



# Viron Rondo

## osteria

### antipasti

- My Mother's Chips** 16  
crispy eggplant and zucchini, cucumber-yogurt dip
- Frito Misto** 22  
fried shrimp, smelts, calamari, artichoke hearts, Calabrian chili aioli
- Polpetti** 12  
veal, beef, and pork meatballs, plum tomato sauce, Stracciatella Mozzarella
- Polpo** 20  
charred octopus, chickpea purée, marinated peppers, capers, shaved red onion, Cabernet vinaigrette
- Mussels** 17  
plum tomatoes, sweet roasted garlic, Calabrian chili flakes, grilled crostini
- Burrata** 16  
red and golden beets, 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

- \*grilled pub sirloin 13      Freebird grilled chicken 8
- \*grilled organic salmon 13      meatball 7
- \*grilled wild shrimp 14      fried chickpeas 5

### pasta

- Linguini Carbonara** 19  
Fiorucci Pancetta, peas, soft onions, whipped egg yolks, Grana Padano cream
  - Linguini Vongole** 30  
steamed little necks, minced clams with garlic, olive oil & white wine
  - 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.

### pranzo

#### Classic Parmigiana

Herb-Breaded Freebird Chicken 19 or Eggplant 18 marinara, fresh Mozzarella, spaghetti, basil-herb breading

#### Salmon

23 gf  
Faroe Islands salmon, cauliflower purée, jumbo asparagus, marble potatoes, leeks

#### 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, 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

#### 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)