



Viron Rondo

osteria

antipasti

My Mother's Chips 18

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

Polpetti 15

veal, beef, and pork meatballs, plum tomato sauce, Stracciatella Mozzarella

House Made Ricotta 12

whipped with honey, with toasted filone bread

Burrata 17

roasted butternut squash, red beets, Italian greens, sliced almonds, saba

Crispy Brussels Sprouts 16

spicy honey vinegar, crispy pancetta, scallions, pumpkin seeds

Mussels 19

plum tomatoes, sweet roasted garlic, Calabrian chili flakes, grilled crostini

Polpo 21

charred octopus, chickpea purée, marinated peppers, capers, shaved scallions, Cabernet vinaigrette

Calamari Fritti 19

Point Judith calamari, cherry peppers, charred lemon aioli, spicy marinara

VR Hummus Plate 24

tzatziki, chickpea purée, taramasalata salmon spread, eggplant caponata, tomato, olives, arugula, pita

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 Scallops 42

cauliflower purée, roasted baby carrots, wild kale, shishito peppers, pomegranate seeds, lemon butter sauce

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 45

parsnip purée, crispy rosemary potatoes, brussels sprouts, morel mushrooms, red wine demi-glace

Classic Parmigiana

Freebird Chicken 27/62, 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, butternut squash purée, black lentils, shaved brussels sprouts, fig vincotto

Cacciucco 42 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, heirloom polenta, 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. 100123

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, brussels sprouts, baby carrots, king oyster mushrooms, red wine demi-glace

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 15/34

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 15/34

arugula, radicchio, orange, toasted almond, roasted beets, goat cheese, citrus, honey-tarragon vinaigrette

Santorini 15/34

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

*grilled wild shrimp 13/30

Breaded chicken 9/17

*grilled organic salmon 14/30

*grilled pub sirloin 16/29

meatball 6

chef's antipasto board

Prosciutto di Parma, Hot Soppresata, 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)