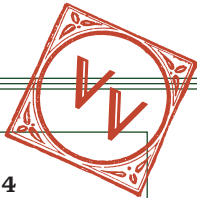


Nº 10
DANA STREET

VIA VECCHIA

BILL OF
fare



Cicchetti

- POLENTA FRIES — 10
- WARM OLIVES — 7
- MEATBALLS — 14
- BRUSSELS SPROUTS — 12
- LAMB BELLY SKEWERS — 12

Sourdough Bread \$7

served with two
house butters

Small Plates

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

GRILLED ARTICHOKES — 16
marinated roman artichokes,
castelvetro olive tapenade,
grilled lemon,
extra virgin olive oil

BRUSCHETTA — 15
smoked baccala,
grilled sourdough bread,
preserved lemon aioli,
fresno pepper sauce

BURRATA — 18
winter citrus,
arugula, fried shallots,
pistachio, white balsamic,
citrus oil

***CRUDO — 18**
cured arctic char,
meyer lemon, greek yogurt,
pickled caulilini,
badger beets, pea shoots

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

***CARPACCIO — 19**
black angus beef,
frisée, crispy caper,
parmigiano dressing,
extra virgin olive oil

MUSSELS — 22
bangs island mussels,
lemon, caper, shallot,
white wine, pickled pepper,
harissa & lemon butter

Pizzette

VIGNOLA — 16
san marzano tomato,
fresh mozzarella,
organic basil

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

CENTRAL ST. — 18
italian sausage,
pickled hot pepper,
mozzarella,
whipped ricotta

SULLIVAN ST. — 17
cacciatore sauce,
grilled chicken,
roasted pepper,
mozzarella, vincotto

Pasta

LUMACHE — 29
roasted red pepper fonduta,
shallots, garlic, basil crumb,
whipped ricotta cheese

TRIPOLINE — 32
pork & beef bolognese,
san marzano tomato,
pecorino romano

RAVIOLI — 33
sheep's milk ricotta,
roasted campari tomato,
saffron cream, hot honey

CAMPANELLE — 32
shrimp,
'nduja butter, scallions,
spicy breadcrumbs

Large Plates

***SCALLOPS — 45**
pan seared,
pancetta tomato jam,
fennel leek ragout, celeriac cream

CHICKEN — 30
braised free range chicken,
house hot sausage & cannellini beans,
smoky peperonata, caper berry, chili threads

RISOTTO — 32
carnaroli rice,
roasted kognut squash,
brown butter powder, toasted pepitas

PORK MILANESE — 35
breaded pork loin, cherry mostarda,
spiced thumbellina carrots,
frisée, champagne mustard vinaigrette

GENERAL MANAGER: Ashley Belanger • **ASSISTANT GENERAL MANAGER:** Lindsay Cooper
EXECUTIVE CHEF: Mitchell Ryan • **SOUS CHEF:** Ryan Jalbert • **CHEF DE CUISINE:** Cory Labrecque

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

No. 10
DANA STREET

VIA VECCHIA

BILL OF
fare

Shakerato
\$8

Fresh



FEVER DREAM – 14
Tequila, Luxardo Bitter Rosso,
Angostura di Amaro,
Pamplemousse, Meyer Lemon Cordial



GRANNY PANTIES – 14
Mezcal, Apple Brandy,
Green Chartreuse,
Granny Smith, Lime, Cardamom



NEW CARDIGAN – 14
Gin, Genepy,
Berto Aperitivo, Hibiscus,
Ginger, Arbol Chili



NOUVEAU FORWARD – 14
Pear Brandy,
Dry Marsala, Bianco Borgogno,
Spiced Pear

Bitter



VIZZINI'S GAMBIT* – 14
Bourbon, Bitter Cherry,
Nux Alpina, Pasubio,
Dove Shanks Amara Oak Bitters



SOPHIA LOREN – 14
St. George Citrus Vodka, Singani63,
Bitter Bianco, Cocchi Americano,
Crème de Violette, Grapefruit Bitters



THE DARKNESS – 13
Espresso & Chicory Infused Rum,
Punt e Mes, Byrrh,
California Fernet



VIN BRULÉ – 15
Hot Mulled Wine, Barolo Chinato,
Braulio, Angostura, Cider,
Ginger, Cinnamon, Clove

Almost Classic

THE SICILIAN – 15
Gin, Campari,
Amaro Dell'Etna,
Salted Grapefruit Oleo,
Brûlèd Grapefruit



THE BROOKLYN – 15
Rye, Vermouth,
Amer Picon, Maraschino,
Dove Shanks Charred
Apricot Bitters



AVENUE – 14
Bourbon,
Passoã, Applejack,
Carpano Bianco,
Lime Acid



**THE DIRTY
MARTINI* – 15**
Olive Oil Vodka,
VV Dry Vermouth,
Pecorino Romano



Wines by the Glass

SPUMANTE

Canella, Prosecco Brut, Veneto, Italy NV – 12 / 44
La Gioiosa, Prosecco Rosé, Veneto, Italy 2018 – 13 / 48
Alberici, “Casalone,” Lambrusco, Emilia-Romagna 2020 – 14 / 52

BIANCO

Menti “Rivalonga,” Garganega, Veneto 2020 – 14 / 52
Morgante, “Bianco di Morgante,” Nero d’Avola Bianco, Sicilia 2020 – 12 / 44
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 – 17 / 65

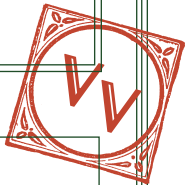
ROSATO

Artigiano, Terre di Chieti Roasado, Abruzzo 2021 – 12 / 44

ROSSO

Pietradolce, Nerello Mascalese, Etna, Sicily 2020 – 17 / 65
Nino Costa “Costa Stefano,” Nebbiolo, Langhe 2020 – 17 / 65
Viviani Valpolicella Classico, Veneto 2020 – 14 / 52
Redentore, Refosco dal Peduncolo, Tre Venezie 2019 – 12 / 44
Annamaria Sala, Nero d’Avola, Sicily 2021 – 14 / 52
Cotarella, “Sodale,” Merlot, Lazio 2015 – 12 / 44
Bali Aglianico del Vulture, Basilicata 2019 – 13 / 48
Tua Rita, “Rosso dei Notri,” Toscana 2019 – 16 / 60
San Leonardo, “Terre di San Leonardo,” Trentino 2017 – 15 / 56
Guiliana Rosati, Amarone della Valpolicella, Veneto 2018 – 28 / 112

Caprese Milk Punch
\$13



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

BEVERAGE DIRECTOR: Mark Hibbard · BAR LEAD: Emy Geer · WINE DIRECTOR: Susannah Gleason

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