

Viron Rondo

CHARCUTERIE BOARD

Prosciutto di Parma, Hot Soppressata, Coppa, Dry Italian Sausage, Finocchiona Salami, Cacciocavallo, Italy, Manchego, Spain, Parmegiano Reggiano, Italy, Triple Cream, France, Fig Jam, Breadsticks, Grapes
\$32 small / \$59 large

ANTIPASTI

- MY MOTHER'S CHIPS 18**
crispy eggplant and zucchini, cucumber-yogurt dip
- SHISHITO PEPPERS 15**
blistered peppers, sherry vinegar, shaved parmesan, Pugliese bread
- FRITO MISTO 23**
fried shrimp, fried scallop, calamari, artichoke hearts, Calabrian chili aioli
- POLPETTI 15**
veal, beef, and pork meatballs, plum tomato sauce, Stracciatella Mozzarella
- HOUSE MADE RICOTTA 12**
whipped with honey, with toasted filone bread
- BURRATA 18**
sliced pears, arugula, prosciutto di parma, truffle honey, saba
- MUSSELS 19**
plum tomatoes, sweet roasted garlic, Calabrian chili flakes, grilled crostini
- POLPO 22**
charred octopus, marinated gigante beans, peppers, arugula, lemon saffron aioli, cabernet vinaigrette
- CALAMARI FRITTI 19**
Point Judith calamari, cherry peppers, charred lemon aioli, spicy marinara
- VR HUMMUS PLATE 24**
chickpea purée, tzatziki, taramasalata salmon spread, eggplant caponata, tomato, olives, arugula, pita
- ZUPPA 5/7**
soup of the day • cup / bowl

INSALATE LITTLE LEAF FARM ind. / family

- DELLA CASA 15/34**
green leaf, roasted peppers, grape tomatoes, radishes, grilled red onions, Grana Padana, Chianti vinaigrette
- APPLE 16/38**
green leaf, granny smith apples, gorgonzola, caramelized walnuts, craisins, white balsamic
- CAESAR 15/38**
chopped romaine hearts, garlic-thyme croutons, Parmigiana, classic caesar dressing
- MEDITERRANEAN SALAD 16/38**
romaine lettuce, dill, scallions, barrel-aged Feta cheese, lemon vinaigrette
- TOSCANA 16/38**
green leaf, mozzarella, olives, grape tomatoes, artichokes, roasted peppers, polenta croutons, white balsamic
- BABY ARUGULA 16/38**
arugula, radicchio, orange, toasted almond, roasted beets, goat cheese, citrus, honey-tarragon vinaigrette
- SANTORINI 16/38**
green leaf, arugula greens, kalamata olives, capers, fresh dill, scallion, parsley, tomatoes, barrel-aged feta, balsamic vinaigrette, barley grain croutons
- ROASTED BEET & ORANGE SALAD 17**
frisee, feta cheese, pistachios, evoo, balsamic vinegar

ADD TO ANY SALAD ind. / family

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|-------------------------------|---|
| Freebird grilled chicken 9/20 | Wild jumbo shrimp, 4 pc. 16 / 10 pc. 38 |
| Breaded chicken 10/23 | Grilled organic salmon, 6oz 14/34 |
| Grilled sirloin, 6oz 16/36 | Meatball 6 |
| | Day Boat Scallops M/P |

FROM THE SEA ind. / family

- WILD COLOSSAL JUMBO SHRIMP 58**
marinated & grilled colossal jumbo shrimp, head on, white wine lemon caper butter sauce, charred lemon, crispy brussel sprouts
- DAY BOAT SCALLOPS M/P**
roasted butternut squash risotto, wild spinach, brown butter sage sauce, saba
- SALMON 32**
Faroe Island, saffron-leek puree, fingerling potatoes, French beans & shaved brussel sprouts, orange-pear sauce
- CACCIUCCO 45**
colossal prawn, sea scallops, countneck clams, PEI mussels, calamari, white fish, tomato broth
- LINGUINI VONGOLE 32**
steamed little necks, minced clams with garlic, saffron & white wine
- CALAMARI FRA DIAVOLO 32**
Point Judith calamari, Calabrian chile purée, squid ink linguini, spicy plum tomato sauce, marinated Calabrian chiles
- GULF SHRIMP FRA DIAVOLO 34**
gulf shrimp, spicy plum tomato sauce, linguini, marinated Calabrian chiles

BUTCHER SHOP

fresh certified angus beef M/P

- 16 OZ. RIBEYE**
- 8 OZ. CENTER-CUT FILET MIGNON**
- 16 OZ. "PRIME" NEW YORK STRIP**
golden potato puree, baby carrots, crispy brussel sprouts, wild mushrooms, red-wine demi glace
- 16 OZ. VEAL CHOP BONE-IN MILANESE 47**
herb breaded, fried in butter and Greek EVOO, topped with Italian greens, marinated peppers, grana padano, lemon, and capers
- 16 OZ. BERKSHIRE PORK CHOP 36**
roasted red pepper-heirloom polenta, saute broccolini, truffle mushroom sauce
- GRILLED LAMB CHOPS 47**
goat cheese- golden potato puree, brussel sprouts, baby carrots, mint pomegranate pistachio salsa, demi glace

FROM THE LAND ind. / family

- ORGANIC FREEBIRD CHICKEN MARSALA 27/65**
Freebird, boneless chicken breast, golden potato purée, baby spinach, Marsala-mushroom jus
- BELL & EVANS ORGANIC CHICKEN 29**
roasted half chicken, golden potato purée, sautéed broccoli rabe, pan jus
- CLASSIC PARMIGIANA**
Freebird Chicken 27/65, Eggplant 24/55 or Bone-In Veal Chop 47 herb breaded, pan fried in butter and greek EVOO, topped with marinara, fresh Mozzarella, spaghetti, basil-herb breading
- LINGUINI CARBONARA 26/60**
Fiorucci Pancetta, peas, soft onions, whipped egg yolks, Grana Padano cream
- ORECCHIETTE E SALSICCIA 26/60**
sweet Italian sausage, broccoli rabe, cannellini beans, aglio e olio
- PENNE AL FORNO 26**
sweet Italian sausage, garlic, tomato cream sauce, mozzarella, Grana Padano
- PENNE VODKA 25/60**
marinara, cream, sundried tomatoes, finished with vodka
- RIGATONI BOLOGNESE 27/69**
hearty meat sauce, whipped Ricotta

All pasta dishes on menu are available with *Le Veneziane Imported Gluten-Free Organic Corn Pasta* for \$5

SIDES

- | | | |
|--------------------------|----------------|-----------------------|
| Crispy Brussel Sprouts 7 | Broccoli 7 | Potato Puree 5 |
| Sautéed Garlic Spinach 7 | Greek Olives 5 | Fingerling Potatoes 7 |

BRICK OVEN PIZZA

- MARGHERITA 19**
fresh mozzarella, marinara, basil, parmigiano reggiano
- SALSICCIA 24**
broccolini, sausage, stracciatella, mozzarella, herb oil
- FICO 24**
gorgonzola, golden figs, speck, mozzarella, herb oil

gluten free tapioca brown rice dough available 3

- PARMA 25**
fresh mozzarella, prosciutto di parma, arugula, parmigiano reggiano, marinara
- VONGOLE BIANCA 26**
freshly-shucked New England littleneck clams, fresh garlic, basil, oregano, EVOO, parmigiano reggiano

- QUATTRO FORMAGGI 24**
fresh mozzarella, gorgonzola, grana padano, ricotta, herb oil
- VERDURETTA 24**
fresh mozzarella, eggplant, artichoke, roasted peppers, marinara
- LA BUFALINA 24**
artisanal burrata cheese, basil-pinenut pesto, slow roasted tomatoes, parmesan

• BUILD YOUR OWN •

SMALL 13" - 14 | LARGE 17" - 18 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 and Louis Fiore

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.

OCT. 10, 2024