

Small Plates

INSALATA – 13
gem lettuce, romanesco,
radish, green goddess dressing,
garlic bread crumb

BEEF SALAD – 14
bull's blood beets,
whipped feta, confit fennel,
house made honeycomb,
orange vinaigrette

ASPARAGUS – 16
white bean purée, pancetta,
crispy shallots, chestnuts,
fennel agrodolce

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

FRIED ARTICHOKE – 9
preserved lemon vinaigrette,
smoked paprika aioli,
fresh parsley

MUSSELS – 18
bangs island mussels,
pancetta, fresno pepper,
charred spring onion butter,
lemon, white wine

SCALLOP CRUDO – 18
blood orange, finger lime,
green peppercorn,
carrot olive oil, parsnip purée

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

Pizzette

VIGNOLA – 13
san marzano tomato,
fresh mozzarella,
organic basil

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

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

EXCHANGE ST. – 16
grilled chicken,
sundried tomato,
balsamic onion,
pine nut basil pesto

Large Plates

STATLER CHICKEN – 28
meyer lemon marinated chicken,
maitake mushroom, farro, lacinato kale,
mandarin balsamic

BRACIOLA – 32
flank steak, provolone, sopressata,
spring onion, putanesca,
frisée, radicchio, bread crumb

RISOTTO – 29
carnaroli rice, prosciutto di parma,
english peas, roasted garlic,
stracciatella cheese

SCALLOP – 44
spinach, balsamic cippolini onion,
crispy alto adige speck,
seared gnocchi, scallop crema

Pasta

LUMACHE – 30
pork & beef bolognese,
san marzano tomato,
fresh herbs,
grana padano

BUCATINI – 32
shrimp, asparagus,
sundried tomato,
roasted garlic cream,
lemon zest

RAVIOLI – 32
beef short rib,
oyster mushroom,
porcini mushroom purée,
beef demi glace, crispy kale

CAMPANELLE – 26
black pepper,
pecorino romano,
garlic bread crumb,
pea shoots

Sides

• MEATBALLS • – 12

• POLENTA FRIES • – 8

• SOURDOUGH BREAD • – 6

• GRILLED BROCCOLINI • – 8

*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

New World



SPRINGTIME FOR MUSSOLINI – 14

Gin, Berto Aperitivo,
Genepy, Celery, Ginger,
Strawberry



BLACK HAND* – 14

Bourbon,
Bitter Rosso,
VV Rabarbaro Nocino,



PORTABLE MAGIC – 13

Blanco Tequila,
Aperitivo Nonino,
Salers, Lemon, Cardamom



BADA BING* – 12

Cynar, Zucca, Brandy,
Espresso, Cherry,
Clarified Coconut



AMARETTO SOUR* – 12

Smith & Cross Rum,
Amaretto, Creme de Noyaux,
Almond & Apricot Orgeat, Lemon



SICILIAN NEGRONI – 13

Gin, Campari, Amaro Dell'Etna,
Salted Grapefruit Oleo,
Brûléed Grapefruit



BARRACUDA – 13

Blanco Tequila,
Galliano, Strega, Speziato,
Pineapple, Lime Cordial, Prosecco



SBAGLIATO – 13

Campari, Bitter Citrus,
Cocchi Torino,
Prosecco, Blended

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



THE HIGHBALL – 13

Toki Japanese Whisky,
California Fernet,
Sperone Torino,
House Cola Syrup,
Seltzer



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

Lacrima Baccus, Brut Rosé, Cava Reserva, Penedes, Spain 2019 – 10 / 36

Domaine du Petite Coteau, Chenin Blanc, Vouvray, France NV – 13 / 48

Treveri, Blanc de Blancs, "Brut Zero," Columbia Valley, Washington NV – 12 / 44

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

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

Kurtasch, Muller Thurgau, Alto Adige 2021 – 12 / 44

Fabulus, "Foemainae," Pinot Grigio, Ramato, Abruzzo 2020 – 14 / 52

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

ROSATO

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

ROSSO

Col Dei Venti, Nebbiolo, "Lampo," Langhe, Piemonte 2018 – 15 / 56

Valle Reale, "Vigneto di Popoli," Montepulciano d'Abruzzo 2016 – 15 / 56

TerreStregate, "Manent," Aglianico Sannio, Campania 2018 – 13 / 48

Vivaldi, Bardolino, Veneto – 14 / 52

AnnaMaria Sala, Sicilia Rosso, Sicily 2019 – 12 / 44

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, Luppulo

Bissell Brothers Rotating

Maine Beer Company, Lunch

BOTTLES & CANS

Norumbega Cider, 12oz – 7

Orono Brewing Tubular, 16oz – 8

*contains dairy, egg, or nut

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