

Small Plates

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

BEET SALAD – 14
bulls blood beets,
whipped feta, confit fennel,
house made honeycomb,
orange vinaigrette

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 – 28
braised pork, calabrian chili,
san marzano tomato, ricotta,
garlic breadcrumb

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

RAVIOLI – 28
beef short rib, oyster mushroom,
porcini mushroom purée,
beef demi glace, crispy kale

CAMPANELLE – 32
local smoked mussels,
shrimp, cherry tomato,
watercress, cippolini onion,
spicy 'nduja cream

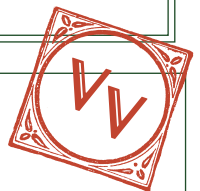
Large Plates

STATLER CHICKEN – 28
meyer lemon marinated chicken,
maitaki mushroom, farro, lacinato kale,
balsamic reduction

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

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

SCALLOP – 42
green lentil, pomegranate,
romanesco, leek, kumquat purée



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

ARTHUR AVE. – 16
pancetta, spinach,
garlic cream, mozzarella,
stracciatella,
crispy artichoke

Sides

• MEATBALLS • – 12

• FRIED ARTICHOKE • – 9

• CAULIFLOWER & PINE NUT • – 8

• FINGERLING POTATO • – 6

*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

Savory / Bitter



HERE'S JOHNNY – 14
Cedar-Infused Mezcal,
Reposado Tequila, Gran Classico,
Angostura Bitters, Apricot, Brown Sugar



BLACK HAND* – 14
Bourbon, Bitter Rosso,
VV Rabarbaro Nonino,



ANGO TODDY – 12
Angostura, Pisco, Calvados,
Saffron & Golden Raisin Grappa,
Hot Honey, Chamomile



TRENTINO – 14
Barrel Aged Genever,
Antica Torino, Zucco, Sfumato,
Salumi, Caper Berry

Fresh



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



CAVALLETTA* – 13
Branca Menta, Brandy,
Creme de Cacao, Fernet,
Creme de Menthe, Cream

Almost Classic

**THE DIRTY
MARTINI* – 14**
Olive Oil Vodka,
VV Dry Vermouth,
Pecorino Romano



**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
Feudi di San Gregorio, Falanghina, Campania 2019 – 14 / 52

ROSATO

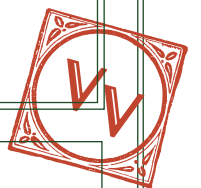
Scarpetto, "Frico," Toscana 2020 (draft) – 9

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
Batasiolo, Barolo, Piemonte 2016 – 26 / 100
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 nut

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