



Viron Rondo

osteria

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, EVOO
- Mussels** 15
plum tomatoes, sweet roasted garlic, Calabrian chili flakes, grilled crostini
- Burrata** 14 gf
local farm heirloom tomato, local watermelon, chianti vinaigrette
- Calamari Fritti** 17
Point Judith calamari, cherry peppers, charred lemon aioli, spicy marinara
- Garlic Bread** 10
gorgonzola, garlic-herb butter
- Zuppa** 5/7
soup of the day • cup / bowl

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, 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, lemon vinaigrette
- Toscana** 12
mixed greens, ciliegine 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
- The Greek Salad** 21
March Farms tomatoes, English cucumbers, Kalamata olives, green bell pepper, red onion, barrel aged Greek feta, EVOO

Add to Any Salad

- Freebird grilled chicken 7
- *grilled pub sirloin 13
- *grilled shrimp 12
- *grilled organic salmon 13

pasta

- Linguini Carbonara** 16
Fiorucci Pancetta, peas, soft onions, whipped egg yolks, Grana Padano cream
- Calamari Fra Diavolo** 22
Point Judith calamari, neonata, spicy plum tomato sauce, squid ink linguini, marinated Calabrian chiles
- 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, mozzarella, 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

Executive Chefs

Thomas Crawford & Timothy Demers
Bladimir Lopez chef de cuisine

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 foodborne 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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pranzo

- Classic Parmigiana**
Herb-Breaded Freebird Chicken 18 or Eggplant 17 marinara, fresh Mozzarella, spaghetti, basil-herb breading
- * Salmon** 22 gf
Faroe island salmon, farm beans, shishito peppers, black lentil vinaigrette
- Chicken Piccata** 18
Freebird chicken breast, lemon, capers, butter-wine fingerling potatoes, broccoli
- *Bistecca** 22 gf
grilled sirloin, broccoli rabe, roasted fingerling potato, Chianti demi glace, tarragon-lemon butter
- 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

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

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 oil
- 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" - 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)