

Small Plates

ARUGULA SALAD – 16
baby arugula, maple pecan,
apple, dried cherry, chevré,
balsamic vinaigrette

SQUASH – 16
roasted koginut squash,
crispy leek, golden raisin,
pistachio butter,
fig & balsamic reduction

MUSSELS – 18
bangs island mussels, cherry
peppers, shishito & lemon
butter, white wine, chives

EGGPLANT FRITES – 13
fried eggplant, parsley,
lemon, grilled leek aioli

N'DUJA – 18
calabrian sausage,
boquerones, sourdough,
aioli, pickled baby carrot

BURRATA – 18
delicata squash,
frisée, purple cauliflower,
garlic chips, smoked oil,
honey balsamic reduction

**FORMAGGIO
E SALUMI – 22**
selection of two cheese & two
meat with accompaniment
Cheese only – 18

SOURDOUGH BREAD – 6
served with two
house butters

Pastas

RIGATONI – 26
braised pork, calabrian chili,
san marzano tomato, ricotta,
garlic breadcrumb

LINGUINI – 29
squid ink pasta, clams,
blistered tomato, garlic, shallot,
white wine, parsley

CAMPANELLE – 28
harissa marinated shrimp,
garlic, cipollini onion,
red pepper fonduta,
lemon breadcrumb

RAVIOLI – 30
beef short rib, oyster mushroom,
porcini mushroom purée,
beef demi glace, crispy kale

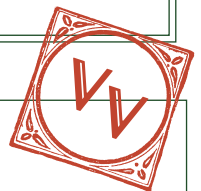
Large Plates

RIBEYE – 54
truffled pomme purée,
baby carrot, red wine reduction

RISOTTO – 27
carnaroli rice, butternut squash,
parmigiana brodo, sage, pepitas,
brown butter crumb

PORK – 34
cider marinated bone in loin,
ribollita, eggplant purée, balsamic reduction

SCALLOP – 37
broccoli rabe, red pepper polenta,
cauliflower & saffron purée,
crispy capers



Pizzette

INDIA ST. – 15
black garlic, pepperoni,
fennel pollen,
san marzano tomato,
fontina

VIGNOLA – 13
san marzano tomato,
mozzarella,
organic basil

CENTRAL ST. – 14
italian sausage,
pickled hot pepper,
mozzarella,
whipped ricotta

PLUM ALLEY – 16
mortadella,
tagiasca olive,
pistachio purée,
confit garlic

Sides &

• HOUSE MADE SAUSAGE •

• FRIED ARTICHOKE •

• BROCCOLINI •

• TRUFFLE POTATO •

*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 · **GENERAL MANAGER:** Ashley Belanger · **AGM:** Lindsay Cooper

Fresh & Savory



DEFONSO COBBLER – 12

Iris Dorado, Torino Vermouth, Calvados,
Dry Curacao, Spiced Pomegranate



HI-LINE – 13

Cardamaro, Scotch, Benedictine,
Smoked Ginger, Lemon, Soda



PORTABLE MAGIC – 13

Blanco Tequila, Aperitivo Nonino,
Salers, Lemon, Cardamom



HERE'S JOHNNY! – 14

Cedar-Infused Mezcal,
Reposado Tequila, Gran Classico,
Angostura Bitters, Apricot, Brown Sugar



POMONA – 13

Walnut-Cherry Dark Rum,
Amaro Abano, Creme de Noyaux,
Bitters



THE ROMAN – 14

Cynar, Tio Pepe, The Botanist Gin,
La Copa Extra Seco, Olive



THE VENETIAN – 13

Select Aperitivo, Contratto Aperitivo,
Cappelletti, Contratto Rosso, Prosecco



THE TUSCAN* – 14

Colannata Bourbon, Campari, Bruto Americano,
Berto Aperitivo Vermouth, Scarborough Bitters,
Salt & Rosemary



THE AMALFI – 16

Bimini Coconut, Campari, Aversa,
Pineapple, Spiced Limencello



THE SICILIAN – 14

Bimini Gin, Campari,
Antica Torino, Amaro Dell'Etna,
Salted Grapefruit Oleo, Brûléed Grapefruit

Almost Classic

50/50/50 – 14

Gin, Vodka, Absinthe,
Foro Vermouth, Thyme,
Lemon Oak Bitters



AVERNA

MAI TAI – 12

Aversa, Pineapple
Rum, Pistachio Orgeat,
Lime, Mint



DON

COLLINS – 13

Vodka, Bitter Bianco,
Maraschino Liqueur,
Lemon Cordial, Soda



BROOKLYN – 14

Rye, Vermouth, Amer
Picon, Maraschino,
Dove Shanks Charred
Apricot Bitters



SPUMANTE

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

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

Steininger, Riesling Sekt, Niederosterreich, Austria 2017 – 13 / 48

Terregaie, Pinot Nero Rosé, Veneto, Italy – 12 / 44

Victoreaux, Brut Tradition, Champagne, France NV – 20 / 75

Medici Ermete, "i Quercioli," Lambrusco Secco, Emilia-Romagna NV – 10 / 36

BIANCO

Orsolani "La Rustia", Erbaluce di Caluso, Piemonte 2018 – 13 / 48

Villa Raiano, "Virgo," Greco, Campania 2018 – 10 / 36

Marchesi di Barolo, Gavi, Piemonte – 13 / 48

Il Colombaio di Santa Chiara, Vernaccia di San Gimignano, Toscana 2020 – 13 / 48

Abbazia di Novacella, Kerner, Alto-Adige 2019 – 13 / 48

Clara Sala, Sicilia Bianco, Sicily 2019 – 11 / 40

Marchesi Antinori, "Bramito," Chardonnay, Umbria 2018 – 15 / 56

ROSATO

Scarpetto, "Frico," Toscana 2020 (draft) – 9

ROSSO

Castelfeder, "Alte Reben," Schiava, Alto Adige 2020 – 13 / 48

Mastroberardino, Aglianico, Irpina, Campania 2018 – 13 / 48

La Lastra, Chianti Colli Senesi, Toscana, 2017 – 12 / 44

Cosimo Taurino, "Notarpanaro," Puglia 2012 – 14 / 52

Oltretorrente, Colli Tortonesi, Piemonte 2018 – 13 / 48

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

Collina Serragrilli, "Neraia," Barbera d'Alba, Piemonte 2018 – 13 / 48

Alessandro Fantino, "Cascina Dardi," Bussia, Barolo, Piemonte 2013 – 30 / 116

Castelnuovo Berardenga, "LEGIT," Cabernet Sauvignon, Toscana 2013 – 29 / 116

Colpetrone, Sagrantino, Montefalco, Umbria 2011 – 15 / 56

Caprese Milk Punch

\$12

Beer

ON DRAFT – 8

Allagash White

Oxbow, Luppulo

Bissell Brothers Rotating

Maine Beer Company, Lunch

BOTTLES & CANS

Norumbega Cider, 16oz – 8

Orono Brewing Tubular, 16oz – 8

*contains dairy, egg, or pork

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