



# 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  
sofritto, 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** 18  
breaded 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** 16  
fresh mozzarella, marinara, basil, parmigiano reggiano
- Salsiccia** 18  
broccolini, sausage, stracciatella, mozzarella, herb oil
- Fico** 18  
gorgonzola, golden figs, speck, mozzarella, herb oil
- Parma** 18  
fresh mozzarella, prosciutto di parma, arugula, parmigiano reggiano, marinara
- Vongole Bianca** 20  
freshly-shucked New England littleneck clams, fresh garlic, basil, oregano, EVOO, parmigiano reggiano
- Quattro Formaggi** 18  
fresh mozzarella, gorgonzola, grana padano, ricotta, herb oil
- Verduetta** 18  
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)