

## *Small Plates*

**ARUGULA SALAD – 14**  
baby arugula, maple pecan,  
apple, dried cherry, chevré,  
balsamic vinaigrette

**SEARED ENDIVE – 14**  
persimmon purée,  
pickled mustard seed  
& red onion, walnut,  
brown butter

**MUSSELS – 16**  
bangs island mussels  
creamy fennel brodo,  
hot cherry pepper,  
crispy garlic & caper

**BRUSSELS SPROUTS – 13**  
fennel & lemon agrodolce,  
black truffle celeriac purée,  
parsley

**COD CRUDO – 18**  
house salted cod, carrot purée,  
castelvetro olive,  
radish, citrus

**BURRATA – 18**  
cast iron seared burrata,  
confit cherry tomato,  
parsnip & squash, roasted garlic,  
rosemary, sourdough

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

**SOURDOUGH BREAD – 6**  
served with two  
house butters

## *Pastas*

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

**TAGLIATELLE – 26**  
house duck sausage,  
brussels sprouts, roasted garlic,  
oregano & rosemary butter,  
duck demi

**RAVIOLI – 30**  
porcini mushroom ravioli,  
grilled broccolini, almond,  
medjool date, mushroom “bacon”

**CAMPANELLE – 32**

shrimp & scallop,  
baby spinach,  
fennel, cherry tomato,  
saffron cream, bread crumb

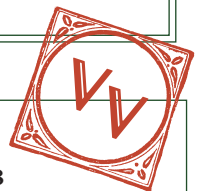
## *Large Plates*

**RIBEYE – 54**  
roasted fingerlings, almond & carrot top pesto,  
baby carrot, horse radish cream

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

**VEAL OSSOBUCO – 48**  
braised veal shank, chickpea,  
celeriac, parsnip, braising jus, gremolata

**SCALLOP – 42**  
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,  
fresh mozzarella,  
organic basil

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

**ACADIAN – 16**  
sopresatta, mortadella,  
san marzano tomato,  
olive tapenade,  
mozzarella, chili oil

## *Sides &*

• HOUSE MADE SAUSAGE •

• FRIED ARTICHOKE •

• BROCCOLINI •

• FINGERLING 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, Avera,  
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,  
Foreo Vermouth, Thyme,  
Lemon Oak Bitters



### AVERNA

#### MAI TAI – 12

Averna, 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

Alberici Amilcare, "Fogarina," Lambrusco della Emilia, Italy 2019 – 12 / 44

### BIANCO

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

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

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

San Leonardo, "Terre di San Leonardo," Trentino 2017 – 15 / 56

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, Luppolo

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