

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

Bitter & 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



WHO'S YOUR NAVIDADDY? – 14

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



CAMPARI CRUSTA – 15

Campari, Grand Marnier,
Sangue Morlacco, Lemon



JELLY OF THE MONTH CLUB – 13

Gin, Genepy, Zirbenz,
Christmas Cordial, Lime, Angostura Bitters



SUGAR PLUM CUP – 12

Pimm's, Sloe Gin,
Spiced Quince, Honey, Lemon



RATTLESKULL* – 14

Rum, Olorosso Sherry,
Amontillado Sherry, Madeira,
Spiced Milk Stout Cordial, Whole Egg



TRIPLE DOG DARE* – 14

Bourbon, Armagnac, Italian Butter Cream,
Hot Water, Warming Spices



PAROLE, COME VALENTINE'S DAY* – 13

Blanco Tequila, Cappelletti,
Creme de Noyaux, Hazelnut Orgeat, Lemon

Almost Classic

50/50/50 – 14

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



AVERNA
MAI TAI* – 12
Averna, Pineapple Rum,
Pistachio Orgeat,
Lime, Mint



SICILIAN
NEGRONI – 13
Bimini Gin, Campari,
Amaro Dell'Etna,
Salted Grapefruit Oleo,
Brûléed Grapefruit



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

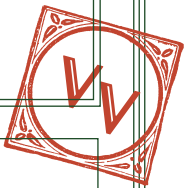
Scarpetto, "Frico," Toscana 2020 (draft) – 9

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, Luppulo
Bissell Brothers Rotating
Maine Beer Company, Lunch

BOTTLES & CANS

Norumbega Cider, 16oz – 8
Orono Brewing Tubular, 16oz – 8

*contains dairy, egg, or nut

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