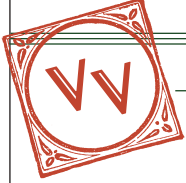


№ 10
DANA STREET

VIA VECCHIA

BILL OF
fare



Brunch

FRUITY PEBBLES* – 15

mixed berries,
honey dew melon, sorbet,
grand marnier & mint

HOT GIRL SUMMER – 11

red leaf gem lettuce,
lemon panko,
green goddess dressing

YA BASIC – 12

two egg, bacon, tuscan potato,
grilled sourdough

BIG MORNIN' SANDO – 14

salami cotto, scrambled egg, smoked
cheddar, pepperoncini aioli, spicy
tomato pesto, tegelli bread

'HEY BIG \$PENDER!'

SEAFOOD TOWER – 42

raw oyster,
meyer lemon & prosecco
mignonette
raw clam,
horseradish & fresno pepper ice

smoked mussels,
paprika oil

smoked trout,
toast points

poached shrimp,
cocktail sauce

**four pieces each*

Pizzette

VIGNOLA – 12

san marzano tomato,
mozzarella, organic basil

CINQUE TERRE – 14

sausage, fresno pepper,
charred scallions, mascarpone,
sunny egg

RICOTTA PANCAKES – 16

whipped mascarpone, limoncello macerated strawberry
real maine maple syrup - 1

SHE A BADDIE – 11

two farm eggs, heavy cream, grilled bread, pancetta,
pickled peppers, leeks, mozzarella

H*R*E*A*M* – 14

hash. rules. everything. around. me.

braised short rib, seared hash patty,
two poached eggs, italian cheese fonduta, kale pistou

NONNI'S CARBONARA – 12

guanciale, pappardelle, garlic chives, grana padano, poached egg

Panini

FUHGEDDABOUDIT – 16

pecorino encrusted chicken,
red pepper coulis, garlic aioli,
pickled red onion,
asiago fresco

BADA BING!! – 14

marinated eggplant,
roasted cherry tomatoes,
buffalo mozzarella,
basil pesto

extra stimi money- 6

THICC
BACON

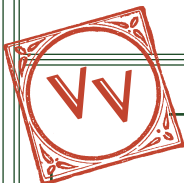
SWEET
SAUSAGE

TUSCAN
POTATO

EXECUTIVE CHEF : Mitchell Ryan · GM : Randa Vashon

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

**does not denote actual fruity pebbles™*



Coffee & Tea

ESPRESSO MACCHIATO CORTADO
AMERICANO CAPPUCINO LATTE

DARK ROAST DRIP COFFEE - 4

YUNAAN BLACK GUNPOWDER GREEN HERBAL TONIC

SHAKERATO - 7 ITALIAN COFFEE - 12
espresso, blanco tequila, espresso, brandy, zucca,
campari, zucchero strega, anisette whip

Cocktails

E TU, BRUTE?—11
vodka, house smoked clamato,
caper brine, lemon



CODE RED—15
eleven red aperitivo,
prosecco, soda



MITCHELADA—9
pat's michelada mix, sidecar
coors banquet



SIDE PIECE—11
bottle of mexican coke,
shot angostura bitters,
honey roasted peanuts

DISCO NAP—13
espresso infused
gin, campari, house
vermouth blend



HAZY BOI PALOMA —13
tequila, campari,
grapefruit, lime, ipa



**LOOKING LIKE A
SNAQUIRI — 9**
rum, aperol, lime cordial



WALK OF SHAME —12
gin, genepy, berto aperitivo,
strawberry, ginger, celery



Go Big

**CATALINA
WINE MIXER - 38**
montenegro,
meletti 1870, guava,
grapefruit, prosecco

THE PINK PRINT- 38
luxardo aperitivo,
clarified oj, honey
carbonated
&
bottled

*serves four

Beer

ON DRAFT

Maine Beer Company, Lunch — 8
Bunker, Machine Czech Pilsner — 7
Allagash White, Belgian Wheat — 7
Oxbow, Farmhouse Pale Ale — 8

BOTTLES & CANS

Norumbega Cider, 16oz — 8
Lone Pine, Portland Pale Ale, 16oz— 8
Oxbow and Birrificio del Ducato
Saison Dell'Aragosta (bottle) — 14

*contains dairy or egg

BEVERAGE DIRECTOR: Mark Hibbard · BAR LEAD: Morgan Wagner-Holtz