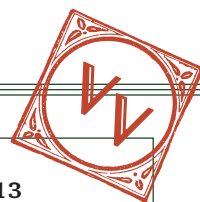


No. 10  
DANA STREET

# VIA VECCHIA

BILL OF  
fare



## Cicchetti

- POLENTA FRIES -- 9
- WARM OLIVES -- 5
- MEATBALLS -- 13
- BRUSSELS SPROUTS -- 12
- LAMB BELLY SKEWERS -- 12

*Sourdough Bread \$6*  
served with two  
house butters

## Small Plates

**INSALATA – 16**  
artisan head lettuce,  
pecorino romano, honey dust,  
tarragon & parsley vinaigrette

**CANTELOPE SALAD – 18**  
tuscan cantelope,  
sheep milk ricotta, prosciutto,  
melon champagne vinaigrette,  
rosemary focaccia

**MUSHROOM SALAD – 14**  
roasted local mushrooms,  
grilled frisée, dijon cream,  
porcini mushroom oil,  
crispy garlic

**POMODORO – 16**  
heirloom & cherry tomato,  
buffalo mozzarella, fresh basil,  
pine nuts, white balsamic,  
extra virgin olive oil

**\*SEARED TUNA – 20**  
pink peppercorn crusted,  
shaved fennel & carrot,  
white bean purée

**POLPO – 18**  
grilled octopus,  
fingerling potato,  
saffron aioli, 'nduja,  
crispy caper

**BURRATA – 18**  
tiger & golden fig,  
baby arugula,  
pistachio purée,  
orange balsamic reduction

**MUSSELS – 20**  
bangs island mussels,  
lemon, caper, shallot,  
white wine, pickled pepper,  
harissa & lemon butter

## Pizzette

**VIGNOLA – 15**  
san marzano tomato,  
fresh mozzarella,  
organic basil

**BLYTH – 18**  
alto-adige speck,  
stracciatella, baby arugula,  
san marzano tomato,  
provolone, mozzarella

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

**EXCHANGE ST. – 18**  
grilled chicken,  
sundried tomato,  
balsamic onion,  
mozzarella, provolone,  
pine nut basil pesto

## Pasta

**LUMACHE – 32**  
pork shoulder, pancetta,  
red pepper fonduta,  
garlic bread crumb,  
whipped ricotta

**BUCATINI – 34**  
local maine clams,  
lemon caper butter,  
white wine, scallion,  
crispy caper

**RAVIOLI – 32**  
ricotta, guanciale,  
brussels sprouts,  
garlic cream sauce,  
cured egg yolk

**CAMPANELLE – 30**  
pecorino romano,  
black peppercorn,  
black truffle crumb,  
local pea shoots

No. 10

## Large Plates

**COD FILLET – 38**  
pan seared,  
green lentils, roasted caulilini,  
pickled fresno pepper, sorento lemon oil

**\*RIBEYE – 45**  
grilled 8 oz ribeye,  
smokey potato pave, pickled scapes,  
shishito pepper purée

**RISOTTO – 30**  
carnaroli rice, heirloom tomato,  
cippolini onion, truffle burrata,  
basil, black truffle, tomato salt

**PORK MILANESE – 34**  
breaded pork loin,  
pepperonata, 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

## Passaporto Negroni

### THE SICILIAN — 13

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



### THE SPANISH — 13

Rom Cremat, Amaro Abano,  
Meletti 1870, Fot Li Vermut,  
Amontillado Sherry



### THE FRENCH — 14

Citadelle Gin, Campari,  
Felix Bigallet China China,  
Dolin Rouge, Herbs de Provence



### THE MEXICAN — 13

Green Mango Tequila,  
Acid Adjusted Aperol, Cappelletti,  
Carpano Dry Vermouth, Campari Tajine



### THE JAPANESE — 15

Roku Gin,  
Ginkobai, Hannya Tou,  
Campari, Sparkling Water



### THE ALABAMIAN — 13

Bourbon, Sour Cherry Gin,  
Amaretto, Apricot Eau de Vie,  
Campari, Antica Torino, Orange Juice



### THE PUERTO RICAN — 13

Bacardi Ocho, Pineapple Rum,  
Amaro di Angostura, Fernet Branca,  
La Copa Seco Vermouth,  
Maví, Cigar Tincture



### THE GREEK — 14

Dill-Infused Mastika,  
Salers, Suze, Olive Brine,  
La Copa Dry Vermouth



### THE NORWEIGIAN — 14

Linie Aquavit, Gran Classico,  
Select Aperitivo, Carpano Dry Vermouth,  
Giacomo Sperone Torino,  
Preserved Lemon Brine



## 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 BARRACUDA — 13  
Blanco Tequila, Galliano,  
Strega, Pineapple,  
Spiced Lime Cordial,  
Fresno Pepper, Prosecco



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 2018 — 12 / 44  
Lacrima Baccua, Brut Rosado, Cava, Penedes, Spain 2017 — 11 / 40  
Domaine du Petite Coteau, Chenin Blanc, Vouvray, France NV — 13 / 48  
Laurent-Perrier, Brut Champagne, France NV — 24

### BIANCO

U Tabarka, "Giancu," 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  
Fabulas, "Felices," Passerina, Abruzzo 2020 — 14 / 52  
Ronchi di Cialla, Fruilano, Collio, Friuli 2020 — 14 / 52  
La Miraja, "Cuore di Luna," Chardonnay, Piemonte 2021 — 16 / 60

### ROSATO

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

### ROSSO

Fattoria Le Pupille, Morellino di Scansano, Maremma Toscana 2020 — 13 / 48  
Guerrieri Rizzardi, "Pojega," Valpolicella Ripasso, Veneto 2018 — 16 / 60  
Cardedu, "Praja," Monica di Sardegna, Sardegna 2020 — 14 / 52  
Vivaldi, Bardolino, Veneto 2019 — 12 / 44  
Cotarella, "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  
Gabriele Scaglione, Langhe Rosso, Piemonte 2012 — 21 / 80  
Librandi, "Gravello," Val di Neto, Calabria 2019 — 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

Stowe Cider, 16oz — 8  
Orono Brewing Tubular, 16oz — 8

\*contains dairy, egg, or nut

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