



Viron Ronfo

osteria

antipasti

- My Mother's Chips** 16
crispy eggplant and zucchini, cucumber-yogurt dip
- Frito Misto** 22
fried shrimp, scallop, calamari, artichoke hearts, Calabrian chili aioli
- Polpetti** 13
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
asparagus, marinated peppers, arugula, prosciutto, truffle-honey saba
- Calamari Fritti** 18
Point Judith calamari, cherry peppers, charred lemon aioli, spicy marinara
- VR Hummus Plate** 22
tzatziki, chickpea purée, taramasalata salmon spread, tomato, cucumber, olives, celery, grilled pita
- 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** 15 gf
mixed greens, Granny Smith apples, gorgonzola, caramelized walnuts, raisins, 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** 15
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
- *grilled organic salmon 13
- *grilled wild shrimp 14
- Freebird grilled chicken 9
- breaded chicken 10
- meatball 6
- fried chickpeas 3

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, saffron & white wine
 - Calamari Fra Diavolo** 25
Point Judith calamari, neonata, spicy plum tomato sauce, squid ink linguini, marinated Calabrian chiles
 - Shrimp Scampi** 28
white wine, lemon, spinach, capers, heirloom tomatoes, over linguini
 - Orecchiette e Salsiccia** 19
sweet Italian sausage, broccoli rabe, cannellini beans, aglio e olio
 - Penne Al Forno** 20
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 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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pranzo

Classic Parmigiana

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

Salmon

23 gf
Faroe Islands salmon, black lentil vinaigrette soffritto, wax beans, green beans

Chicken Piccata

19
Freebird chicken breast, lemon, capers, butter-wine fingerling potatoes, broccoli

*Bistecca

24 gf
8 oz. grilled sirloin, garlic butter, red wine demi-glace, broccoli rabe, roasted fingerlings

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, lettuce, tomato, Brioche roll, hand-cut fries

The Cheshire Burger

18
bacon, cheddar, sunny side egg, black truffle aioli, lettuce, tomato

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
grilled zucchini & eggplant, portabella mushrooms, roasted red peppers, green olive tapenade

Fish Sandwich

17
pan-seared white fish, lettuce, roasted tomatoes, calabrian chili aioli, brioche roll

Classic Meatball

17
Sunday sauce, fresh mozzarella, Italian grinder

Chicken Cutlet

17
herb breaded and fried, topped with Provolone, red peppers, and Sunday sauce, Italian grinder

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 / \$58 large

brick oven pizza

gluten free tapioca brown rice dough available 3

Margherita

15
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)