



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,
castelvetrano olive tapenade,
grilled lemon,
extra virgin olive oil

ROASTED BEETS – 14
chioggia & golden beets,
tahini yogurt,
pickled fennel, shallot,
toasted pepitas

BURRATA – 18
cast iron seared,
roasted san marzano tomato,
confit garlic, rosemary crostini,
fresh basil, hot honey

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

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

***CARPACCIO – 19**
black angus beef,
mizuna, maitake mushroom,
stracciatella, onion jam,
smoked maldon sea salt

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

Pizzate

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 – 34
braised pork shoulder,
calabrian chili ragu,
garlic ricotta, breadcrumb

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 breadcrumb

Large Plates

CIOPPINO – 38
bangs island mussels,
local seafood, trofie noodle, soffritto,
spicy lobster brodo

STATLER CHICKEN – 32
citrus marinated chicken breast,
truffle fingerling potato, asparagus,
caper honey pistou

MUSHROOM RISOTTO – 30
carnaroli rice, local mushroom,
truffle stracciatella,
crispy shallot & mushroom

FILET – 50
pan seared 6 oz filet,
sautéed gnocchi, baby spinach,
fried onion, bone marrow compound butter

GENERAL MANAGER: Ashley Belanger • **ASSISTANT GENERAL MANAGER:** Lindsay Cooper
EXECUTIVE CHEF: Mitchell Ryan • **SOUS CHEF:** Ryan Jalbert • **CHEF DE CUISINE:** Cory Labrecque

No. 10
DANA STREET

VIA VECCHIA

BILL OF
fare

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



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



CASINO IMPERIAL – 13
Angostura, Rye, Zucca,
Banana, Cacao,
Imperial Cordial

Almost Classic

THE SICILIAN – 15
Gin, Campari,
Amaro Dell'Etna,
Salted Grapefruit Oleo,
Brûlèd 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
Scarpetto, "Timido," Brut Rosé, Friuli NV – 13 / 48
Treveri, Blanc de Blancs Brut Zero, Columbia Valley NV – 15 / 56

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
Baglio di Pianetto, Catarratto, Sicily 2021 – 11 / 40
La Miraja, "Cuore di Luna," Chardonnay, Piemonte 2021 – 17 / 65

ROSATO

Castello di Bossi, Rosato, Toscana 2021 – 14 / 52

ROSSO

Nicosia, "Lenza di Munti," Nerello Mascalese, Sicilia 2021 – 13 / 48
Viviani Valpolicella Classico, Veneto 2020 – 14 / 52
Terre Gaie, "Brando," Cabernet Franc, Veneto 2020 – 11 / 40
Redentore, Refosco dal Peduncolo, Tre Venezie 2019 – 12 / 44
Collina Serragrilli, "Bailè," Langhe Nebbiolo 2020 – 18 / 72
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
Giuliana Rosati, Amarone della Valpolicella, Veneto 2018 – 28 / 112

Caprese Milk Punch

\$13

Beer

ON DRAFT – 8

Allagash White
Oxbow Luppolo
Austin Street Patina Pale Ale
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

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