



# SOCIAL HOUR

MONDAY THROUGH FRIDAY, 2:00-5:00 PM  
FOR DINE-IN SERVICE ONLY, EXCLUDING HOLIDAYS.

## wine

### RED 8

- hahn pinot noir
- zenato alanera italian blend
- the franciscan cabernet
- dow's "douro vale do bomfim" portuguese blend
- tiblalexis estate "xenos" merlot

### WHITE 8

- le rive pinot grigio
- white haven sauvignon blanc (\$9)
- rodney strong chardonnay
- weingut groiss wagram gruner veldtliner
- loosen "dr. l" reisling

### SPARKLING / ROSÉ 8

- prima perla prosecco
- prima perla sparkling rosé
- saint anne "le cloche" provence rosé

*Viron Rondo*

## drinks

### COCKTAILS 9

- pink drink
- espresso martini
- pear martini
- aperol spritz
- hugo
- old fashion
- sangria: white or red

### SPIRIT FREE 9

- margarita
- pineapple daiquiri
- hugo spritz
- italian spritz
- espresso martini

### DRAFT BEER 6

- Regular Taps**
- counterweight workhorse pilsner
- stella artois
- peroni
- guinness

- Rotating Taps**
- new england brewing rotating ipa
- three floyds rotating ipa

## SALADS

### DELLA CASA 8

mixed greens, roasted peppers, grape tomatoes, radishes, grilled red onions, grana padana, chianti vinaigrette

### CAESAR 8

chopped romaine hearts, garlic-thyme croutons, parmigiana, classic caesar dressing

### ITALIAN CHOPPED SALAD 10

romaine, cucumber, mozzarella, tomatoes, sopressata, chickpeas, pepperoncini, olives, Italian seasoning, red wine vinaigrette

## PIZZA

small 13" - add ons are available at regular price



### MARGHERITA 12

fresh mozzarella, marinara, basil, parmigiano reggiano

### QUATTRO FORMAGGI 13

fresh mozzarella, gorgonzola, grana padano, ricotta, herb oil

### PARMA 14

fresh mozzarella, prosciutto di parma, arugula, parmigiano reggiano, marinara

## APPETIZERS

### PETITE CHARCUTERIE 15

chef's selection of cured meats, import & domestic cheeses, bread sticks

### POLPETTI 7

veal, beef, and pork meatball, plum tomato sauce, stracciatella

### GARLIC BREAD 7

gorgonzola, garlic-herb butter

### LONG HOT PEPPERS 8

blistered, sherry vinegar, shaved parmesan, marinara sauce

### FIG & GOAT CHEESE TOAST 10

filone bread, fig jam, goat cheese, prosciutto, arugula, sliced almonds, saba

### IMPORTED OLIVES 3

### SOUP OF THE DAY 4/6

### HOUSE-MADE SPREADS 5/9/13

*Served with grilled pita*

- spicy chickpea puree
- marinated imported feta
- roasted eggplant caponata
- horse-radish yogurt & roasted red beets

### ITALIAN MARINATED CHICKEN WINGS (7 PIECES) 12

choice of Calabrian chili spicy honey or house-made buffalo sauce, served with gorgonzola dressing

### MUSSELS 12

garlic, white wine, plum tomato sauce, toast points (mild or spicy)

### MY MOTHER'S CHIPS 12

crispy eggplant and zucchini, Tzatziki dip

## BIG PLATES



### \*VR BURGER 14

black angus blend, caramelized onions, gorgonzola aioli, lettuce, tomato, brioche roll & hand-cut french fries

### \*VR SALMON BURGER 14

blend of Faroe Island Salmon, old bay, lemon, evoo, scallions, seasoning and breadcrumbs, served with lettuce, tomato, beet chips, lemon saffron aioli on a brioche bun and hand-cut French fries

### BUFFALO CHICKEN SANDWICH 13

herb breaded chicken breast, house made buffalo sauce, cheddar cheese, lettuce, brioche bun, hand cut French fries

### PENNE VODKA 13

marinara, cream, sundried tomatoes, finished with vodka

### RIGATONI BOLOGNESE 15

hearty meat sauce, whipped ricotta

## DESSERT

### TIRAMISU 8

### CANOLI 8

\*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. Menu availability is subject to change at the discretion of management and product availability. No substitutions.

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