

Cicchetti

MEATBALLS – 13
WARM OLIVES – 5

Small Plates

INSALATA – 16
artisan head lettuce,
pecorino romano,
honey dust,
tarragon & parsley vinaigrette

EGGPLANT PARMIGIANA
BRUSCHETTA – 12
blistered eggplant,
red pepper & tomato caponata,
parmigiana mousse

BURRATA – 18
fuyu persimmons,
baby arugula, pomegranate,
kalamata streusel,
lemon vinaigrette

Pizzette

VIGNOLA – 15
san marzano,
fresh mozzarella,
organic basil

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

Feast of the Seven Fishes-85

ROASTED OYSTERS
john's river oysters,
baby spinach, lobster roe butter,
pancetta, black truffle breadcrumb

CIOPPINO
octopus, monkfish, little neck clams,
san marzano tomato,
spicy lobster brodo, grilled bread

FRUTTI DI MARE TRIO
•baccala•
house salt cod, potato, breadcrumb,
fresno pepper sauce, tarragon aioli
•marinated shrimp•
salmoriglio marinated shrimp,
black garlic purée
•tonnato•
house tonnato sauce, local tuna,
roasted red pepper, celery

RISOTTO
black rice, leeks, garlic,
butter poached maine lobster,
tomato raisins, fresh basil

CANNOLI DOPPIO
pistachio,
luxardo cherry

Pasta

LUMACHE – 28
roasted red pepper fonduta,
shallots, garlic, basil crumb,
whipped ricotta cheese

RAVIOLI – 32
sheep's milk ricotta,
roasted campari tomato,
saffron cream, hot honey

Large Plates

RISOTTO – 32
carnaroli rice, black truffle burrata,
roasted local mushrooms,
grilled scallions, crispy garlic

PORK MILANESE – 34
breaded pork loin, cherry mostarda,
spiced thumbellina carrots,
frisée, champagne mustard vinaigrette

*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 · SOUS CHEF: Ryan Jalbert · CHEF DE CUISINE: Cory Labrecque

Shakerato
\$8

Naughty



THREE MEN AND A BABY – 14

Jim, Jack, Johnnie,
Via Vecchia Rabarbaro, Advieh,
Gold, Frankincense, Myrrh



CHARLIE, I'M PREGNANT – 14

Coconut Washed Bourbon,
Zucca, Cynar,
Espresso, Cherry



YULE LOG – 14

Aquavit, Pasubio,
Birch, Lemon, Chaga,
Hickory Tincture, Mint



CAMPARI CRUSTA – 15

Campari, Grand Marnier,
Luxardo Sangue Morlacco,
Lemon



PANETTONE EGGNOG* – 14

Brandy, Luxardo,
Frangelico, Raspberry,
Vanilla Crème Anglaise



FIGARO FIGARO* – 14

Butter Washed Rum,
Rye, Nux Alpina, Lemon,
Butterscotch, Egg White



STELLA CADENTE – 13

Meyer Lemon Limoncello,
Cranberry, Crème de Menthe,
Prosecco



VIN BRULÉ – 15

Hot Mulled Wine, Barolo Chinato,
Braulio, Angostura, Cider,
Ginger, Cinnamon, Clove

Almost Classic

THE SICILIAN – 14

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



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



AVENUE – 13
Bourbon,
Passoã, Applejack,
Carpano Bianco,
Lime Acid



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



SPUMANTE

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

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

Alberici, "Casalone," Lambrusco, Emilia-Romagna 2020 – 13 / 48

BIANCO

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

Fabulas, "Felices," Passerina, Abruzzo 2020 – 14 / 52

Luigi Volghera, Favorita, Langhe, Piemonte 2021 – 15 / 56

Tenuta La Viola, Albana, "Frangipane," Emilia-Romagna 2018 – 15 / 56

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

ROSATO

Cantele, Negroamaro Rosato, Puglia – 12 / 44

ROSSO

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

Pietradolce, Nerello Mascalese, Etna, Sicily 2020 – 17 / 65

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

Altre Vie "Anfora," Dolcetto d'Alba, Piemonte 2021 – 14 / 52

Casa E di. Mirafiore, "Pietra Magica," Langhe Rosso, Piemonte 2017 – 20 / 75

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

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

Annamaria Sala, Nero d'Avola, Sicily 2021 – 13 / 48

Grifalco, "Gricos," Aglianico del Vulture, Basilicata 2018 – 14 / 52

Librandi, "Gravello," Val di Neto, Calabria 2019 – 15 / 56

San Leonardo, "Terre di San Leonardo," Trentino 2017 – 15 / 56

Guiliana Rosati, Amarone della Valpolicella, Veneto 2018 – 28 / 112

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

Athletic Brewing Co.

Upside Dawn Golden N/A, 12oz – 6

*contains dairy, egg, or nut

GENERAL MANAGER: Ashley Belanger · AGM: Lindsay Cooper · BEVERAGE DIRECTOR: Mark Hibbard