden potato puree, broccoli rabe, red wine sauce

pasta

ind. / family

Linguini Carbonara 24/46

Fiorucci Pancetta, 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 23

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

Vongole Bianca 24

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

Quattro Formaggi 22

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 Rando
osteria

Executive Chef
Timothy Demers

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.

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