

Viron Rondo

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
\$30 small / \$58 large

ANTIPASTI

MY MOTHER'S CHIPS 16

crispy eggplant and zucchini, cucumber-yogurt dip

FRITO MISTO 22

fried shrimp, scallops, calamari, artichoke hearts, Calabrian chili aioli

POLPETTI 13

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

POLPO 20

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

MUSSELS 17

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

BURRATA 17

prosciutto de parma, roasted peppers, tomatoes, Italian greens, pistachio-basil sauce, toasted filone bread

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

Lentil • cup / bowl 5/8

Soup of the day • cup / bowl MP

INSALATE LITTLE LEAF FARM

DELLA CASA 13

mixed greens, roasted peppers, grape tomatoes, radishes, grilled red onions, Grana Padana, Chianti vinaigrette

APPLE 15

mixed greens, Granny Smith apples, gorgonzola, caramelized walnuts, craisins, 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

ROASTED BEET & ORANGE SALAD 17

frisee, feta cheese, pistachios, evoo, balsamic vinegar

ADD TO ANY SALAD

Freebird grilled chicken 9
Breaded chicken 10
Teres Major, 10 oz 16

Wild jumbo shrimp, 4 pc. 16
Grilled organic salmon, 6 oz 13
Meatball 6
Burger patty 15
(blend of brisket, short-rib & chuck)

WOOD FIRED PANINI & ITALIAN SANDWICHES

CLASSICO PANINI 17

grilled marinated chicken breast, roasted red peppers, arugula, mozzarella pesto

TACCHINO PANINI 17

roasted turkey, applewood smoked bacon, cheddar, and maple aioli

ROASTED VEGETABLE PANINI 16

Balsamic marinated portobello mushrooms, roasted eggplant, red onion, roasted red peppers, green olive tapenade, mozzarella

FISH SANDWICH 18

breaded pan-seared white fish, lettuce, roasted tomatoes, calabrian chili aioli, brioche roll

CLASSIC MEATBALL 17

Sunday sauce, fresh mozzarella, ciabatta bread

CLASSICO ITALIAN 17

Prosciutto de parma, soppressata, mortadella, arugula, provolone, Italian seasoning, ciabatta bread

CHICKEN CUTLET 18

herb breaded and fried, marinated peppers, Sunday sauce, mozzarella, ciabatta bread

CHICKEN CAESAR SALAD WRAP 16

grilled chicken, house made garlic croutons, plain wrap

PORCHETTA SANDWICH 17

leoncini cured sliced pork, roasted red peppers, arugula, provolone, spicy aioli, toasted ciabatta bread

PRANZO

CLASSIC PARMIGIANA

Herb-Breaded Freebird Chicken 21 or Eggplant 18 marinara, fresh Mozzarella, spaghetti, basil-herb breading

SALMON 24

Faroe Island organic cauliflower puree, fingerling potatoes, french beans, shaved brussels sprouts

DAY BOAT FISH OF THE DAY MP

chef's seasonal preparation

VEAL SALTIMBOCCA 26

veal cutlets, prosciutto, sage, provolone, crispy rosemary potatoes, sautéed spinach, butter, rich veal demi au jus

CHICKEN PICCATA 20

Freebird chicken breast, lemon evoo potatoes, broccoli, capers

*STEAK FRITES 28

12 oz New York Strip, sliced, Italian green sauce, hand cut french fries

POLLO OR VEAL MILANESE 19/24

herb-breaded Freebird chicken breast, Italian greens, marinated peppers, grana padano, lemon, capers

*VR BURGER 20

blend of ground brisket, short-rib and chuck, caramelized onions, gorgonzola aioli, lettuce, tomato, brioche roll, hand-cut fries

*THE CHESHIRE BURGER 20

blend of ground brisket, short-rib and chuck, bacon, cheddar, sunny side egg, black truffle aioli, lettuce, tomato, hand-cut fries

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

CACIO E PEPE 19

linguine, black pepper, parmesan reggiano

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

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

VERDURETTA 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)

Executive Chefs Bladimir Lopez and Louis Fiore

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.*

NOV. 22 2024