



## Cicchetti

- PANCETTA ARANCINI •— 14 • WARM OLIVES •— 7 • MEATBALLS •— 14  
• FRIED CAULIFLOWER •— 10 • LAMB BELLY SKEWERS •— 12

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

## Small Plates

**INSALATA — 15**  
artisan head lettuce,  
pepperoncini vinaigrette,  
pecorino romano,  
pepperoni breadcrumb

**BRUSCHETTA — 15**  
smoked salt cod,  
grilled sourdough bread,  
preserved lemon aioli,  
fresno pepper sauce

**GRILLED ARTICHOKEs — 16**  
marinated roman artichokes,  
castelvetrano olive tapenade,  
grilled lemon,  
extra virgin olive oil

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

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

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

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

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

## Pasta

**LUMACHE — 34**  
braised pork shoulder,  
calabrian chili ragu,  
garlic ricotta, breadcrumb

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

**RAVIOLI — 33**  
ricotta cheese,  
english peas, garlic cream,  
prosciutto di parma

**CAMPANELLE — 30**  
sundried tomato,  
asparagus, lemon butter,  
basil pesto, pecorino frico

## Large Plates

**CIOPPINO — 38**  
bangs island mussels,  
local seafood, fresh linguini, soffritto,  
spicy lobster brodo

**MUSHROOM RISOTTO — 30**  
carnaroli rice, local mushroom,  
truffle stracciatella,  
crispy mushroom, scallion

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

**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



**FLIGHTLESS BIRD\* – 14**  
Tequila, Galliano, Strega,  
Mezcal, Lacto Fermented Kiwi,  
Honey, Kiwi Mozzarella Foam



**GHOST OF THE MEZZANINE – 14**  
Lime Leaf Vodka, Anisette,  
Coconut, Lemongrass,  
Ginger, Lime



**MAGDALENA – 14**  
Gin, Salers,  
Aquavit, Snap Pea,  
Epazote, Bay Leaf



**SMOKING GUN – 14**  
Bourbon, Cappelletti,  
Smoked Strawberry, Lemon,  
Absinthe Gomme, Mint



**VIZZINI'S GAMBIT\* – 14**  
Bourbon, Bitter Cherry,  
Nux Alpina, Pasubio,  
Dove Shanks Amara Oak Bitters



**BAMBINO\* – 15**  
Wray & Nephew Rum,  
Campari, Elisir Novasalus,  
Peanut, Concord Grape



**FEVER DREAM – 13**  
Tequila, Luxardo Bitter Rosso,  
Angostura di Amaro,  
Pamplemousse, Meyer Lemon Cordial



**THE DARKNESS – 13**  
Espresso & Chicory Infused Rum,  
Punt e Mes, Byrrh,  
California Fernet

## Almost Classic

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



**THE GIBSON – 14**  
Gin, Dry Vermouth,  
Cipollini Onion,  
Clarified Tomato Water,  
Porcini Mushroom



**THE BROOKLYN – 14**  
Rye, Vermouth,  
Amer Picon, Maraschino,  
Dove Shanks Charred  
Apricot Bitters



**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  
Cleto Chiarli, Lambrusco di Sorbara Secco, Modena 2022 – 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  
Baglio di Pianetto, Catarratto, Sicily 2021 – 11 / 40  
Casanova della Spinetta, Vermentino, Toscana 2022 – 16 / 60

### ROSATO

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

### ROSSO

Nicosia, "Lenza di Munti," Nerello Mascalese, Sicilia 2021 – 13 / 48  
Terre Gaie, "Brando," Cabernet Franc, Veneto 2020 – 11 / 40  
Altre Vie, Dolcetto d'Alba, "Anfora," Piemonte 2021 – 14 / 52  
Redentore, Refosco dal Peduncolo, Tre Venezie 2019 – 12 / 44  
Collina Serragrilli, "Bailè," Langhe Nebbiolo 2020 – 18 / 72  
Masseria Cuturi, Primitivo, Puglia 2019 – 14 / 52  
Cotarella, "Sodale," Merlot, Lazio 2015 – 12 / 44  
Tua Rita, "Rosso dei Notri," Toscana 2019 – 16 / 60  
Basilisco, "Teodosio," Aglianico del Vulture, Basilicata 2020 – 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.