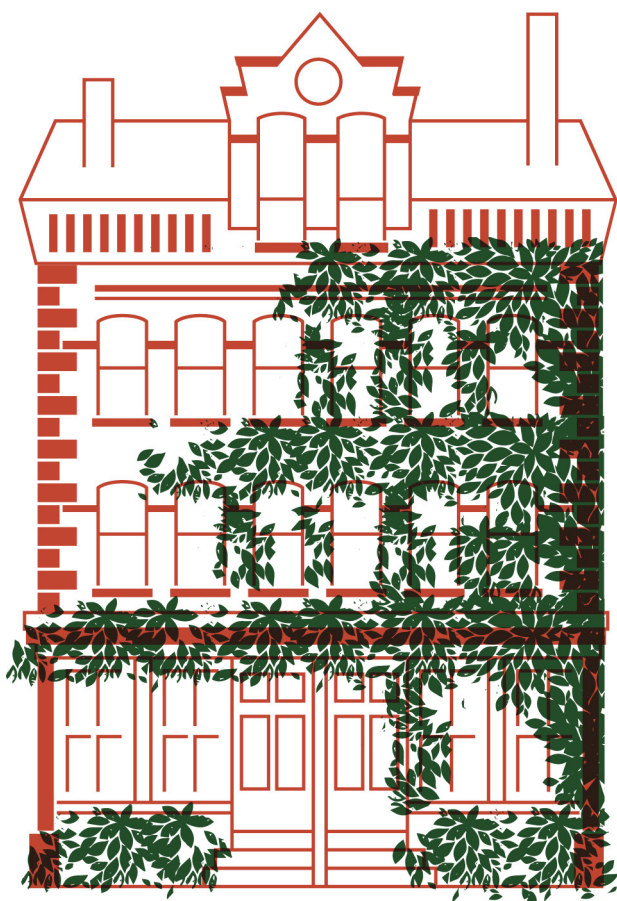




Via Vecchia is Italian for ‘The Old Way.’
We like to think of this as an homage
to our home in the Old Port, to the
historic cobblestone streets outside
our doors, and to a return to doing
things the way our ancestors did — with
excellence, simplicity, and hospitality.



Wine by the Glass

SPUMANTE

Canella, Prosecco Brut, Veneto, Italy NV— 11 / 40

La Gioiosa, Prosecco Rosé, Veneto,
Italy 2018 — 12 / 44

Alberici, “Casalone,” Lambrusco,
Emilia-Romagna 2020 — 13 / 48

BIANCO

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

Luigi Volghera, Favorita,
Langhe, Piemonte 2021 — 15 / 56

Tenuta La Viola, Albana, “Frangipane,”
Emilia Romagna 2018 — 15 / 56

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

ROSATO

Cantele, Negroamaro Rosato,
Puglia 2021 — 12 / 44

ROSSO

Pietradolce, Nerello Mascalese,
Etna, Sicily 2020 — 17 / 65

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

Guerrieri Rizzardi, “Pojega,”
Valpolicella Ripasso, Veneto 2018 — 16 / 60

Altre Vie, “Anfora,” Dolcetto d’Alba,
Piemonte 2021 — 14 / 52

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

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

Annamaria Sala, Nerp d’Avola,
Sicily 2021 — 13 / 48

Grifalco, “Grico,” Aglianico del Vulture,
Basilicata 2018 — 14 / 52

Gabriele Scaglione, Langhe Rosso,
Piemonte 2012 — 21 / 80

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

San Leonardo, Trentino 2017 — 15 / 56

Guiliana Rosati, Amarone della Valpolicella,
Veneto 2016 — 28 / 112

Sono Astemia

(TO ABSTAIN)



PADRE PIO — 8
Hibiscus, Arbol Chile,
Ginger, Tarragon, Lime

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 & Savory

PORTABLE MAGIC – 13

Blanco Tequila,
Salers, Aperitivo Nonino,
Cardamom, Lemon



VIZZINI'S GAMBIT* – 13

Bourbon, Bitter Cherry,
Nux Alpina, Pasubio,
Dove Shanks Amara Oak Bitters



NEW CARDIGAN – 13

Gin, Genepy, Lime,
Berto Aperitivo, Hibiscus,
Ginger, Arbol Chili



FALL FORWARD – 14

Pear Brandy,
Dry Marsala, Bianco Borgogno,
Spiced Pear



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



Caprese Milk Punch
\$12

Negroni Collection

THE SPANISH — 13

Overproof Rum, Amaro Abano,
Meletti 1870, Fot Li Vermut,
Espresso, Amontillado Sherry



THE MEXICAN — 13

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



THE SICILIAN — 13

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



THE FRENCH — 14

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



AMARETTO SOUR*—13

Amaretto, Rum,
Crème de Noyaux,
Almond & Apricot Orgeat



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 \$9
Ketel One \$10
Reyka \$11
Seacoast \$9
Tito's \$10

GIN

Barr Hill Gin \$14
Barr Hill Tom Cat \$15
Beefeater \$9
Bimini \$10
Bimini Coconut \$12
Bombay Sapphire \$11
Boodles \$10
Botanist \$13
Ford's Gin \$10
Hendricks \$12
Monkey 47 \$16
Plymouth \$11
Ransom Old Tom \$15
Roku \$12

TEQUILA

Altos Blanco \$10
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
Herradura Blanco \$13

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
Hennessy XO \$56
Hine VSOP \$21

RUM

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



BOURBON

Barrell Armida \$29
Basil Hayden \$13
Elijah Craig Small Batch \$10
Elijah Craig 18 yr \$36
Ezra Brooks Cask Strength \$16
Four Roses Yellow Label \$9
Larceny \$10
Makers \$10
Woodford \$12

RYE

Michters \$16
Pikesville Rye \$14
Rittenhouse Bonded \$10
Sazerac \$12

JAPANESE

Nikka From The Barrel \$26
Suntory Toki \$13

SCOTCH

Balvenie Doublewood 12yr \$22
Cutty Prohibition \$10
Dewars \$9
J&B \$8

Johnnie Walker Black \$12
Lagavulin 16yr \$19
Laphroaig 10yr \$16
Macallan 12yr \$24
Macallan 18yr \$72
Monkey Shoulder \$11
Oban 14yr \$23

IRISH

Jameson \$10

CANADIAN

Canadian Club \$8

TENNESSEE

Dickel No.12 \$10

CORDIALS

B&B \$13
Becherovka \$8
Benedictine \$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
Limoncello \$9
Luxardo Maraschino \$14
Luxardo Sangue Morlacco Cherry \$8
Meletti Annisette \$8
Meletti Cioccolato \$8
Pernod \$10
Sambuca Romana \$9
St. Elder \$8
Strega \$11
Tuaca \$8
Yellow Chartreuse \$19
Yellow Chartreuse VEP \$45
Zirbenz \$11

APERITIVO

Aperol	\$10
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
Via Vecchia Rabarbaro	\$13
Zucca	\$9



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