

## Cicchetti

• POLENTA FRIES • — 8

• MEATBALLS • — 12

• FRIED ARTICHOKEs • — 12

• LAMB BELLY SKEWERS • — 12

*Sourdough Bread \$6*  
served with two  
house butters

## Small Plates

INSALATA — 10

gem lettuce, tomato,  
cucumber, garlic crumb,  
basil buttermilk dressing

GRILLED PEAS — 10

lemon hummus,  
pickled rhubarb & red onion,  
fresh mint

MUSHROOM SALAD — 14

roasted local mushrooms,  
grilled frisée, dijon cream,  
porcini oil,  
crispy shallot

ARTICHOKE SALAD — 14

shaved baby artichoke,  
shallot, frisee, lemon tofu,  
citrus vinaigrette

\*HAMACHI CRUDO — 22

thinly sliced raw hamachi,  
sundried tomato brodo,  
salsa rosa, red oil

BURRATA — 18

cast iron seared burrata,  
blistered cherry tomato,  
red pepper, honey, basil oil

MUSSELS — 18

bangs island mussels,  
pancetta, fresno pepper,  
charred spring onion butter,  
lemon, white wine

FORMAGGIO E SALUMI — 20

selection of cheese & meat  
with accompaniment

*Cheese only — 16*

## Pizzette

VIGNOLA — 14

san marzano tomato,  
fresh mozzarella,  
organic basil

INDIA ST. — 17

black garlic, pepperoni,  
san marzano tomato,  
fontina, fennel pollen

CENTRAL ST. — 17

italian sausage,  
pickled hot pepper,  
mozzarella,  
whipped ricotta

EXCHANGE ST. — 17

grilled chicken,  
sundried tomato,  
balsamic onion,  
pine nut basil pesto

## Pasta

LUMACHE — 30

pork & beef bolognese,  
san marzano tomato,  
fresh herbs,  
grana padano

BUCATINI — 32

marinated shrimp,  
spicy 'nduja cream,  
sundried tomato, spinach,  
mussel dust

RAVIOLI — 28

ricotta, artichoke,  
smoked pancetta,  
garlic cream,  
basil pesto

CAMPANELLE — 26

black pepper,  
pecorino romano,  
garlic bread crumb,  
pea shoots

## Large Plates

\*SALMON — 36

faroe island salmon,  
red lentil arancini, grilled broccolini,  
lemon, caper, & butter sauce

\*FILET — 48

yellow tomato fonduta,  
grilled asparagus, confit tomato,  
cippolini onion, local ramp salsa verde

RISOTTO — 29

carnaroli rice, prosciutto di parma,  
english peas, roasted garlic,  
stracciatella cheese

\*PORK LOIN — 34

pepperonata,  
fried sunchoke, honey balsamic,  
mostarda mascarpone

• In order to accommodate all of our guests we ask that you limit your dining experience to two hours. •  
• All patronage at Via Vecchia is subject to a 3% Kitchen Wellness Fee •

EXECUTIVE CHEF: Mitchell Ryan • GENERAL MANAGER: Ashley Belanger • AGM: Lindsay Cooper

Shakerato  
\$8

## New World



**BLACK HAND\* – 14**  
Bourbon,  
VV Rabarbaro Nocino,  
Bitter Rosso



**SPRINGTIME FOR MUSSOLINI – 14**  
Gin, Berto Aperitivo,  
Genepy, Celery, Ginger,  
Strawberry



**PORTABLE MAGIC – 13**  
Blanco Tequila,  
Aperitivo Nonino,  
Salers, Lemon, Cardamom



**BADA BING\* – 12**  
Cynar, Zucca, Brandy,  
Espresso, Cherry,  
Clarified Coconut



**ANGELO AZZURRO – 14**  
Gin, Vodka, Maraschino,  
Bitter Bianco, Lemon, Dandelion,  
Champagne-Blue Curaçao



**BARRACUDA – 13**  
Blanco Tequila,  
Galliano, Strega, Speziato,  
Pineapple, Lime Cordial, Prosecco



**SICILIAN NEGRONI – 13**  
Gin, Campari, Amaro Dell'Etna,  
Salted Grapefruit Oleo,  
Brûléed Grapefruit



**SBAGLIATO – 13**  
Campari, Bitter Citrus,  
Cocchi Torino,  
Prosecco, Blended

## Almost Classic

**THE DIRTY  
MARTINI\* – 14**  
Olive Oil Vodka,  
VV Dry Vermouth,  
Pecorino Romano



**AVERNA  
MAI TAI\* – 12**  
Averna, Pineapple Rum,  
Pistachio Orgeat,  
Lime, Mint



**THE HIGHBALL – 13**  
Toki Japanese Whisky,  
California Fernet,  
Sperone Torino,  
House Cola Syrup,  
Seltzer



**TUXEDO #2 – 13**  
Gin, Dry Vermouth,  
Artichoke, Olorosso,  
Absinthe, Maraschino



## SPUMANTE

Canella, Prosecco Brut, Veneto, Italy NV – 11 / 40  
La Gioiosa, Prosecco Rosé, Veneto, Italy 2018 – 12 / 44  
Art Wine, Sparkling Rosé, Ukraine NV – 14 / 52  
Domaine du Petite Coteau, Chenin Blanc, Vouvray, France NV – 13 / 48  
Treveri, Blanc de Blancs, "Brut Zero," Columbia Valley, Washington NV – 12 / 44  
Victorieux, Brut Rosé Tradition, Champagne, France NV – 20 / 75

## BIANCO

U Tabarka, "Giancu," Vermentino di Sardegna, Sardegna 2020 – 13 / 48  
Villa Raiano, "Virgo," Greco, Campania 2018 – 10 / 36  
Il Colombaio di Santa Chiara, Vernaccia di San Gimignano, Toscana 2020 – 13 / 48  
Ronchi di Cialla, Friulano, Collio, Friuli 2020 – 14 / 52  
Fabulus, "Foemainae," Pinot Grigio, Ramato, Abruzzo 2020 – 14 / 52  
Feudi di San Gregorio, Falanghina, Campania 2019 – 14 / 52

## ROSATO

Artigiano, Rosato, Terre di Chieto, Abruzzo 2020 – 10 / 36

## ROSSO

Gabrielle Scaglione, "Passeggiando in Vigna," Nebbiolo, Piemonte 2020 – 15 / 56  
Valle Reale, "Vigneto di Popoli," Montepulciano d'Abruzzo 2016 – 15 / 56  
TerreStregate, "Manent," Aglianico Sannio, Campania 2018 – 13 / 48  
Vivaldi, Bardolino, Veneto 2019 – 14 / 52  
Cotarella, "Sodale," Merlot, Lazio 2015 – 12 / 44  
Redentore, Refosco dal Peduncolo, Tre Venezie 2019 – 12 / 44  
Collina Serragrilli, "Neraia," Barbera d'Alba, Piemonte 2018 – 13 / 48  
Poliziano, Vino Nobile di Montepulciano, Toscana 2018 – 20 / 75  
Librandi, "Gravello," Val di Neto, Calabria 2016 – 15 / 56  
San Leonardo, "Terre di San Leonardo," Trentino 2017 – 15 / 56  
Antinori, Tenuta Guado Al Tasso, Bolgheri, Toscana 2020 – 25 / 100

Caprese Milk Punch  
\$12

## Beer

### ON DRAFT – 8

Allagash White  
Oxbow, Luppolo  
Bissell Brothers Rotating  
Maine Beer Company, Lunch

### BOTTLES & CANS

Norumbega Cider, 12oz – 7  
Orono Brewing Tubular, 16oz – 8

\*contains dairy, egg, or nut

BEVERAGE DIRECTOR: Mark Hibbard · BAR LEAD: Morgan Wagner-Holtz · SOMMELIER: Chris Peterman