

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

**Mussels 15**  
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

**Della Casa 9 gf**  
mixed greens, roasted peppers, grape tomatoes, radishes, grilled red onions, Grana Padana, Chianti vinaigrette

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

**Apple 12 gf**  
mixed greens, Granny Smith apples, gorgonzola, caramelized walnuts, craisins, 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, lemon vinaigrette

**Toscana 12**  
mixed greens, cilliegine mozzarella, olives, grape tomatoes, artichokes, roasted peppers, polenta croutons, white balsamic

**Baby Arugula 14**  
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  
\*grilled pub sirloin 13

\*grilled shrimp 12  
\*grilled organic salmon 12

## 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

## 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

**Calamari Fra Diavolo 22**  
Point Judith calamari, spicy plum tomato sauce, linguini, marinated Calabrian chiles

**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

**Chicken Piccata 18**  
Freebird chicken breast, lemon, capers, butter-wine fingerling potatoes, broccoli

**Classic Parmigiana Herb-Breaded Freebird Chicken 18 or Eggplant 17**  
marinara, fresh Mozzarella, spaghetti, basil-herb breading

**\*Bistecca 22 gf**  
grilled sirloin, broccoli rabe, roasted fingerling potato, Chianti demi glace, tarragon-lemon butte

**Pollo Milanese 18**  
herb-breaded Freebird chicken breast, Italian greens, marinated peppers, grana padano, lemon, capers

**\*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 & Italian sandwiches

**Classico Panini 17**  
grilled marinated chicken breast, roasted peppers, Mozzarella, basil pesto

**Tacchino Panini 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

**Porchetta Sandwich 17**  
La Molisana thinly sliced pork roast, broccoli rabe, provolone, Calabrian chili aioli, Italian grinder

**Classic Meatball 17**  
Sunday sauce, fresh mozzarella, Italian grinder

**Chicken Cutlet 16**  
herb breaded and fried, topped with Provolone, cubenelle peppers, and Sunday sauce, Italian grinder

## 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  
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 Ronfo  
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.