

Cicchetti

• MEATBALLS • — 12

• LAMB BELLY SKEWERS • — 12

Sourdough Bread \$6
served with two
house butters

Small Plates

INSALATA — 10
gem lettuce, tomato,
cucumber, garlic crumb,
basil buttermilk dressing

GRILLED PEAS — 10
lemon hummus,
pickled rhubarb & red onion,
fresh mint

MUSHROOM SALAD — 14
roasted local mushrooms,
grilled frisée, dijon cream,
porcini oil,
crispy shallot

BURRATA — 18
cast iron seared burrata,
blistered cherry tomato,
red pepper, honey, basil oil

ARTICHOKE SALAD — 14
shaved baby artichoke,
shallot, frisee, lemon tofu,
citrus vinaigrette

FORMAGGIO E SALUMI — 20
selection of cheese & meat
with accompaniment
Cheese only — 16

Pizzette

VIGNOLA — 14
san marzano tomato,
fresh mozzarella,
organic basil

INDIA ST. — 17
black garlic, pepperoni,
san marzano tomato,
fontina, fennel pollen

CENTRAL ST. — 17
italian sausage,
pickled hot pepper,
mozzarella,
whipped ricotta

EXCHANGE ST. — 17
grilled chicken,
sundried tomato,
balsamic onion,
pine nut basil pesto

Pasta

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

BUCATINI — 32
marinated shrimp,
spicy 'nduja cream,
sundried tomato, spinach,
mussel dust

RAVIOLI — 28
ricotta, artichoke,
smoked pancetta,
garlic cream,
basil pesto

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

Large Plates

***SALMON — 36**
faroe island salmon,
red lentil arancini, grilled broccolini,
lemon, caper, & butter sauce

***FILET — 48**
yellow tomato fonduta,
grilled asparagus, confit tomato,
cippolini onion, local ramp salsa verde

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

***PORK LOIN — 34**
pepperonata,
fried sunchoke, honey balsamic,
mostarda mascarpone

• 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

Shakerato
\$8

New World



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



SPRINGTIME FOR MUSSOLINI – 14
Gin, Berto Aperitivo,
Genepy, Celery, Ginger,
Strawberry



PORTABLE MAGIC – 13
Blanco Tequila,
Aperitivo Nonino,
Salers, Lemon, Cardamom



BADA BING* – 12
Cynar, Zucca, Brandy,
Espresso, Cherry,
Clarified Coconut



ANGELO AZZURRO – 14
Gin, Vodka, Maraschino,
Bitter Bianco, Lemon, Dandelion,
Champagne-Blue Curaçao



BARRACUDA – 13
Blanco Tequila,
Galliano, Strega, Speziato,
Pineapple, Lime Cordial, Prosecco



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



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



TUXEDO #2 – 13
Gin, Dry Vermouth,
Artichoke, Olorosso,
Absinthe, Maraschino



SPUMANTE

Canella, Prosecco Brut, Veneto, Italy NV – 11 / 40
La Gioiosa, Prosecco Rosé, Veneto, Italy 2018 – 12 / 44
Art Wine, Sparkling Rosé, Ukraine NV – 14 / 52
Domaine du Petite Coteau, Chenin Blanc, Vouvray, France NV – 13 / 48
Treveri, Blanc de Blancs, "Brut Zero," Columbia Valley, Washington NV – 12 / 44
Victorieux, Brut Rosé Tradition, Champagne, France NV – 20 / 75

BIANCO

U Tabarka, "Giancu," Vermentino di Sardegna, Sardegna 2020 – 13 / 48
Villa Raiano, "Virgo," Greco, Campania 2018 – 10 / 36
Il Colombaio di Santa Chiara, Vernaccia di San Gimignano, Toscana 2020 – 13 / 48
Ronchi di Cialla, Friulano, Collio, Friuli 2020 – 14 / 52
Fabulus, "Foemainae," Pinot Grigio, Ramato, Abruzzo 2020 – 14 / 52
Feudi di San Gregorio, Falanghina, Campania 2019 – 14 / 52

ROSATO

Artigiano, Rosato, Terre di Chieto, Abruzzo 2020 – 10 / 36

ROSSO

Gabrielle Scaglione, "Passeggiando in Vigna," Nebbiolo, Piemonte 2020 – 15 / 56
Valle Reale, "Vigneto di Popoli," Montepulciano d'Abruzzo 2016 – 15 / 56
TerreStregate, "Manent," Aglianico Sannio, Campania 2018 – 13 / 48
Vivaldi, Bardolino, Veneto 2019 – 14 / 52
Cotarella, "Sodale," Merlot, Lazio 2015 – 12 / 44
Redentore, Refosco dal Peduncolo, Tre Venezie 2019 – 12 / 44
Collina Serragrilli, "Neraia," Barbera d'Alba, Piemonte 2018 – 13 / 48
Poliziano, Vino Nobile di Montepulciano, Toscana 2018 – 20 / 75
Librandi, "Gravello," Val di Neto, Calabria 2016 – 15 / 56
San Leonardo, "Terre di San Leonardo," Trentino 2017 – 15 / 56
Antinori, Tenuta Guado Al Tasso, Bolgheri, Toscana 2020 – 25 / 100

Caprese Milk Punch
\$12

Beer

ON DRAFT – 8

Allagash White
Oxbow, Luppolo
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