



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 17
plum tomatoes, sweet roasted garlic,
Calabrian chili flakes, grilled crostini

Burrata 16
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 8 *grilled wild shrimp 14
*grilled pub sirloin 13 *grilled organic salmon 13

pasta

Linguini Carbonara 19
Fiorucci Pancetta, peas, soft onions,
whipped egg yolks, Grana Padano cream

Calamari Fra Diavolo 24
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 19
sweet Italian sausage, broccoli rabe,
cannellini beans, aglio e olio

Penne Al Forno 19
sweet Italian sausage, garlic,
tomato cream sauce, mozzarella, Grana Padano

Penne Vodka 19
marinara, cream, sundried tomatoes, finished with vodka

Rigatoni Bolognese 20
hearty meat sauce, whipped Ricotta

All pasta dishes on menu are available with
Le Veneziane Imported Gluten-Free Organic 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 19 or Eggplant 18
marinara, fresh Mozzarella, spaghetti, basil-herb breading

* Salmon 23 gf

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

Chicken Piccata 19

Freebird chicken breast, lemon, capers,
butter-wine fingerling potatoes, broccoli

*Bistecca 23 gf

grilled sirloin, broccoli rabe, roasted fingerling potato,
Chianti demi glace, tarragon-lemon butter

Pollo Milanese 19

herb-breaded Freebird chicken breast, Italian greens,
marinated peppers, grana padano, lemon, capers

*VR Burger 18

all-natural black angus, caramelized onions,
Gorgonzola aioli, Brioche roll, hand-cut fries

The Cheshire Burger 18

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 17

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 17

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 / \$55 large

brick oven pizza

gluten free tapioca brown rice dough available 3

Margherita 14

fresh mozzarella, marinara, basil, parmigiano reggiano

Salsiccia 17

broccolini, sausage, stracciatella, mozzarella, herb oil

Fico 17

gorgonzola, golden figs, speck, mozzarella, herb oil

Parma 17

fresh mozzarella, prosciutto di parma, arugula,
parmigiano reggiano, marinara

Vongole Bianca 19

freshly-shucked New England littleneck clams, fresh garlic, basil,
oregano, EV00, parmigiano reggiano

Quattro Formaggi 17

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

Verduretta 17

fresh mozzarella, eggplant, artichoke, roasted peppers, marinara

La Bufalina 19

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)