



# 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  
oven roasted tomatoes, roasted peppers, prosciutto, EVOO
- 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, 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, 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
  - 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.

### pranzo

#### Classic Parmigiana

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

#### \* Salmon 22 gf

Faroe Islands salmon, farm beans, shishito peppers, black lentil vinaigrette, roasted beets

#### 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, cubenille 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)