



Viron Rondo

osteria

antipasti

- My Mother's Chips** 15
crispy eggplant and zucchini, cucumber-yogurt dip
- Shishito Peppers** 10
blistered peppers, sherry vinegar, shaved parmesan, Pugliese bread
- Brussels Sprouts** 10
pan roasted with pancetta, pepitas, honey Calabrian chili vinaigrette
- Polpetti** 12
veal, beef, and pork meatballs, plum tomato sauce, Stracciatella Mozzarella
- House Made Ricotta** 12
whipped with honey, with toasted filone bread
- Burrata** 14 gf
oven roasted tomatoes, roasted peppers, prosciutto, EVOO
- Mussels** 16
plum tomatoes, sweet roasted garlic, Calabrian chili flakes, grilled crostini
- Polpo** 17
octopus, charred white bean puree, Taggiasca olives, peperonata, chimichurri, EVOO
- Calamari Fritti** 17
Point Judith calamari, cherry peppers, charred lemon aioli, spicy marinara
- Zuppa** 5/7
soup of the day - cup / bowl

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
- Ragu of Braised Veal** 26
peas, ricotta salata, fettuccini
- Orecchiette e Salsiccia** 24/48
sweet Italian sausage, broccoli rabe, cannellini beans, aglio e olio
- Penne Al Forno** 24 ind.
sweet Italian sausage, garlic, tomato cream sauce, mozzarella, 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

piatti ind. / family

- *Seabass** 42 gf
cauliflower puree, roasted tri-color carrots, brussels sprouts, citrus salad
- 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
-or- parmesan, marinara, fresh mozzarella 45
- Classic Parmigiana**
Herb-Breaded Freebird Chicken 24/47 or Eggplant 22/45
marinara, fresh Mozzarella, spaghetti, basil-herb breading
- * Salmon** 30 gf
Faroe Islands salmon, farm beans, shishito peppers, black lentil vinaigrette, roasted beets
- 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, heirloom polenta, wild mushroom demi glace, truffle oil drizzle

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.

bistecca

grass fed certified angus beef* M/P

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

served with golden potato puree, choice of asparagus or brussels sprouts, cipollini onions, red wine sauce

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, craisins, 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
- 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 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

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)