



Cicchetti

- PANCETTA ARANCINI •— 14 • MEATBALLS •— 14 • OLIVES & GIARDINIERA •— 9
LAMB BELLY SKEWERS •— 12 • WHIPPED TRUFFLE RICOTTTA •— 9
• BLISTERED HARICOTS VERTS •— 10

Sourdough Bread \$7
served with two
house butters

Small Plates

- INSALATA — 15**
artisan head lettuce,
pepperoncini vinaigrette,
pecorino romano,
pepperoni breadcrumb
- GRILLED VEGETABLES — 14**
marinated asparagus,
artichoke, pepper,
carrot, spring onion,
bagna cauda
- 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 — 16**
poached shrimp,
tomato conserva aioli,
fennel, mache greens,
chili oil
- 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**
local maine 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 — 32**
san marzano tomato ragu,
roasted eggplant,
ricotta salata,
local organic basil
- LINGUINI — 36**
manilla clams,
cherry tomato, garlic,
lemon butter, parsley,
white wine
- RAVIOLI — 33**
ricotta cheese,
english peas, garlic cream,
prosciutto di parma,
pea shoots
- CAMPANELLE — 34**
pork & beef bolognese,
san marzano tomato,
pecorino romano,
fresh herbs

Gluten Free Pasta Available!

Large Plates

No. 10

- CIOPPINO — 38**
local maine shellfish,
monkfish, calamari, soffrito,
trofie pasta, spicy lobster brodo
- STATLER CHICKEN — 32**
citrus marinated chicken breast,
truffle fingerling potato, broccoli rabe,
caper honey pistou
- RISOTTO — 30**
asparagus & artichoke,
whipped ricotta cheese, preserved lemon,
parmigiana brodo
- 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 – 15
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



FIELD DAY – 14
Nettle Infused Rye,
Cynar, Lemon Honey Oleo,
Celery, Cucumber Tonic

Almost Classic

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



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
Scarpetta, "Timido," Brut Rosé, Friuli NV – 13 / 48
Cleto Chiarli, Lambrusco di Sorbara Secco, Modena 2022 – 14 / 52

BIANCO

Santa Barbara, "Pignocco," Verdicchio, Marche 2022 – 12 / 44
Morgante, "Bianco di Morgante," Nero d'Avola Bianco, Sicilia 2020 – 12 / 44
Baglio di Pianetto, Catarratto, Sicily 2021 – 11 / 40
Fabulas, "Felices," Passerina, Abruzzo 2020 – 14 / 52
Terredora Fiano di Avellino, Campania 2020 – 15 / 56
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
Villa Sparina, Barbera del Monferrato 2020 – 13 / 48
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.