



Viron Rondo

osteria

antipasti

- My Mother's Chips** 16
crispy eggplant and zucchini, cucumber-yogurt dip
- Polpetti** 12
veal, beef, and pork meatballs, plum tomato sauce, Stracciatella Mozzarella
- Polpo** 20
charred octopus, white beans, olive oil potatoes, peperonata, fennel, arugula, cabernet vinaigrette
- Mussels** 16
plum tomatoes, sweet roasted garlic, Calabrian chili flakes, grilled crostini
- Burrata** 15
summer melon, XV00, prosciutto, saba
- Calamari Fritti** 18
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** 12 gf
mixed greens, roasted peppers, grape tomatoes, radishes, grilled red onions, Grana Padana, Chianti vinaigrette
- Apple** 14 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** 13
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
- Santorini** 14
mesclun and arugula greens, kalamata olives, capers, fresh dill, scallion, parsley, tomatoes, barrel-aged feta, balsamic vinaigrette, barley grain croutons

Add to Any Salad

- Freebird grilled chicken 7
- *grilled wild shrimp 14
- *grilled pub sirloin 13
- *grilled organic salmon 13

pasta

- Linguini Carbonara** 18
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
- Gulf Shrimp Fra Diavolo** 30
gulf shrimp, spicy plum tomato sauce, squid ink linguini, marinated Calabrian chiles
- Orecchiette e Salsiccia** 18
sweet Italian sausage, broccoli rabe, cannellini beans, aglio e olio
- Penne Al Forno** 18
sweet Italian sausage, garlic, tomato cream sauce, mozzarella, Grana Padano
- Penne Vodka** 18
marinara, cream, sundried tomatoes, finished with vodka
- Rigatoni Bolognese** 18
hearty meat sauce, whipped Ricotta

All pasta dishes on menu are available with Le Veneziane Organic Gluten-Free Corn Pasta for \$3

Executive Chefs

Thomas Crawford & Timothy Demers
Chef De Cuisine, Bladimir Lopez

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 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 17

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, Hot Soppressata, Coppa, Bresola, Dry Italian Sausage, Aged Gouda, Gorgonzola Piccante, Savirin, Triple Cream, France, Parmegiano Reggiano, Graviera, Greece, Fig Jam, Breadsticks, Grapes

\$30 small / \$50 large

brick oven pizza

gluten free tapioca brown rice dough available 3

Margherita 13

fresh mozzarella, marinara, basil, parmigiano reggiano

Salsiccia 16

broccolini, sausage, stracciatella, mozzarella, herb oil

Fico 16

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, EV00, parmigiano reggiano

Quattro Formaggi 16

fresh mozzarella, gorgonzola, grana padano, ricotta, herb oil

Verduretta 16

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" - 17

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)