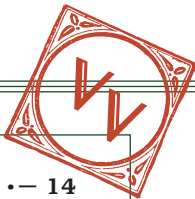


Nº 10
DANA STREET

VIA VECCHIA

BILL OF
fare



Cicchetti

- OLIVES & GIARDINIERA •— 9 • MEATBALLS •— 14 • PANCETTA ARANCINI •— 14
- LAMB BELLY SKEWERS •— 14 • WHIPPED TRUFFLE RICOTTITA •— 9
- BRUSSELS SPROUTS •— 12

Sourdough Bread \$8
served with two
house butters

Small Plates

***KALE CAESAR — 14**
organic baby kale,
garlic croutons, crispy capers,
pecorino romano,
caesar dressing

PEAR & WALNUT SALAD — 16
radicchio & frisée,
caprino fresco, roasted grapes,
poached pears, walnuts,
prosecco vinaigrette

GRAFFITI EGGPLANT — 14
roasted baby eggplant,
kalamata olive tapenade,
red peppers, basil pistou,
parsley

BURRATA — 18
honey poached figs,
pomegranate, baby arugula,
white balsamic agrodolce,
pistachio pesto

SCALLOP CRUDO — 22
raw scallop,
orange juice reduction,
finger lime, pickled fennel,
parsley & ginger gremolata

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

***CARPACCIO — 19**
black angus beef,
mizuna, maitake mushroom,
stracciatella, onion jam, smoked
maldon sea salt

MUSSELS — 22
bangs island mussels,
fall squash brodo, fennel,
preserved lemon, fenugreek,
grilled sourdough bread

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

INDIA ST. — 18
soppressata,
san marzano tomato,
oregano, confit garlic,
honey & black pepper

Pasta

LUMACHE — 32
house vodka sauce,
crispy cippolini onion,
burrata,
calabrian chili oil

CAMPANELLE — 34
shrimp, 'nduja cream,
sundried tomato,
confit garlic, parsley,
crispy capers

***RAVIOLI — 32**
ricotta, brussels sprouts,
guanciale & pancetta,
roasted garlic cream,
cured egg yolk

TRIPOLINE — 34
pork & beef bolognese,
san marzano tomato,
pecorino romano,
fresh herbs



Large Plates

***SCALLOPS — 45**
potato pave, balsamic onions,
brown butter, black garlic purée,
scallop cream sauce

CHICKEN — 30
lemon pepper braised chicken,
broccolini, jimmy nardello peppers,
couscous, charred lemon

RISOTTO — 32
carnaroli rice, roasted local mushrooms,
black truffle stracciatella, parsley,
fried shallots

PORK MILANESE — 34
sautéed garlic kale,
roasted baby carrots,
mostarda cream

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.*

A 3% Kitchen Fair Wage Fee will be applied to all checks

No. 10
DANA STREET

VIA VECCHIA

BILL OF
fare

Shakerato \$8
Tequila, Campari,
Espresso

Naughty



CUFFING SEASON* – 15
Bourbon, Suntori Toki, Walnut,
Barolo Chinato, Poached Fig Cordial,
Dove Shanks Deez Bitters



LITTLE FULL, LOTTA SAP – 14
St. George Terroir Gin,
Cap Corse Bianco, Zirbenz,
Orange Bitters, Rosemary



CHARLIE, FOR CHRISSAKES* – 13
Brown Butter Washed Cachaça,
Applejack, Cardamaro, VV Rabarbaro,
Apple Cider Reduction, Lime Acid



YULE LOG – 14
Aquavit, Pasubio,
Birch, Lemon, Chaga,
Hickory Tincture



RESTING GRINCH FACE – 15
Tequila, Cappelletti, Cassis,
Ginger, Lime, Amara Oak Bitters,
Midori & Suze Foam



GUMDROP BUTTONS* – 14
Gosling's Dark Rum,
Blackstrap Rum, Ginger Liqueur,
Gingerbread, Clarified with Milk



YOUNG, HOT, & BUTTERY* – 14
Bully Boy Rum Co-op 3,
Tuaca, Galliano, Allspice Dram,
Vanilla & Brown Sugar Butter, Served Hot



ORZATA* – 15
Añejo Tequila,
Drambuie, Cocchi Torino,
Carnaroli Rice & Almond Horchata

Almost Classic

PIAZZA VECCHIA – 16
Rye, VV Legacy Amaro,
Cognac, L'Aperitivo Nonino,
Dove Shanks
Charred Apricot Bitters



**PANETTONE
EGGNOG* – 14**
Brandy, Luxardo,
Frangelico, Raspberry,
Vanilla Crème Anglaise



**HOT & DIRTY
MARTINI* – 15**
Olive Oil Vodka,
VV Dry Vermouth,
Pecorino Romano,
Cherry Pepper



**SICILIAN
NEGRONI – 15**
Gin, Campari,
Amaro Dell'Etna,
Antica Torino,
Salted Grapefruit Oleo



Wines by the Glass

SPUMANTE

Canella, Prosecco Brut, Veneto, Italy NV – 13 / 48
Scarpetta, "Timido," Brut Rosé, Friuli NV – 14 / 52
Denny Bini, "Festa," Lambrusco Dell'Emilia NV – 15 / 56

BIANCO

Francesca Poggio, Cortese di Gavi, Piemonte 2021 – 16 / 60
Fratelli Ponte, Roero Arneis, Piemonte 2022 – 14 / 52
Antonio Camillo, Vermentino, Toscana 2021 – 15 / 56
Fabulas, "Felices," Passerina, Abruzzo 2020 – 14 / 52
De Forville, Chardonnay, Piemonte 2022 – 13 / 48

ROSATO

Cantele, Negroamaro Rosato, Puglia 2022 – 13 / 48

ROSSO

Ferdinando Principiano, "Dosset," Dolcetto, Piemonte NV – 14 / 52
Baglio di Pianetto, Frappato, Sicilia 2022 – 11 / 40
Le Vigne di Zamo, "Zamo Rosso," Friuli-Venezia-Giulia 2020 – 12 / 44
Collina Serragrilli, "Bailè," Langhe Nebbiolo, Piemonte 2020 – 18 / 72
Masseria Cuturi, Primitivo, Puglia 2022 – 14 / 52
Casanova della Spinetta, "Il Nero di Casanova," Toscana 2019 – 17 / 64
Basilisco, "Teodosio," Aglianico del Vulture, Basilicata 2020 – 15 / 56
Camigliano, Brunello di Montalcino, Toscana 2017 – 30 / 120

MARSHMALLOW WORLD – 14
Green Chartreuse, Cognac,
Dry Curacao, Ancho Reyes,
Hot Chocolate Ganache,
Marshmallow

Beer

ON DRAFT – 8

Allagash White
Oxbow Luppolo
Barreled Souls
East Brown and Down
Maine Beer Company Lunch

BOTTLES & CANS

Stowe Cider 16oz – 8
Athletic Brewing Co.
Upside Dawn Golden N/A 12oz – 6

*contains dairy, egg, gluten or nut

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

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