



Viron Rondo

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 scallions, Cabernet vinaigrette
- Mussels** 17
plum tomatoes, sweet roasted garlic, Calabrian chili flakes, grilled crostini
- Burrata** 16
roasted tomatoes, arugula, olives, sliced prosciutto, bread stick, saba
- Calamari Fritti** 18
Point Judith calamari, cherry peppers, charred lemon aioli, spicy marinara
- VR Hummus Plate** 22
tzatziki, chickpea purée, taramasalata salmon spread, eggplant caponata, tomato, olives, arugula, pita
- Garlic Bread** 10
gorgonzola, garlic-herb butter
- Zuppa** 5/7
soup of the day • cup / bowl

insalate

- Della Casa** 13 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, craisins, white balsamic
- Caesar** 13
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
- Vegan Quinoa & Chickpea Salad** 14
cucumber, kalamata olives, red onions, roasted red peppers, dill, lemon vinaigrette

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

pasta

- Linguini Carbonara** 19
Fiorucci Pancetta, peas, soft onions, whipped egg yolks, Grana Padano cream
- Linguini Vongole** 28
steamed little necks, minced clams with garlic, saffron & white wine
- Calamari Fra Diavolo** 26
Point Judith calamari, Calabrian chile purée, squid ink linguini, spicy plum tomato sauce, 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.

pranzo

Classic Parmigiana

Herb-Breaded Freebird Chicken 20 or Eggplant 18 marinara, fresh Mozzarella, spaghetti, basil-herb breading

Salmon

23 gf Faroe Islands salmon, cauliflower purée, baby carrots, shaved brussels sprouts, fig vincotto

Veal Saltimbocca

24 veal cutlets, prosciutto, sage, fontina, crispy rosemary potatoes, sautéed spinach, rich veal demi au jus

Chicken Piccata

19 Freebird chicken breast, lemon, capers, crispy rosemary potatoes, broccoli

*Bistecca

24 gf 8 oz. grilled sirloin, garlic butter, red wine demi-glace, broccoli rabe, crispy rosemary potatoes

Pollo Milanese

20 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

17 grilled zucchini & eggplant, portabella mushrooms, fresh mozzarella, 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

Veal Cutlet

19 herb breaded and fried, marinated peppers, Sunday sauce, mozzarella, 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)