

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
roasted red peppers, tomatoes, Italian greens, prosciutto di parma, pistachios, sea salt crostini

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

CRISPY BRUSSELS SPROUTS 17
spicy honey vinegar, pancetta, pumpkin seeds

ZUPPA
Lentil • cup / bowl 5/8
Soup of the day • cup / bowl MP

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, raisins, 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

Freebird grilled chicken 9/20	Wild jumbo shrimp, 4 pc. 16 / 10 pc. 38
Breaded chicken 10/23	Grilled organic salmon, 6oz 14/34
Teres Major, 10 oz 17/42	Meatball 6

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 brussels sprouts

SALMON 32
Organic Faroe Island, cauliflower purée, wild black rice, shaved brussels sprouts, French beans

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, broccolini, 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

crème fraîche, sweet potato purée, crispy brussels sprouts, truffle mushroom sauce

GRILLED LAMB CHOPS 47

roasted garlic parsnip purée, French beans, baby carrots, pomegranate salsa, demi-glance

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

SHORT RIB RAGU 34

slowly braised, fettuccini, red wine, tomato, ricotta salata

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.*

DEC. 6, 2024