

ANTIPASTI

MY MOTHER'S CHIPS crispy eggplant and zucchini, cucumber-yogurt dip	17
FRITO MISTO fried shrimp, scallops, calamari, artichoke hearts, calabrian chili aioli	22
POLPETTI veal, beef, and pork meatballs, parmesan, plum tomato sauce, stracciatella	15
POLPO charred octopus, santorini fava puree, red onion, capers, cabernet vinaigrette, sea salt	21
MUSSELS plum tomatoes, sweet roasted garlic, calabrian chili flakes, grilled crostini	17
BURRATA prosciutto, frisee, fava beans, red peppers, tomatoes, balsamic evoo, sea salt crostini	17
CALAMARI FRITTI point judith calamari, cherry peppers, charred lemon aioli, spicy marinara	19
VR HUMMUS PLATE tzatziki, chickpea purée, taramasalata salmon spread, eggplant caponata, tomato, olives, arugula, pita	22
GARLIC BREAD gorgonzola, garlic-herb butter	10
ZUPPA lentil • cup / bowl	5/8
SOUP OF THE DAY	MP

CHARCUTERIE BOARD

30 sm/58 lg

prosciutto di parma, hot soppressata, coppa, dry Italian sausage, finocchiona salami, assorted import & domestic cheeses, fig jam, breadsticks, grapes, olives, artichoke hearts.

INSALATE little leaf farm

DELLA CASA mixed greens, roasted peppers, grape tomatoes, radishes, grilled red onions, grana padana, chianti vinaigrette	13
APPLE mixed greens, granny smith apples, gorgonzola, caramelized walnuts, raisins, white balsamic	15
CAESAR chopped romaine hearts, garlic-thyme croutons, parmigiana, classic caesar dressing	12
MEDITERRANEAN SALAD romaine lettuce, dill, scallions, barrel-aged feta cheese, lemon vinaigrette	14
TOSCANA mixed greens, ciliegine mozzarella, olives, grape tomatoes, artichokes, roasted peppers, polenta croutons, white balsamic	15
BABY ARUGULA arugula, radicchio, orange, toasted almond, roasted beets, goat cheese, citrus, honey-tarragon vinaigrette	14
SANTORINI mesclun and arugula greens, kalamata olives, capers, fresh dill, scallion, parsley, tomatoes, barrel-aged feta, balsamic vinaigrette, barley grain croutons	14
ITALIAN CHOPPED SALAD romaine, cucumber, mozzarella, tomatoes, sopressata, chickpeas, pepperoncini, olives, italian seasoning, red wine vinaigrette	16

Add To Any Salad

wild jumbo shrimp, 4pc. + 16	meatball 4oz +5	breaded chicken +10
grilled organic salmon, 6oz +14	freebird grilled chicken +9	black angus ny steak, 8 oz +18

BRICK OVEN PIZZA gluten free tapioca brown rice dough available +3

MARGHERITA fresh mozzarella, marinara, basil, parmigiano reggiano	17	PARMA fresh mozzarella, prosciutto di parma, arugula, parmigiano reggiano, marinara	19
SALSICCIA broccolini, sausage, stracciatella, mozzarella, herb oil	19	QUATTRO FORMAGGI fresh mozzarella, gorgonzola, grana padano, ricotta, herb oil	19
FICO gorgonzola, golden figs, speck, mozzarella, herb oil	19	VERDURETTA fresh mozzarella, eggplant, artichoke, roasted peppers, marinara	19
VONGOLE BIANCA freshly-shucked New England littleneck clams, fresh garlic, basil, oregano, EVOO, parmigiano reggiano	21	LA BUFALINA artisanal burrata cheese, basil-pinenut pesto, slow roasted tomatoes, parmesan	20

BUILD YOUR OWN small 13" - 13 • large 17" - 17 • 18 white pie (ricotta or mozzarella)

one item on half pizza +1 each - one item on whole pizza +2 each

spinach fire roasted peppers • mushrooms • onions • kalamata olives • extra mozzarella • nodine's sausage meatballs • chicken • eggplant • pepperoni • bacon • extra tomato sauce

fresh garlic +1 • broccoli rabe +3 - prosciutto di parma +3.75



WOOD FIRED PANINI & ITALIAN SANDWICHES

CLASSICO PANINI grilled marinated chicken breast, roasted red peppers, arugula, mozzarella, pesto	19	VR CLASSICO ITALIAN prosciutto di parma, hot sopressata, mortadella, pepperoncini, arugula, provolone, italian vinaigrette, on a ciabatta	20
TACCHINO PANINI roasted turkey, applewood smoked bacon, cheddar, and maple aiol	19	CHICKEN CUTLET herb breaded and fried, marinated peppers, sunday sauce, mozzarella, on a ciabatta	20
ROASTED VEGETABLE PANINI OR SPINACH WRAP balsamic marinated portobello mushrooms, roasted eggplant, red onion, roasted red peppers, green olive tapenade, mozzarella	18	CHICKEN CAESAR SALAD WRAP grilled chicken, house made garlic croutons, plain wrap	18
STEAK PANINI 8 oz black angus ny steak, caramelized onions, roasted peppers, cheddar cheese, black truffle aioli	24	PORCHETTA SANDWICH italian porchetta, peppers, arugula, provolone, spicy calabrian chili aioli, on a ciabatta	20
FISH SANDWICH breaded pan-seared white fish, lettuce, roasted tomatoes, calabrian chili aioli, brioche roll	20	MORTADELLA SANDWICH mortadella, roasted red peppers, stracciatella, arugula, pistachio pesto, on a ciabatta	20
CLASSICO MEATBALL sunday sauce, fresh mozzarella, on a ciabatta	19	CAPRESE SANDWICH fresh mozzarella, heirloom tomatoes, arugula, basil pesto, balsamic reduction, on a ciabatta	18

PASTA

all pastas available with le veneziane imported gluten-free organic corn pasta for +5

LINGUINI CARBONARA fiorucci pancetta, peas, soft onions, whipped egg yolks, grana padano sauce	19
LINGUINI VONGOLE steamed little necks, minced clams with garlic, butter, white wine sauce, herbs	29
CACIO E PEPE hand-made fresh tagliatelle, cracked black pepper, parmigiano reggiano	21
SHRIMP PICATTA fettuccine, garlic, white wine, asparagus, capers, lemon	28
ORECCHIETTE E SALSICCIA sweet italian sausage, broccoli rabe, cannellini beans, aglio e olio	19
PENNE AL FORNO sweet italian sausage, garlic, tomato cream sauce, mozzarella, grana padano	20
PENNE VODKA marinara, cream, sundried tomatoes, finished with vodka	19
RIGATONI BOLOGNESE hearty meat sauce, whipped ricotta	20

PRANZO

CLASSIC PARMIGIANA (freebird chicken or eggplant) marinara, fresh mozzarella, spaghetti, basil-herb breading	21/18
SALMON organic faroe island, spring garlic puree, white quinoa, sugar snap peas, white asparagus, mint, charred lemon	25
DAY BOAT FISH OF THE DAY rainbow ginger carrot puree, roasted fingerling potatoes, broccolini, pistachio salsa	MP
CHICKEN PICCATA freebird egg battered chicken breast, garlic lemon, white wine, broccolini, fingerling potatoes	20
*STEAK FRITES 12 oz new york strip, sliced, italian green sauce, hand cut french fries	29
POLLO MILANESE herb-breaded freebird chicken breast, italian greens, marinated peppers, grana padano, lemon, capers	20
*VR BURGER blend of ground brisket, short-rib and chuck, caramelized onions, gorgonzola aioli, lettuce, tomato, brioche roll, hand-cut fries	21
*THE CHESHIRE BURGER blend of ground brisket, short-rib and chuck, bacon, cheddar, sunny side egg, black truffle aioli, lettuce, tomato, hand-cut fries	21
*VEAL CACCIATORE white wine, garlic, onions, tomato sauce, peppers, olives, sautéed spinach, rosemary potatoes	26

*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. 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.

EXECUTIVE CHEFS **BLADIMIR LOPEZ AND LOUIS FIORE**
CHEF DE CUISINE **ALEJANDRO LUCERO**