



# 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 bean and fennel ragu, marinated peppers, arugula
- Mussels** 17  
plum tomatoes, sweet roasted garlic, Calabrian chili flakes, grilled crostini
- Burrata** 16  
fall squash, arugula, pepitas, truffle-honey 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, 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 \$5

#### 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, EVOO, parmigiano reggiano

#### Quattro Formaggi 17

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

#### Verduetta 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)