

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
octopus, charred white bean puree, Taggiasca olives, peperonata, chimichurri, E.V.O.O.

Mussels 16
plum tomatoes, sweet roasted garlic, Calabrian chili flakes, grilled crostini

Burrata 14 gf
hand-made Calabro Burrata, red & golden beets, frisee, baby arugula, pistachios, saba

Calamari Fritti 17
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

Kale Salad 14/26
dried cherries, pepitas, tomato, onion, cilliegine mozzarella, dark balsamic

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, lemon vinaigrette

Toscana 12/26
mixed greens, ciliegine mozzarella, olives, grape tomatoes, artichokes, roasted peppers, polenta croutons, white balsamic

Baby Arugula 14/26
arugula, radicchio, orange, toasted almond, roasted beets, goat cheese, citrus, honey-tarragon vinaigrette

Grecca 21
March Farms tomatoes, English cucumbers, Kalamata olives, green bell pepper, red onion, barrel aged Greek feta, EVOO

Add to any salad (ind./family)

Freebird grilled chicken 7/14 *grilled shrimp 12/24
*grilled pub sirloin 13/26 *grilled organic salmon 13/26

chef's antipasto board

Prosciutto di Parma, Italy, Hot Soppressata, CT, Dry Italian Sausage, CT, Arethusa Blue, CT, Saint-André, France, Fontina, Italy, Graviera, Greece, Fig Jam, Breadsticks, Grapes

\$25 small / \$50 large

piatti

ind. / family

***Sea Scallops 35 gf**
lemon-fennel risotto, asparagus, english peas, pickled wild mushrooms

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 24/47 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 24/47
Freebird, boneless chicken breast, garlic mashed potatoes, baby spinach, Marsala-mushroom jus

Bell & Evans Organic Chicken 27 gf
roasted half chicken, garlic mashed potatoes, sautéed broccoli rabe, pan jus

16 oz. Berkshire Pork Chop 34
broccolini, golden potato puree, wild mushroom demi glace, truffle oil drizzle

*bistecca

M/P
grass fed certified angus beef

16 oz. Ribeye
16 oz. New York Strip
8 oz. Center-Cut Filet

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

Calamari Fra Diavolo 30
Point Judith calamari, neonata, spicy plum tomato sauce, squid ink linguini, marinated Calabrian chiles

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

Penne Vodka 22/46
marinara, cream, sundried tomatoes, finished with vodka

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 oi

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

Executive Chefs
Thomas Crawford & Timothy Demers

We pride ourselves on using locally sourced ingredients in all of our dishes, some 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.