SOCIAL HOUR

MONDAY THROUGH FRIDAY, 2:00–5:30 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

bosso pinot grigio
white haven sauvignon blanc *($9)*
rodney strong chardonnay
loosen "dr. l" reisling
villa monsignore moscato

SPARKLING / ROSÉ 8

prima perla prosecco
prima perla sparkling rosé
studio by miraval provence rosé
mionetto n/a prosecco

drinks

COCKTAILS 9

elysium cosmo
virons garden
pear martini
aperol spritz
seasonal old fashion
sangria: white or red

SPIRIT FREE 9

margarita
pineapple daiquiri
hugo spritz
italian spritz
espresso martini

DRAFT BEER 6

regular taps
counter weight headway ipa
counter weight workhorse pilsner
stella artois
peroni
guinness

rotating taps
new england brewing company
three floyds brewing
two roads brewing company

SALADS

CLASSIC ARUGULA 9
wild arugula, 24 month aged parmigiano reggiano, fresh lemon juice, evoo, black pepper

CAESAR 9
chopped romaine hearts, garlic-thyme croutons, parmigiano, classic caesar dressing

ITALIAN CHOPPED SALAD 10
romaine, cucumber, mozzarella, tomatoes, sopressata, chickpeas, pepperoncini, olives, Italian seasoning, red wine vinaigrette

PIZZA

small 14" - add ons are available at regular price

MARGHERITA 12
fresh mozzarella, marinara, basil, parmigiano reggiano

FICO 14
fresh mozzarella, gorgonzola, golden figs, speck, herb oil

PARMA 15
fresh mozzarella, prosciutto di parma, arugula, parmigiano reggiano, marinara

*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 managment and product availability. No substitutions.

APPETIZERS

PETITE CHARCUTERIE 16
chef's selection of cured meats, import & domestic cheeses, bread sticks

POLPETTI 8
veal, beef, and pork meatball, plum tomato sauce, stracciatella

GARLIC BREAD 7
gorgonzola, garlic-herb butter

SHISHITO PEPPERS 10
blistered, sherry vinegar, shaved parmesan, balsamic glaze

EAST COAST OYSTER *(4 pieces)* 12
on half shell, mignonette, cocktail sauce, lemon

FIG & GOAT CHEESE TOAST 11
filone bread, fig jam, goat cheese, prosciutto, arugula, sliced almonds, balsamic

HOUSE-MADE TRUFFLE ARANCINI 12
arborio rice, mozzarella, arugula, shaved parmesan, spicy marinara

HOUSE-MADE SPREADS 5/9/13
served with grilled pita
- spicy chickpea puree
- fig whipped ricotta
- roasted eggplant dip
- marinated olives & imported feta

ITALIAN MARINATED CHICKEN WINGS 12
choice of italian sweet & spicy or house-made buffalo sauce, served with gorgonzola dressing

MUSSELS 13
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 15
black angus blend, caramelized onions, gorgonzola aioli, lettuce, tomato, brioche roll & choice of hand-cut fries or della casa salad

BUFFALO CHICKEN SANDWICH 14
herb breaded chicken breast, house made buffalo sauce, arugula, tomato, brioche bun & choice of hand-cut fries or della casa salad

PENNE VODKA 14
marinara, cream, sundried tomatoes, shallots, finished with vodka

RIGATONI BOLOGNESE 16
hearty meat sauce, whipped ricotta

ORECCHIETTE E SALSICCIA 15
sweet italian sausage, broccoli rabe, cannellini beans, aglio e olio

SOUVLAKI CHICKEN KEBAB 15
marinated, skewered with onions & peppers, tzatziki
grilled pita

DESSERT

TIRAMISU 8
CANNOLI 8

Viron Rondo

September 2026