

antipasti

My Mother's Chips 15

crispy eggplant and zucchini, cucumber-yogurt dip

Polpetti 11

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

Polpo 17

charred white bean puree, Taggiasca olives, chorizo, chimichurri

Mussels 15

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

Burrata 13 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

Della Casa 9 gf

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

Apple 12 gf

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

Caesar 12

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

Mediterranean Salad 14

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

Toscana 12

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

Wild Arugula 14

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.)

Freebird grilled chicken 6

*grilled shrimp 12

*grilled sirloin 12

*grilled organic salmon 12

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

pasta

Linguini Carbonara 16

Fiorucci Pancetta, peas, soft onions, whipped egg yolks, Grana Padano cream

Orecchiette e Salsiccia 16

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

Linguini Vongole 17

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

Penne Al Forno 17

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

Rigatoni Bolognese 18

hearty meat sauce, whipped Ricotta

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

pranzo

*Black Pearl Organic Salmon 22 gf

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

Calamari Fra Diavolo 20

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

Classic Parmigiana Herb-Breaded Freebird Chicken 17 or Eggplant 17

marinara, fresh Mozzarella, spaghetti, basil-herb breading

*Bistecca 20 gf

grilled sirloin, broccoli rabe, roasted fingerling potato, Chianti demi glace, tarragon-lemon butte

Pollo Milanese 16

herb-breaded Freebird chicken breast, lemon dressed arugula, pickled red onions, slow-roasted tomatoes, Grana Padano

*VR Burger 15

all-natural black angus, caramelized onions, Gorgonzola aioli, Brioche roll, hand-cut fries

The Cheshire Burger 17

bacon, cheddar, sunny side egg, black truffle aioli

wood fired panini

Pastrami 16

black pepper-coriander smoked beef brisket, swiss cheese, pickled red onions, wholegrain mustard

Classico 16

grilled marinated chicken breast, roasted peppers, Mozzarella, basil pesto

Steak & Cheese 17

shaved rib-eye, caramelized onion, American cheese, black truffle aioli

Porchetta 16

thinly sliced pork roast, broccoli rabe, pickled giardiniera, provolone, roasted tomato pesto

Tacchino 16

roasted turkey, applewood smoked bacon, cheddar, and maple aioli

Roasted Vegetable Panini 16

Portabella Mushroom, roasted red peppers, red onion black olive tapenade, fresh mozzarella

brick oven pizza

gluten free dough available 3

Margherita 13

fresh Mozzarella, marinara, basil, Parmigiano Reggiano

Salsiccia 14

broccolini, sausage, Stracciatella, Mozzarella, herb oil

Fico 14

Gorgonzola, golden figs, speck, Mozzarella, herb oil

Parma 16

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

Vongole Bianca 18

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

Quattro Formaggi 15

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

Verduretta 15

fresh Mozzarella, eggplant, artichoke, roasted peppers, marinara

La Bufalina 18

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

build your own

small 13" - 10 • large 17" - 13

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
Nordine'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

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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