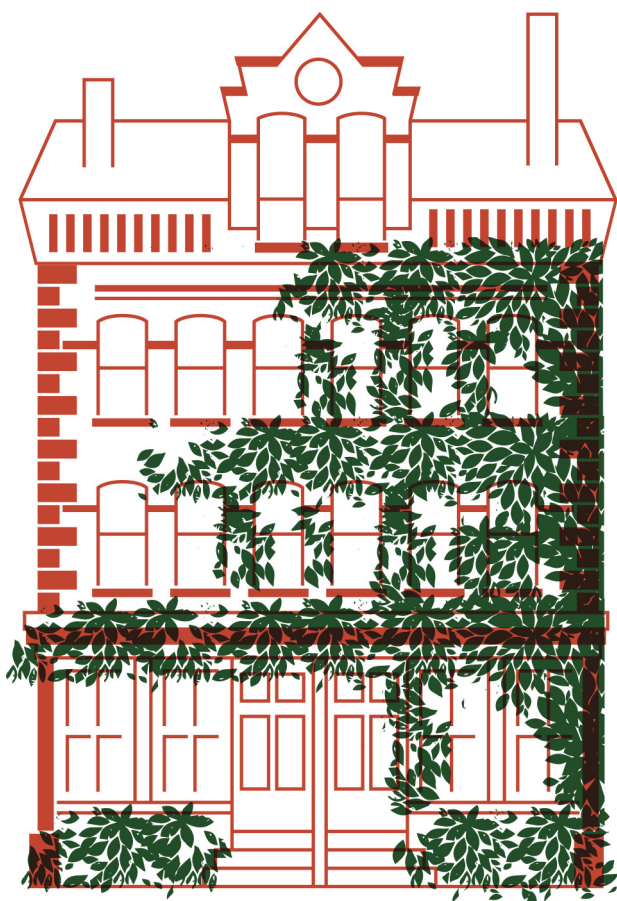




Via Vecchia is Italian for ‘The Old Way.’
We like to think of this as an homage
to our home in the Old Port, to the
historic cobblestone streets outside
our doors, and to a return to doing
things the way our ancestors did — with
excellence, simplicity, and hospitality.



Wine by the Glass

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

Laurent-Perrier, Brut
Champagne, France, NV (187ml) — 24

BIANCO

U Tabarka, “Grancu,” Vermentino di Sardegna,
Sardegna 2020 — 13 / 48

Morgante, “Bianco di Morgante,”
Nero d’Avola Bianco, Sicilia 2020 — 12 / 44

Il Colombaio di Santa Chiara, Vernaccia di San
Gimignano, Toscana 2020 — 13 / 48

Ronchi di Cialla, Friulano,
Collio, Friuli 2020 — 14 / 52

Fabulus, “Foeminae,” Pinot Grigio,
Ramato, Abruzzo 2020 — 13 / 48

La Miraja, “Cuore di Luna,” Chardonnay
Piemonte 2021 — 16 / 60

Tenuta Scuotto, Falanghina,
Campania 2020 — 14 / 52

ROSATO

Castello di Bossi, Rosato di Toscana 2021 — 13 / 48

ROSSO

Fattoria Le Pupille, Morellino di Scansano,
Maremma Toscana 2020 — 13 / 48

Il Chiosso, Nebbiolo, Ghemme
Piemonte 2017— 24 / 96

Cardeau, “Praja,” Monica di Sardegna,
Sardegna 2020 — 13 / 48

Vivaldi, Bardolino, Veneto 2019 — 12 / 44

Cortarella, “Sodale,” Merlot, Lazio 2015 — 12 / 44

Redentore, Refosco dal Peduncolo,
Tre Venezie 2019 — 12 / 44

Collina Serragrilli, “Serraia,” Barbera d’Alba
Piemonte 2018 — 13 / 48

Librandi, “Gravello,” Val di Neto,
Calabria 2016 — 15 / 56

San Leonardo, Trentino 2017 — 15 / 56

Antinori, Tenuta Guado Al Tasso,
Bolgheri, Toscana 2020 — 25 / 100

Sono Astemia

(TO ABSTAIN)



***MIAMI NICE — 7**

Coconut, Lime,
Strawberry

N/A-GRONI — 8

gentian, cherry bark,
grapefruit, juniper

FLORENTINA SPRITZ — 7

San Bitter, Grapefruit,
Lemon, Soda

ST. VALENTINE — 7

Pomegranate, Honey, Mint,
Lemon, Cinnamon



Beer

ON DRAFT — 8

Allagash White

Oxbow Luppolo

Bissell Brothers, Rotating

Maine Beer Company Lunch

BOTTLES & CANS

Stowe Cider 16oz — 8

Orono Brewing, Tubular 16oz — 8



Fresh

PORTABLE MAGIC – 13

Blanco Tequila,
Aperitivo Nonino,
Salers, Lemon, Cardamom



FRAPPE QUEEN – 13

Bully Boy Rum, Anisette,
Watermelon, Pink Peppercorn,
Honey, Lemon



***HEY MAMBO! – 15**

Reposado Tequila,
Mezcal, Luxardo Aperitivo,
Coconut, Pineapple, Lime, Blended



***RIDIN' VERDE – 13**

Bimini Coconut Gin,
Midori, Kiwi,
Nasturtium, Lime



Almost Classic

THE DIRTY MARTINI* – 13

Olive Oil Vodka,
VV Dry Vermouth,
Pecorino Romano



AVERNA MAI TAI* – 12

Averna, Pineapple Rum,
Pistachio Orgeat,
Lime, Mint



Caprese Milk Punch
\$12

Bitter

***BLACK HAND – 14**

Bourbon,
VV Rabarbaro Nocino,
Bitter Rosso



THE NEAPOLITAN – 13

Sfumato,
Aperol, Lemon,
Strawberry Foam



SICILIAN NEGRONI – 13

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



CADILLAC RAINBOWS – 14

Cynar, Blackstrap Rum,
Apricot Eau de Vie, Guava,
Golden Falernum, Lime



THE HIGBALL – 13

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



BROOKLYN – 14

Rye, Vermouth, Amer
Picon, Maraschino, Dove
Shanks Charred Apricot
Bitters



**contains dairy, egg, or nut*

VODKA

Barr Hill Vodka \$17
Chopin \$12
Grey Goose \$10
Icepik \$8
Ketel One \$10
Reyka \$11
Seacoast \$8
Tito's \$9

GIN

Barr Hill Gin \$13
Barr Hill Tom Cat \$15
Beefeater \$8
Bimini \$10
Bimini Coconut \$12
Bombay Sapphire \$9
Boodles \$9
Botanist \$13
Hardshore \$10
Hendricks \$12
Monkey 47 \$16
Portobello Road \$10
Plymouth \$11
Ransom Old Tom \$15
Roku \$10

TEQUILA

Casamigos Anejo \$21
Casamigos Blanco \$18
Casamigos Reposado \$19
Clase Azul \$42
Don Julio 1942 \$40
Don Julio Anejo \$19
Don Julio Blanco \$17
Espolon Anejo \$12
Espolon Blanco \$9
Espolon Reposado \$9

MEZCAL

Del Maguey Vida \$12
Illegal \$13
Montelobos \$13



PISCO

Capurro Acholado \$11

CACHACA

Leblon \$10

GRAPPA

Sibona Grappa \$9
Uve di Langa \$14
Grappa di Sassicaia \$30

BRANDY

Applejack \$7
Boulard Calvados \$16

COGNAC

Pierre Ferrand 1840 \$16
Hennessey XO \$56
Hine VSOP \$21

RUM

Bacardi \$8
Bully Boy Rum Co-op \$11
Captain Morgan \$8
Cruzan Blackstrap \$8
Plantation 3 Star \$8
Plantation 5yr \$10
Plantation Original Dark \$8
Plantation Pineapple \$12
Ron Zacapa 23yr \$16
Rusticator Spiced \$14
Smith & Cross \$10
Wray & Nephew \$9



BOURBON

Barrell Armida \$29
Basil Hayden \$13
Buffalo Trace \$9
Elijah Craig Small Batch \$10
Elijah Craig 18 yr \$36
Four Roses Yellow Label \$9
Larceny \$9
Makers \$10
Old Grand Dad Special Select 114 Proof \$11
Woodford \$12

RYE

Michters \$16
Pikesville Rye \$14
Rittenhouse Bonded \$10

JAPANESE

Yamakazi 12yr \$50
Suntory Toki \$13

SCOTCH

Cutty Prohibition \$10
Dewars \$9
J&B \$8
Johnnie Walker Black \$12
Lagavulin 16yr \$19
Laphroaig 10yr \$16
Macallan 12yr \$17
Macallan 18yr \$72
Monkey Shoulder \$11
Oban 14yr \$23

IRISH

Jameson \$10

CANADIAN

Canadian Club \$8

TENNESSEE

Dickel No.12 \$10

CORDIALS

Becherovka \$8
Benedictine \$11
Combiér L'Original \$11
Disaronno Amaretto \$8
Dolin Genepy des Alpes \$9
Drambuie \$10
Frangelico \$10
Galliano \$10
Galliano Ristretto \$10
Grand Absente Absinthe \$18
Grand Marnier \$10
Green Chartreuse \$17
Green Chartreuse VEP \$39
Lazzaroni Amaretto \$8
Limoncello \$9
Luxardo Maraschino \$14
Luxardo Sangue Morlacco Cherry \$8
Meletti Annisette \$8
Meletti Cioccolato \$8
Pernod \$10
Royal Combiér \$16
Sambuca Romana \$8
St. Elder \$8
Strega \$11
Tuaca \$8
Yellow Chartreuse \$19
Yellow Chartreuse VEP \$45
Zirbenz \$11

APERITIVO

Aperol	\$9
Campari	\$10
Caperitif	\$8
Cappelletti	\$8
Carpano Bitter	\$13
Contratto	\$8
Galliano Aperitivo	\$10
Kina L'Aero d'Or	\$13
Luxardo Aperitivo	\$9
Luxardo Bitter Bianco	\$10
Luxardo Bitter Rosso	\$10
Nonino L'Aperitivo	\$11
Meletti 1870	\$9
Salers	\$8
Select Aperitivo	\$9
Suze	\$9
Tempus Fugit Gran Classico	\$15

AMARI

Alta Verde	\$8
Amaro Del Etna	\$9
Averna	\$10
Branca Menta	\$10
Braulio	\$14
Bonal	\$7
Bruto Americano	\$11
Byrrh	\$8
Bully Boy Amaro	\$9
Cardamaro	\$7
Cynar	\$8
Cynar 70	\$10
Elisir Novasalus	\$8
Fernet Branca	\$10
Fernet Gancia	\$9
Fernet Lazzaroni	\$8
Fernet Michaud	\$11
Fernet Tempus Fugit	\$19
Lazzaroni Amaro	\$8
Lazzaroni Ferro China	\$8
Luxardo Amaro Abano	\$11
Meletti	\$9
Montenegro	\$12
Nonino	\$16
Pasubio	\$12
Sfumato	\$7
Zucca	\$9
Zwack	\$8



*Wine, cocktail, and beer pricing includes tax.
All patronage at Via Vecchia is subject to a 3%
Kitchen Wellness Fee*