



# Viron Rondo

## osteria

### CHARCUTERIE BOARD

Prosciutto di Parma, Hot Soppressata, Coppa, Dry Italian Sausage, Finocchiona Salami, Fontina, Denmark, 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, scallop, calamari, artichoke hearts, Calabrian chili aioli
- POLPETTI 13**  
veal, beef, and pork meatballs, plum tomato sauce, Stracciatella Mozzarella
- POLPO 20**  
charred octopus, chickpea purée, marinated peppers, capers, shaved scallions, Cabernet vinaigrette
- MUSSELS 17**  
plum tomatoes, sweet roasted garlic, Calabrian chili flakes, grilled crostini
- BURRATA 17**  
heirloom tomatoes, sliced peaches, arugula, slice prosciutto, sea salt crostini
- 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 5/7**  
soup of the day - cup / bowl

### 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, raisins, 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
- VEGAN QUINOA & CHICKPEA SALAD 14**  
cucumber, kalamata olives, red onions, roasted red peppers, dill, lemon vinaigrette
- GRECCA 25**  
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

- |                            |  |
|----------------------------|--|
| Freebird grilled chicken 9 | Wild jumbo shrimp, min 4pcs \$4 per pc |
| Breaded chicken 10         | Grilled organic salmon, 6oz 13         |
| Grilled sirloin, 6oz 14    | Meatball 6                             |

### WOOD FIRED PANINI & ITALIAN SANDWICHES

- CLASSICO PANINI 17**  
grilled marinated chicken breast, tomatoes, arugula, mozzarella pesto
- TACCHINO PANINI 17**  
roasted turkey, applewood smoked bacon, cheddar, and maple aioli
- ROASTED VEGETABLE PANINI 16**  
roasted zucchini, eggplant, portobello mushroom, mozzarella, roasted peppers, green olive tapenade
- FISH SANDWICH 18**  
breaded pan-seared white fish, lettuce, roasted tomatoes, calabrian chili aioli, brioche roll
- CLASSIC MEATBALL 17**  
Sunday sauce, fresh mozzarella, Italian grinder
- CHICKEN CUTLET 18**  
herb breaded and fried, marinated peppers, Sunday sauce, mozzarella, Italian grinder

### PRANZO

#### CLASSIC PARMIGIANA

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

#### SALMON 24

Faroe island salmon, tri-colored quinoa, grilled corn, french beans, roasted tomatoes

#### VEAL SALTIMBOCCA 24

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

#### CHICKEN PICCATA 19

Freebird chicken breast, lemon, capers, crispy rosemary potatoes, broccoli

#### \*BISTECCA 24

8 oz. grilled sirloin, hand-cut french fries, broccoli rabe, garlic butter, red-wine demi glace

#### POLLO OR VEAL MILANESE 19/24

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

#### \*VR BURGER 20

all-natural black angus, caramelized onions, gorgonzola aioli, lettuce, tomato, brioche roll, hand-cut fries

#### THE CHESHIRE BURGER 20

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

#### CALAMARI FRA DIAVOLO 26

Point Judith calamari, neonata, spicy plum tomato sauce, squid ink linguini, marinated Calabrian chiles

#### 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 — Thomas Crawford** 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.*

**JULY 25, 2024**