



Cicchetti

- POLENTA FRIES -- 9
- WARM OLIVES -- 5
- MEATBALLS -- 13
- FRIED ARTICHOKEs -- 12
- LAMB BELLY SKEWERS -- 12

Sourdough Bread \$6
served with two
house butters

Small Plates

- INSALATA – 12**
red endive, golden raisin,
cucumber, bucheron,
mint vinaigrette
- INSALATA DI ANGIURIA – 14**
compressed watermelon,
feta, local nasturtium,
pickled fresno pepper,
shallot, herb oil
- INSALATA DI FUNGO – 14**
roasted local mushrooms,
grilled frisée, dijon cream,
porcini mushroom oil,
crispy garlic
- POMODORO – 16**
heirloom & cherry tomato,
buffalo mozzarella, fresh basil,
pine nuts, white balsamic,
extra virgin olive oil

***HAMACHI CRUDO – 22**
thinly sliced raw hamachi,
sundried tomato brodo,
salsa rosa, red oil

POLPO – 18
grilled octopus,
fingerling potato,
saffron aioli, 'nduja,
crispy caper

BURRATA – 18
charred peaches,
grilled scallion,
blood orange agrodolce,
turmeric pickled fennel

COZZA – 20
bangs island mussels,
pancetta, fresno pepper,
charred spring onion butter,
lemon, white wine

Pizzette

VIGNOLA – 15
san marzano tomato,
fresh mozzarella,
organic basil

BLYTH – 18
alto-adige speck,
stracciatella, baby arugula,
san marzano tomato,
provolone, mozzarella

CENTRAL ST. – 17
italian sausage,
pickled hot pepper,
mozzarella,
whipped ricotta

EXCHANGE ST. – 18
grilled chicken,
sundried tomato,
balsamic onion,
mozzarella, provolone,
pine nut basil pesto

Pasta

LUMACHE – 32
pork shoulder, pancetta,
red pepper fonduta,
garlic bread crumb,
whipped ricotta

BUCATINI – 34
local maine clams,
lemon caper butter,
white wine, scallion,
crispy caper

RAVIOLI – 30
lemon ricotta,
cherry tomato, garlic cream,
summer squash, zucchini,
basil pesto

CAMPANELLE – 30
pecorino romano,
black peppercorn,
black truffle crumb,
local pea shoots

Large Plates

HADDOCK – 38
oven roasted filet,
garlic braised swiss chard,
fresh corn polenta, carrot marmalade

***VEAL PORTERHOUSE – 46**
toasted farro salad,
roasted summer vegetables,
nasturtium gremolata

RISOTTO – 30
carnaroli rice, heirloom tomato,
cippolini onion, truffle burrata,
basil, black truffle, tomato salt

PORK MILANESE – 34
breaded pork loin,
pepperonata, 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

Fresh

PORTABLE MAGIC – 13

Blanco Tequila,
Aperitivo Nonino,
Salers, Lemon, Cardamom



FRAPPE QUEEN – 13

Bully Boy Rum, Anisette,
Watermelon, Pink Peppercorn,
Honey, Lemon



*HEY MAMBO! – 15

Reposado Tequila,
Mezcal, Luxardo Aperitivo,
Coconut, Pineapple, Lime, Blended



*RIDIN' VERDE – 13

Bimini Coconut Gin,
Midori, Kiwi,
Nasturtium, Lime



Bitter

* BLACK HAND – 14

Bourbon,
VV Rabarbaro Nocino,
Bitter Rosso



THE NEAPOLITAN – 13

Sfumato,
Aperol, Lemon,
Strawberry Foam



SICILIAN NEGRONI – 13

Gin, Campari, Amaro Dell'Etna,
Salted Grapefruit Oleo,
Brûléed Grapefruit



CADILLAC RAINBOWS – 14

Cynar, Blackstrap Rum,
Apricot Eau de Vie, Guava,
Golden Falernum, Lime



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



BROOKLYN – 14
Rye, Vermouth, Amer
Picon, Maraschino, Dove
Shanks Charred Apricot
Bitters



SPUMANTE

Canella, Prosecco Brut, Veneto, Italy NV – 11 / 40

La Gioiosa, Prosecco Rosé, Veneto, Italy 2018 – 12 / 44

Lacrima Baccua, Brut Rosado, Cava, Penedes, Spain 2017 – 11 / 40

Domaine du Petite Coteau, Chenin Blanc, Vouvray, France NV – 13 / 48

Laurent-Perrier, Brut Champagne, France NV – 24

BIANCO

U Tabarka, "Giancu," Vermentino di Sardegna, Sardegna 2020 – 13 / 48

Morgante, "Bianco di Morgante," Nero d'Avola Bianco, Sicilia 2020 – 12 / 44

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

Tenuta Scuotto, Falanghina, Campania 2020 – 14 / 52

ROSATO

Castello di Bossi, Rosato di Toscana 2021 – 13 / 48

ROSSO

Fattoria Le Pupille, Morellino di Scansano, Maremma Toscana 2020 – 13 / 48

Il Chiosso, Nebbiolo, Ghemme, Piemonte 2017 – 24 / 96

Guerrieri Rizzardi, "Pojege," Valpolicella Ripasso, Veneto 2018 – 16 / 60

Cardedu, "Praja," Monica di Sardegna, Sardegna 2020 – 14 / 52

Vivaldi, Bardolino, Veneto 2019 – 12 / 44

Cotarella, "Sodale," Merlot, Lazio 2015 – 12 / 44

Redentore, Refosco dal Peduncolo, Tre Venezie 2019 – 12 / 44

Collina Serragrilli, "Serraia," Barbera d'Alba, Piemonte 2018 – 13 / 48

Librandi, "Gravello," Val di Neto, Calabria 2019 – 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

Stowe Cider, 16oz – 8

Orono Brewing Tubular, 16oz – 8

*contains dairy, egg, or nut

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