



Via Vecchia is Italian for ‘The Old Way.’ We like to think of this as an homage to our home in the Old Port, to the historic cobblestone streets outside our doors, and to a return to doing things the way our ancestors did – with excellence, simplicity, and hospitality.



Wine by the Glass

SPUMANTE

- Santa Giustina, Ortugo, Colli Piacentini,
Emilia-Romagna 2018 – 12 / 44
- Brogliola, Gavi La Meirna, Cortese,
Piedmont – 11 / 40
- Lacrima Baccus, Cava Reserva Extra
Brut, Penedes, Spain 2017 – 10 / 36
- Graham Beck, Brut Rose, Western
Cape, South Africa NV – 13 / 48
- Vitivinicola Rota, “Villa Castellazzo 27,”
Lambrusco Rosato, E-R NV – 10 / 36
- Beaudouin, “Cuvee Prestige,” Champagne
Brut, France NV – 19 / 72
- Medici Ermete, “i Quercioli,” Lambrusco
Secco, Emilia-Romagna NV – 10 / 36
-

BIANCO

- Ca' Maiol, Trebbiano di Lugana,
Lombardia 2019 – 11 / 40
- Ferzo, Pecorino, Terre di Chieti,
Abruzzo 2017 – 10 / 36
- Corte dei Papi, Passerina del
Frusinate, Lazio 2016 – 10 / 36
- Collina Serragrilli Arneis, Roero,
Piemonte 2018 – 13 / 48
- Michele Alois, “Caulino,” Falanghina,
Campania 2017 – 12 / 44
- Stekar, Rebula, Goriska Brda,
Slovenia 2018 – 13 / 48

Amari & Cordials

- Amaro del'Etna – 9
- Aperol – 9
- Averna – 10
- Benedictine – 11
- Bonal – 7
- Branca Menta – 10
- Campari – 10
- Cappelletti – 7
- Cardamaro – 7
- Cocchi Americano – 7
- Cocchi Rosa – 7
- Cynar – 8
- Cynar 70 – 8
- Disaronno – 8
- Dolin Genepy – 8
- Drambuie – 10
- Elisir Novasalus – 7
- Fernet Branca – 10
- Fernet Gancia – 7
- Grandmarnier – 10
- Green Chartreuse – 17
- Lillet Blanc – 7
- Meletti – 7
- Montenegro – 12
- Pernod – 10
- Sambuca – 8
- Sfumato – 7
- St. George Absinthe – 19
- Suze – 9
- Tuaca – 7
- Zucca – 9
- Zwack – 8

Beer

ON DRAFT

Maine Beer Company, Lunch – 8

Oxbow, Farmhouse Pale Ale – 8

Batson River, Pearl St. Pils – 6

Allagash White – 6

BOTTLES & CANS

Norumbega Cider, 16oz – 8

Lone Pine, Portland Pale Ale, 16oz – 8

Allagash Coolship (bottle) – 16

Wine by the Glass

ROSATO

Paul D, Zweigelt Rose (draft) – 9

ROSSO

Monte Santoccio, Valpolicella
Classico, Veneto 2017 – 13 / 48

Fattoria San Lorenzo, “il Casolare,”
Marche 2019 – 11 / 40

Cosimo Taurino, “Notarpanaro,”
Negroamaro, Salento, Apulia 2010 – 13 / 48

Pala, Silenzi Rosso, Isola dei Nuraghi,
Sardegna 2018 – 10 / 36

Col d’Orcia, “Spezieri,”
Toscana 2017 – 12 / 44

Ronchi di Cialla, Refosco, Colli
Orientali, Friuli 2016 – 13 / 48

Tenuta San Leonardo, “Terre di San
Leonardo,” Trentino 2014 – 15 / 56

Grappa / Brandy

Alexander Grappa – 14

Applejack – 7

Barsol Pisco – 11

Boulard Calvados – 16

Courvoisier VS – 10

Pierre Ferrand – 16

Sibona Grappa – 9



Fresh

WATERMELON GARIBALDI – 10

Campari, Aperol, Singani 63,
Watermelon, Citric Acid



MELON SPRITZ – 12

Gin, Genepy, Carpano Dry, Melon,
Celery Shrub, Prosecco



HEY MAMBO – 13

Tequila, Mezcal, Luxardo Apertivo,
Coconut, Pineapple, Lime



AVERNA MAI TAI – 12

Averna, Pineapple Rum,
Pistachio Orgeat, Lime



PAPPAGALLO – 11

Tequila, Amaro Montenegro,
Campari, Passion fruit, Grapefruit



Savory

PHILLY SHORELINE – 12

Pancetta Rum, Falernum,
Snap Pea Cordial



NONA EUCALIPTO – 12

Fernet Branca, Branca Menta,
Strega, Mandarin Sage Cordial,
Lemon, Egg White



NEGRONI FRAPPE* – 13

Tom Cat Gin, Carpano Antica,
Campari, Orange Mascarpone Crema



VIZZINI'S GAMBIT – 11

Rye, Luxardo, Pineapple, Lemon, Sage



CAPRESE MILK PUNCH* – 10

Gin, Dry Vermouth, Tomato,
Basil, White Balsamic



Almost Classic

THE MARTINI – 11

Olive Oil Vodka,
Fino Sherry, Tarragon,
Castelvetrano Olives,
Caper Brine



AMARETTO SOUR – 11

Rum, Noyaux,
Amaretto, Almond,
Lemon



NEGRONI SPAGLIATO – 13

Strawberry Cappelletti,
Cocchi Rosa,
Rose Lambrusco



ANISETTE FRAPPE – 10

Anisette,
Pineapple Sage,
Raspberry, Lemon

