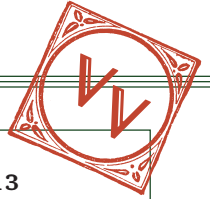


Nº 10
DANA STREET

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

FINOCCHIO – 14
grilled fennel,
castelvetrano olive,
leeks, citrus honey,
crispy capers

**EGGPLANT PARMIGIANA
BRUSCHETTA – 12**
blistered eggplant,
red pepper & tomato caponata,
parmigiana mousse

BURRATA – 18
fuyu persimmons,
baby arugula, pomegranate,
kalamata streusel,
lemon vinaigrette

***SCALLOP CRUDO – 24**
amethyst radish,
pickled carrots, olivida,
mizuna, orange agrodolce,
calabrian chili oil

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

CARPACCIO – 18
black angus beef,
frisée, crispy caper,
parmigiano dressing,
extra virgin olive oil

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 – 28
san marzano vodka sauce,
buffalo mozzarella,
garlic, organic basil

TRIPOLINE – 30
guanciale,
brussels sprouts,
garlic cream, egg yolk

RAVIOLI – 32
sheep's milk ricotta,
roasted campari tomato,
saffron cream, hot honey

CAMPANELLE – 30
shrimp,
'nduja cream, scallions,
spicy breadcrumbs

Large Plates

SCALLOPS – 45
pan seared,
fennel & leek,
pine nut carrot pesto,
basil oil, toasted farro

***RIBEYE – 45**
grilled 8 oz ribeye,
smokey potato pave, black garlic,
red pepper coulis

RISOTTO – 32
carnaroli rice,
roasted local mushrooms,
black truffle burrata,
grilled scallions, crispy garlic

PORK MILANESE – 34
breaded pork loin, cherry mostarda,
spiced thumbellina carrots,
frisée, champagne mustard vinaigrette

- 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 • **SOUS CHEF:** Ryan Jalbert • **CHEF DE CUISINE:** Cory Labrecque

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Shakerato
\$8

Fresh & Savory



PORTABLE MAGIC – 13

Blanco Tequila,
Aperitivo Nonino,
Salers, Lemon, Cardamom



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



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,
Bruleed Grapefruit



THE FRENCH – 14

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

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



AMARETTO SOUR* – 13

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



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

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 – 12 / 44

ROSSO

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

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

Guerrieri Rizzardi, "Pojegea," Valpolicella Ripasso, Veneto 2018 – 16 / 60

Altre Vie "Anfora," Dolcetto d'Alba, Piemonte 2021 – 14 / 52

Cotarella, "Sodale," Merlot, Lazio 2015 – 12 / 44

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

Annamaria Sala, Nero d'Avola, Sicily 2021 – 13 / 48

Grifalco, "Gricos," Aglianico del Vulture, Basilicata 2018 – 14 / 52

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

Guiliana Rosati, Amarone della Valpolicella, Veneto 2018 – 28 / 112

Caprese Milk Punch

\$12

Beer

ON DRAFT – 8

Allagash White

Oxbow, Luppulo

Bissell Brothers Rotating

Maine Beer Company, Lunch

BOTTLES & CANS

Stowe Cider, 16oz – 8

Orono Brewing Tubular, 16oz – 8

*contains dairy, egg, or nut

GENERAL MANAGER: Ashley Belanger • AGM: Lindsay Cooper • BEVERAGE DIRECTOR: Mark Hibbard