



Viron Rondo

osteria

antipasti

- My Mother's Chips** 17
crispy eggplant and zucchini, cucumber-yogurt dip
- Shishito Peppers** 15
blistered peppers, sherry vinegar, shaved parmesan, Pugliese bread
- Frito Misto** 23
fried shrimp, fried scallop, calamari, artichoke hearts, Calabrian chili aioli
- Carpaccio** 17
pepper crusted beef, capers, pickled wild mushrooms, lemon, arugula
- Polpetti** 14
veal, beef, and pork meatballs, plum tomato sauce, Stracciatella Mozzarella
- House Made Ricotta** 12
whipped with honey, with toasted filone bread
- Burrata** 16
asparagus, marinated peppers, arugula, prosciutto, truffle-honey saba
- Mussels** 18
plum tomatoes, sweet roasted garlic, Calabrian chili flakes, grilled crostini
- Polpo** 20
charred octopus, chickpea purée, marinated peppers, capers, shaved red onion, Cabernet vinaigrette
- Calamari Fritti** 18
Point Judith calamari, cherry peppers, charred lemon aioli, spicy marinara
- Zuppa** 5/7
soup of the day • cup / bowl

pasta ind. / family

- Linguini Carbonara** 26/60
Fiorucci Pancetta, peas, soft onions, whipped egg yolks, Grana Padano cream
- Linguini Vongole** 32
steamed little necks, minced clams with garlic, saffron & white wine
- Calamari Fra Diavolo** 32
Point Judith calamari, neonata, squid ink linguini, spicy plum tomato sauce, marinated Calabrian chiles
- Gulf Shrimp Fra Diavolo** 34
gulf shrimp, spicy plum tomato sauce, linguini, marinated Calabrian chiles
- Orecchiette e Salsiccia** 26/58
sweet Italian sausage, broccoli rabe, cannellini beans, aglio e olio
- Penne Al Forno** 26
sweet Italian sausage, garlic, tomato cream sauce, mozzarella, Grana Padano
- Penne Vodka** 25/56
marinara, cream, sundried tomatoes, finished with vodka
- Rigatoni Bolognese** 26/62
hearty meat sauce, whipped Ricotta

All pasta dishes on menu are available with Le Veneziane Imported Gluten-Free Organic Corn Pasta for \$5

piatti ind. / family

- Day Boat Fish** (MP)
- Veal Milanese** 45
herb breaded, pounded and pan fried in butter and Greek EVOO, topped with italian greens, marinated peppers, grana padano, lemon, and capers
- Grilled Lamb Rib Chops** 42
cauliflower purée, roasted baby carrots, shaved brussel sprouts calabrian chili salsa verde, fingerling potatoes
- Classic Parmigiana**
Freebird Chicken 26/62, Eggplant 24/50, or Veal 40
herb breaded, pan fried in butter and greek EVOO, topped with marinara, fresh Mozzarella, spaghetti, basil-herb breading
- Salmon** 32 gf
Faroe Islands salmon, black lentil vinaigrette, soffritto, wax beans, green beans, citrus, saffron butter sauce
- Cacciucco** 40 gf
colossal prawns, sea scallops, countneck clams, PEI mussels, calamari, white fish, tomato broth
- Organic Freebird Chicken Marsala** 26/62
Freebird, boneless chicken breast, golden potato purée, baby spinach, Marsala-mushroom jus
- Bell & Evans Organic Chicken** 29 gf
roasted half chicken, golden potato purée, sautéed broccoli rabe, pan jus
- 16 oz. Berkshire Pork Chop** 36
broccolini, golden potato purée, wild mushroom demi-glace, truffle oil drizzle

Executive Chef Thomas Crawford • 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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bistecca

grass fed certified angus beef* M/P

- 16 oz. Ribeye**
- 16 oz. New York Strip**
- 8 oz. Center-Cut Filet**

served with golden potato purée, roasted baby carrots, asparagus, red wine demi-glace, cipolini onion

insalate ind. / family

- Della Casa** 13/32 gf
mixed greens, roasted peppers, grape tomatoes, radishes, grilled red onions, Grana Padana, Chianti vinaigrette
- Apple** 15/34 gf
mixed greens, Granny Smith apples, gorgonzola, caramelized walnuts, craisins, white balsamic
- Caesar** 13/32
chopped romaine hearts, garlic-thyme croutons, Parmigiana, classic caesar dressing
- Mediterranean Salad** 14/32
romaine lettuce, dill, scallions, barrel-aged Feta cheese, lemon vinaigrette
- Toscana** 15/34
mixed greens, ciliegine mozzarella, olives, grape tomatoes, artichokes, roasted peppers, polenta croutons, white balsamic
- Baby Arugula** 14/32
arugula, radicchio, orange, toasted almond, roasted beets, goat cheese, citrus, honey-tarragon vinaigrette
- Santorini** 14/32
mesclun and arugula greens, kalamata olives, capers, fresh dill, scallion, parsley, tomatoes, barrel-aged feta, balsamic vinaigrette, barley grain croutons

Add to Any Salad ind. / family

- Freebird grilled chicken 8/16
- Breaded chicken 9/17
- *grilled wild shrimp 13/30
- *grilled organic salmon 14/30
- *grilled pub sirloin 16/29
- meatball 6

chef's antipasto board

Prosciutto di Parma, Hot Soppressata, Coppa, Dry Italian Sausage, Finocchiona Salami, Fontina, Denmark, Manchego, Spain, Parmegiano Reggiano, Italy, Triple Cream, France, Fig Jam, Breadsticks, Grapes
\$30 small / \$60 large

brick oven pizza

gluten free tapioca brown rice dough available 3

- Margherita** 18
fresh mozzarella, marinara, basil, parmigiano reggiano
- Salsiccia** 24
broccolini, sausage, stracciatella, mozzarella, herb oil
- Fico** 24
gorgonzola, golden figs, speck, mozzarella, herb oil
- Parma** 25
fresh mozzarella, prosciutto di parma, arugula, parmigiano reggiano, marinara
- Vongole Bianca** 26
freshly-shucked New England littleneck clams, fresh garlic, basil, oregano, EVOO, parmigiano reggiano
- Quattro Formaggi** 24
fresh mozzarella, gorgonzola, grana padano, ricotta, herb oil
- Verduretta** 24
fresh mozzarella, eggplant, artichoke, roasted peppers, marinara
- La Bufalina** 24
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 - tapioca brown rice dough

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)