



Viron Rondo

osteria

CHARCUTERIE 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
\$32 small / \$59 large

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, Straciatella 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 22**
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 15/34**
green leaf, roasted peppers, grape tomatoes, radishes, grilled red onions, Grana Padana, Chianti vinaigrette
- APPLE 16/38**
green leaf, granny smith apples, gorgonzola, caramelized walnuts, craisins, white balsamic
- CAESAR 15/38**
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
- GRECCA 25/75**
Garden tomatoes (March Farms, Bethlehem, CT)
English cucumbers, green peppers, red onion, kalamata olives, barrel aged feta cheese, black pepper, sea salt, wild oregano, Greek evoo

ADD TO ANY SALAD ind. / family

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

FROM THE SEA ind. / family

- WILD COLOSSAL JUMBO SHRIMP 58**
marinated & grilled colossal jumbo shrimp, head on, white wine lemon caper butter sauce, charred lemon, grilled asparagus
- DAY BOAT SCALLOPS 42**
barley risotto, fava beans, wild kale, orange-ginger vinaigrette, shishito peppers
- SALMON 32**
Faroe Islands salmon, English pea purée, tri-colored quinoa, roasted beets, leeks
- CACCIUCCO 45**
colossal prawn, sea scallops, countneck clams, PEI mussels, calamari, white fish, tomato broth
- 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

BUTCHER SHOP

- 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
 - 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
 - 16 OZ. BERKSHIRE PORK CHOP 36**
spring onion heirloom polenta, broccolini, baby carrots, wild mushroom demi-glace, truffle oil drizzle
 - GRILLED LAMB CHOPS 47**
crispy rosemary potatoes, French beans, baby carrots, cumin-herb yogurt, Calabrian chili salsa verde

FROM THE LAND ind. / family

- ORGANIC FREEBIRD CHICKEN MARSALA 27/65**
Freebird, boneless chicken breast, golden potato purée, baby spinach, Marsala-mushroom jus
 - BELL & EVANS ORGANIC CHICKEN 29**
roasted half chicken, golden potato purée, sautéed broccoli rabe, pan jus
 - CLASSIC PARMIGIANA**
Freebird Chicken 27/65, 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
 - LINGUINI CARBONARA 26/60**
Fiorucci Pancetta, peas, soft onions, whipped egg yolks, Grana Padano cream
 - 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 27/69**
hearty meat sauce, whipped Ricotta
- All pasta dishes on menu are available with Le Veneziane Imported Gluten-Free Organic Corn Pasta for \$5*

SIDES

- | | | |
|-------------|-----------------|---------------------|
| Asparagus 7 | Broccoli Rabe 7 | Potato Puree 5 |
| Broccoli 7 | Greek Olives 5 | Rosemary Potatoes 7 |

BRICK OVEN PIZZA

gluten free tapioca brown rice dough available 3

- MARGHERITA 19**
fresh mozzarella, marinara, basil, parmigiano reggiano
- SALSICCIA 24**
broccolini, sausage, straciatella, 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)

Executive Chef Thomas Crawford • Chef De Cuisine Bladimir Lopez Please inform your servers if anyone in your party has a dietary restriction.

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.*