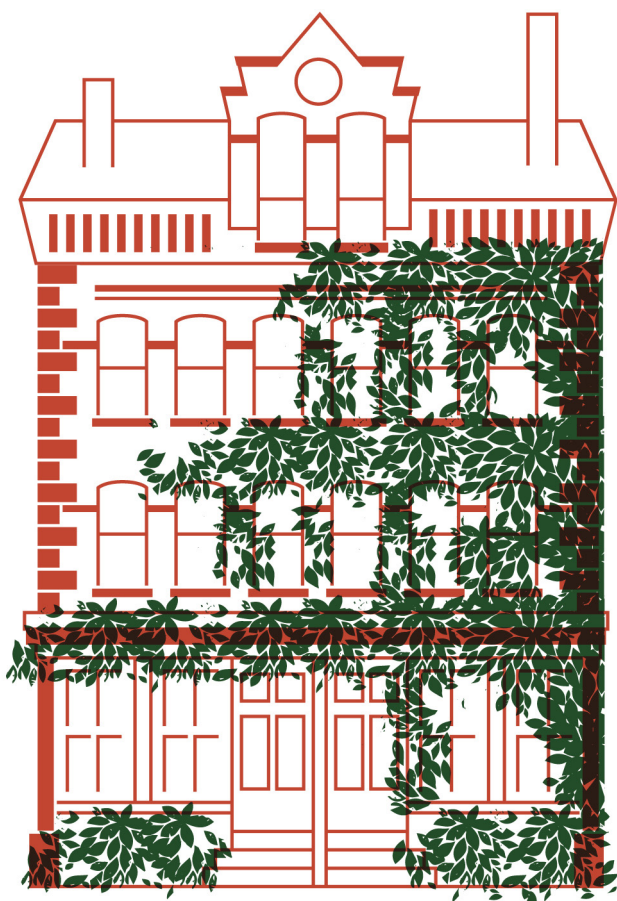




Via Vecchia is Italian for ‘The Old Way.’
We like to think of this as an homage
to our home in the Old Port, to the
historic cobblestone streets outside
our doors, and to a return to doing
things the way our ancestors did — with
excellence, simplicity, and hospitality.



Wine by the Glass

SPUMANTE

Canella, Prosecco Brut, Veneto, Italy NV— 12 / 44

La Gioiosa, Prosecco Rosé, Veneto,
Italy 2018 — 13 / 48

Alberici, “Casalone,” Lambrusco,
Emilia-Romagna 2020 — 14 / 52

BIANCO

Menti, “Rivalonga,” Garganega,
Veneto 2020 — 14 / 52

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

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 — 17 / 65

ROSATO

Cantele, Negroamaro Rosato,
Puglia 2021 — 12 / 44

ROSSO

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

Nino Costa, “Costa Stefano,”
Langhe Nebbiolo 2020 — 17 / 65

Viviani Valpolicella Classico,
Veneto 2020 — 14 / 52

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

Annamaria Sala, Nero d’Avola,
Sicily 2021 — 14 / 52

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

Bali Aglianico del Vulture,
Basilicata 2019 — 13 / 48

Tua Rita, “Rosso dei Notri,”
Toscana 2019 — 16 / 60

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, 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

Athletic Brewing Co.

Upside Down Golden N/A 12oz — 6



Fresh

FEVER DREAM — 14

Tequila, Luxardo Bitter Rosso,
Angostura di Amaro,
Pamplemousse, Meyer Lemon Cordial



GRANNY PANTIES — 14

Mezcal, Apple Brandy,
Green Chartreuse,
Granny Smith, Lime, Cardamom



NEW CARDIGAN — 14

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



NOUVEAU FORWARD — 14

Pear Brandy,
Dry Marsala, Bianco Borgogno,
Spiced Pear



Almost Classic

THE SICILIAN — 15

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



THE BROOKLYN — 15

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



Caprese Milk Punch
\$13

Bitter

VIZZINI'S GAMBIT* – 14

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



SOPHIA LOREN – 14

St. George Citrus Vodka, Singani63,
Bitter Bianco, Cocchi Americano,
Crème de Violette, Grapefruit Bitters



THE DARKNESS – 13

Espresso & Chicory Infused Rum,
Punt e Mes, Byrrh,
California Fernet



VIN BRULÉ – 15

Hot Mulled Wine, Barolo Chinato,
Braulio, Angostura, Cider, Ginger,
Cinnamon, Clove



AVENUE – 14

Bourbon,
Passoã, Applejack,
Carpano Bianco,
Lime Acid



**THE DIRTY
MARTINI* – 15**

Olive Oil Vodka,
VV Dry Vermouth,
Pecorino Romano



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