

Viron Rondo

SOCIAL HOUR

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

APPETIZER

PETITE CHARCUTERIE 14

Chef's selection of cured meats, artisanal cheeses, bread sticks

POLPETTI 7

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

HOUSEMADE RICOTTA 8

whipped with honey with toasted filone bread

SHISHITO PEPPERS 9

blistered peppers, sherry vinegar, shaved parmesan, pugliese bread

GARLIC BREAD 7

gorgonzola, garlic-herb butter

IMPORTED OLIVES 3

HOUSE-MADE SPREADS

ONE-\$5 / TWO-\$9 / THREE-\$13

spicy chickpea puree | marinated imported feta | roasted eggplant caponata | taramasalata (salmon spread)

SERVED WITH GRILLED PITA

GRILLED ARTICHOKE HEARTS 10

arugula, almond, parmigiano reggiano, lemon vinaigrette

MUSSELS 12

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

MY MOTHER'S CHIPS 12

crispy eggplant and zucchini, Tzatziki dip

SOUP OF THE DAY 4 OR 6

SALAD

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

SANTORINI 8

Green leaf, arugula, kalamata olives, capers, fresh dill, scallion, parsley, tomatoes, barrel-aged feta, balsamic vinaigrette, barley grain croutons

PIZZA

SMALL 13" | ADD ONS ARE AVAILABLE AT REGULAR ADD-ON 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

BIG PLATES

* VR BURGER 14

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

* THE CHESHIRE BURGER 14

all-natural black angus, bacon, cheddar, sunny side egg, black truffle aioli, lettuce, tomato, brioche roll & hand-cut french fries

SPICY CHICKEN SANDWICH 13

herb-breaded chicken breast, cheddar, lettuce, Calabrian aioli, brioche, 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

DRINKS

WINE 8

RED

Hahn Pinot Noir

Zenato Alanera Italian Blend

The Franciscan Cabernet

Dow's "Douro Vale do Bomfim" Portuguese Blend

Tiblalexis Estate "Xenos" Merlot

WHITE

Le Rive Pinot Grigio

White Haven Sauvignon Blanc (\$9)

Rodney Strong Chardonnay

Weingut Groiss Wagram Gruner Veldtliner

Loosen "Dr. L" Reisling

SPARKLING / ROSÉ

Prima Perla Prosecco

Prima Perla Sparkling Rosé

Saint Anne "Le Cloche" Provence Rosé

Mionetto N/A Prosecco

DRAFT BEER 6

REGULAR TAPS

Counterweight
Workhorse Pilsner

Stella Artois

Peroni

Guinness

ROTATING TAPS

New England Brewing
Rotating IPA

Three Floyds Rotating IPA

Two Roads Brewing

COCKTAILS 9

Apple Cider Margarita

Winter Pear Martini

Dragonfruit Cosmo

Aperol Spritz

Espresso Martini

Sangria: white or red

NONALCOHOLIC 9

Margarita

Pineapple Daiquiri

Hugo Spritz

Italian Spritz

Espresso Martini

REVISED OCTOBER 2024

MENU AVAILABILITY IS SUBJECT TO CHANGE AT THE DISCRETION OF MANAGEMENT AND PRODUCT AVAILABILITY. NO SUBSTITUTIONS.
*THESE ITEMS ARE COOKED TO ORDER. THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, SHELLFISH AND EGGS REDUCES THE RISK OF FOODBORNE ILLNESS.