



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 red & yellow tomatoes, Italian greens, asparagus, prosciutto, sea salt crostini

MUSSELS 19
plum tomatoes, sweet roasted garlic, Calabrian chili flakes, grilled crostini

POLPO 21
charred octopus, marinated gigante beans, peppers, arugula, lemon saffron aioli, cabernet vinaigrette

CALAMARI FRITTI 19
Point Judith calamari, cherry peppers, charred lemon aioli, spicy marinara

VR HUMMUS PLATE 24
chickpea purée, tzatziki, taramasalata salmon spread, eggplant caponata, tomato, olives, arugula, pita

ZUPPA 5/7
soup of the day • cup / bowl

INSALATE LITTLE LEAF FARM ind. / family

DELLA CASA 14/34 GF
green leaf, roasted peppers, grape tomatoes, radishes, grilled red onions, Grana Padana, Chianti vinaigrette

APPLE 16/38 GF
green leaf, granny smith apples, gorgonzola, caramelized walnuts, craisins, white balsamic

CAESAR 14/38
chopped romaine hearts, garlic-thyme croutons, Parmigiana, classic caesar dressing

MEDITERRANEAN SALAD 16/38
romaine lettuce, dill, scallions, barrel-aged Feta cheese, lemon vinaigrette

TOSCANA 16/36
green leaf, ciliegine mozzarella, olives, grape tomatoes, artichokes, roasted peppers, polenta croutons, white balsamic

BABY ARUGULA 16/38
arugula, radicchio, orange, toasted almond, roasted beets, goat cheese, citrus, honey-tarragon vinaigrette

SANTORINI 16/38
green leaf, arugula greens, kalamata olives, capers, fresh dill, scallion, parsley, tomatoes, barrel-aged feta, balsamic vinaigrette, barley grain croutons

VEGAN QUINOA & CHICKPEA SALAD 17
cucumber, kalamata olives, red onions, roasted red peppers, dill, lemon vinaigrette

ADD TO ANY SALAD ind. / family

Freebird grilled chicken 9/20 Grilled wild shrimp, min 3pcs \$4 per pc
Breaded chicken 10/23 Grilled organic salmon, 6oz 14/34
Grilled sirloin, 6oz 16/36 Meatball 6

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, Calabrian chile purée, 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 26/60
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 25/60
marinara, cream, sundried tomatoes, finished with vodka

RIGATONI BOLOGNESE 26/67
hearty meat sauce, whipped Ricotta

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

May 2024

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.

CHEF'S ANTIPASTO BOARD

Prosciutto di Parma, Hot Soppressata, Coppa, Dry Italian Sausage, Finocchiona Salami, Cacciocavallo, Italy, 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" - 14 • LARGE 17" - 18
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)

BISTECCA

grass fed certified angus beef* M/P

16 OZ. "CREEKSTONE" RIBEYE

8 OZ. CENTER-CUT FILET MIGNON

16 OZ. "PRIME" NEW YORK STRIP

served with golden potato purée, asparagus, baby carrots, wild mushrooms, red wine demi-glace

PIATTI ind. / family

DAY BOAT SCALLOPS 42
barley risotto, fava beans, wild kale, orange-ginger vinaigrette, shishito peppers

16 OZ. VEAL CHOP BONE-IN MILANESE 47
herb breaded, fried in butter and Greek EVOO, topped with Italian greens, marinated peppers, grana padano, lemon, and capers

GRILLED LAMB CHOPS 47
crispy rosemary potatoes, French beans, baby carrots, cumin-herb yogurt, Calabrian chili salsa verde

CLASSIC PARMIGIANA
Freebird Chicken 26/65, Eggplant 24/55 or Bone-In Veal Chop 47

herb breaded, pan fried in butter and greek EVOO, topped with marinara, fresh Mozzarella, spaghetti, basil-herb breading

SALMON 32 GF
Faroe Islands salmon, English pea purée, tri-colored quinoa, roasted beets, leeks

CACCIUCCO 45 GF
colossal prawn, sea scallops, countneck clams, PEI mussels, calamari, white fish, tomato broth

ORGANIC FREEBIRD CHICKEN MARSALA 26/65
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
spring onion heirloom polenta, broccolini, baby carrots, wild mushroom demi-glace, truffle oil drizzle

WILD KING TIGER PRAWNS 62
marinated & grilled head on colossal prawns, white wine lemon caper butter sauce, charred lemon