

*No 10*  
DANA STREET

# VIA VECCHIA

BILL OF  
*fare*

FEBRUARY

## *Cicchetti*

- POLENTA FRIES -- 10    • WARM OLIVES -- 7    • MEATBALLS -- 14  
• BRUSSELS SPROUTS -- 12    • LAMB BELLY SKEWERS -- 12

*Sourdough Bread \$7*  
served with two  
house butters

## *Small Plates*

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

**GRILLED ARTICHOKEs – 16**  
marinated roman artichokes,  
castelvetro olive tapenade,  
grilled lemon,  
extra virgin olive oil

**BRUSCHETTA – 15**  
smoked baccala,  
grilled sourdough bread,  
preserved lemon aioli,  
fresno pepper sauce

**BURRATA – 18**  
winter citrus,  
arugula, fried shallots,  
pistachio, white balsamic,  
citrus oil

**\*CRUDO – 18**  
cured arctic char,  
meyer lemon, greek yogurt,  
pickled caulilini,  
badger beets, pea shoots

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

**\*CARPACCIO – 19**  
black angus beef,  
frisée, crispy caper,  
parmigiano dressing,  
extra virgin olive oil

**MUSSELS – 22**  
bangs island mussels,  
lemon, caper, shallot,  
white wine, pickled pepper,  
harissa & lemon butter

## *Pizzette*

**VIGNOLA – 16**  
san marzano tomato,  
fresh mozzarella,  
organic basil

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

**CENTRAL ST. – 18**  
italian sausage,  
pickled hot pepper,  
mozzarella,  
whipped ricotta

**SULLIVAN ST. – 17**  
cacciatore sauce,  
grilled chicken,  
roasted pepper,  
mozzarella, vincotto

## *Pasta*

**LUMACHE – 29**  
roasted red pepper fonduta,  
shallots, garlic, basil crumb,  
whipped ricotta cheese

**TRIPOLINE – 32**  
pork & beef bolognese,  
san marzano tomato,  
pecorino romano

**RAVIOLI – 33**  
sheep's milk ricotta,  
roasted campari tomato,  
saffron cream, hot honey

**CAMPANELLE – 32**  
shrimp,  
'nduja butter, scallions,  
spicy breadcrumbs

## *Large Plates*

**\*SCALLOPS – 45**  
pan seared,  
pancetta tomato jam,  
fennel leek ragout, celeriac cream

**CHICKEN – 30**  
braised free range chicken,  
house hot sausage & cannellini beans,  
smoky peperonata, caper berry, chili threads

**RISOTTO – 32**  
carnaroli rice,  
roasted koginut squash,  
brown butter powder, toasted pepitas

**PORK MILANESE – 35**  
breaded pork loin, cherry mostarda,  
spiced thumbellina carrots,  
frisée, champagne mustard vinaigrette

GENERAL MANAGER: Ashley Belanger · ASSISTANT GENERAL MANAGER: Lindsay Cooper  
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



**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,  
Contratto Aperitif, Hibiscus,  
Ginger, Arbol Chili



**NOUVEAU FORWARD – 14**  
Pear Brandy,  
Dry Marsala, Cap Corse Quinquina,  
Spiced Pear

## 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

## Almost Classic

**THE SICILIAN – 15**  
Gin, Campari,  
Amaro Dell'Etna,  
Salted Grapefruit Oleo,  
Brûlèed Grapefruit



**THE BROOKLYN – 15**  
Rye, Vermouth,  
Amer Picon, Maraschino,  
Dove Shanks Charred  
Apricot Bitters



**AVENUE – 14**  
Bourbon,  
Passoã, Applejack,  
Carpano Bianco,  
Lime Acid



**THE DIRTY  
MARTINI\* – 15**  
Olive Oil Vodka,  
VV Dry Vermouth,  
Pecorino Romano



## Wines 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

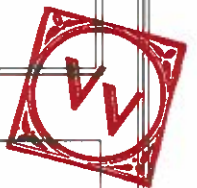
Antonio Scala, Ciro Rosato, Calabria 2021 – 12 / 44

### ROSSO

Pietradolce, Nerello Mascalese, Etna, Sicily 2020 – 17 / 65  
Collina Serragrilli, "Bailè," Langhe Nebbiolo 2020 – 18 / 72  
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  
Cotarella, "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, "Terre di San Leonardo," Trentino 2017 – 15 / 56  
Guiliana Rosati, Amarone della Valpolicella, Veneto 2018 – 28 / 112

## Caprese Milk Punch

\$13



## Beer

ON DRAFT – 8

Allagash White

Oxbow Luppulo

Bissell Brothers Rotating

Maine Beer Company Lunch

## BOTTLES & CANS

Stowe Cider 16oz – 8

Athletic Brewing Co.

Upside Dawn Golden N/A 12oz – 6

\*contains dairy, egg, or nut

BEVERAGE DIRECTOR: Mark Hibbard · BAR LEAD: Emy Geer · WINE DIRECTOR: Susannah Gleason

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