

No. 10  
DANA STREET

# VIA VECCHIA

BILL OF  
fare

## Cicchetti

• WARM OLIVES • — 5    • LAMB BELLY SKEWERS • — 12    • MEATBALLS • — 13

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

## Small Plates

### INSALATA — 12

red endive, golden raisin,  
cucumber, bucheron,  
mint vinaigrette

### WATERMELON SALAD — 14

compressed watermelon,  
feta, local nasturtium,  
pickled fresno pepper,  
shallot, herb oil

### MUSHROOM SALAD — 14

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

### FAGIOLI — 13

green & yellow beans,  
lemon tofu, basil oil,  
pickled red onion, marzipan

### POMODORO — 16

heirloom & cherry tomato,  
buffalo mozzarella, fresh basil,  
pine nuts, white balsamic,  
extra virgin olive oil

### BURRATA — 17

gold bar squash,  
organic basil, red pepper,  
mustard seed, fennel pollen,  
olivewood aged balsamic

## 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,  
pine nut basil pesto

## Pasta

### LUMACHE — 32

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

### RAVIOLI — 30

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

### CAMPANELLE — 32

confit chicken,  
sundried tomato,  
broccoli, ricotta,  
spicy 'nduja cream

## Large Plates

### PORK MILANESE — 34

breaded pork loin,  
pepperonata,  
honey balsamic,  
mostarda mascarpone

### RISOTTO — 29

ccarnaroli rice,  
heirloom tomato,  
cippolini onion, truffle burrata,  
basil, black truffle, tomato salt

### HADDOCK — 38

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

• 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

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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 HIGBALL – 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

Art Wine, Sparkling Rosé, Ukraine NV – 14 / 52

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, Fruilano, Collio, Friuli 2020 – 14 / 52

Fabulus, "Foeminae," Pinot Grigio, Ramato, Abruzzo 2020 – 14 / 52

La Miraja, "Cuore di Luna," Chardonnay, Piemonte 2021 – 16 / 60

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

Valle Reale, "Vigneto Sant-Eusanio," Montepulciano d'Abruzzo 2017 – 15 / 56

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

Vivaldi, Bardolino, Veneto 2019 – 14 / 52

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