



Cicchetti

- PANCETTA ARANCINI •— 14
- MEATBALLS •— 14
- OLIVES & GIARDINIERA •— 9
- LAMB BELLY SKEWERS •— 12
- WHIPPED TRUFFLE RICOTTA •— 9
- BLISTERED SHISHITOS •— 12

Caprese Salad \$19
local heirloom tomato,
mozzarella, basil pesto,
toasted pine nuts

Small Plates

KALE CAESAR — 14
organic baby kale,
garlic croutons, crispy capers,
pecorino romano,
caesar dressing

WATERMELON SALAD — 16
yellow watermelon,
ricotta salata, shallot,
nasturtium, fresno peppers,
verjus vinaigrette,

ZUCCHINI — 14
grilled zucchini,
calabrian chili & honey yogurt,
mint pesto, pickled red onion,
pine nuts

BURRATA — 18
persian cucumber,
cherry tomato, radish,
fresno chile, frisée,
basil buttermilk vinaigrette

SHRIMP ALLA GRIGLIA — 18
grilled shrimp,
red watercress,
garlic scape salsa verde,
lemon

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,
spicy lobster brodo,
shaved fennel, soffritto,
calabrian chili

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

WHARF ST. — 20
smoked pancetta,
chopped local clams,
thyme cream, provolone,
mozzarella, chives

Pasta

LUMACHE — 34
calabrian chili
braised pork shoulder,
san marzano tomato,
whipped ricotta

LINGUINI — 36
manila clams,
cherry tomato, garlic,
lemon butter, parsley,
white wine

RAVIOLI — 45
garlic ricotta,
maine lobster, corn,
tomato fonduta, fresh basil,
stracciatella cheese

CAMPANELLE — 30
house vodka sauce,
crispy cippolini onion,
pecorino mousse,
calabrian chili oil

*Sourdough Bread
& House Butters \$8*

Large Plates

Gluten Free Pasta Available!

SCALLOPS — 48
lemon & brown butter seared scallops,
sundried tomato & haricots verts ragu,
crispy polenta, basil purée

STATLER CHICKEN — 32
citrus marinated chicken breast,
truffle fingerling potato, broccoli rabe,
caper honey pistou

RISOTTO — 32
heirloom tomato, confit leeks,
roasted garlic, whipped ricotta,
crispy rice, tomato salt

FILET — 50
pan seared 6 oz filet,
gnocchi, balsamic pearl onions,
red pepper fonduta, piave frico

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

HEY MAMBO! – 15



Tequila, Mezcal,
Luxardo Aperitivo, Coconut,
Pineapple, Lime, Blended

ORANGE THEORY (750ml) – 45



Aperol, Citrus Vodka,
Honey, Clarified Citrus,
Carbonated

MY POOL, MY RULES! – 14



Rhum, Amaro Nonino,
Cap Corse, Mango,
Prosecco

SMOKING GUN – 15



Bourbon, Cappelletti,
Smoked Strawberry, Lemon,
Absinthe Gomme, Mint

Bitter

ENZO – 14



Gin, Fernet Branca,
Lacto Fermented Blueberry,
Pomgranate, Campari Grapefruit Foam

BLACK HAND – 13



Bourbon,
VV Rabarbaro,
Bitter Rosso

BAMBINO* – 15



Wray & Nephew Rum,
Campari, Elisir Novasalus,
Peanut, Concord Grape

DINNER WITH GIUSEPPE – 15



Rum, Cynar 70,
Banane du Brésil,
Orange Cordial

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



ROSITA – 14

Tequila, Carpano Dry,
Genepy, Salers,
Ancho Verde, Coriander,
Cucumber



THE DIRTY MARTINI* – 15

Olive Oil Vodka,
VV Dry Vermouth,
Pecorino Romano



Wines by the Glass

SPUMANTE

Canella, Prosecco Brut, Veneto, Italy NV – 13 / 48
Scarpetta, “Timido,” Brut Rosé, Friuli NV – 14 / 52
Cleto Chiarli, Lambrusco di Sorbara Secco, Modena 2022 – 15 / 56

BIANCO

Stefano Antonucci, “Pignocco,” Verdicchio, Marche 2022 – 12 / 44
Fratelli Ponte, Roero Arneis, Piemonte 2022 – 14 / 52
Fabulas, “Felices,” Passerina, Abruzzo 2020 – 14 / 52
Terredora Fiano di Avellino, Campania 2020 – 15 / 56
Casanova della Spinetta, Vermentino, Toscana 2022 – 16 / 60

ROSATO

Antonio Scala, Ciro Rosato, Calabria 2022 – 15 / 56

ROSSO

Nicosia, “Lenza di Munti,” Nerello Mascalese, Sicilia 2021 – 14 / 52
Annamaria Sala, Nero d'Avola, Sicilia 2021 – 12 / 44
Villa Sparina, Barbera del Monferrato 2020 – 13 / 48
Collina Serragrilli, “Bailè,” Langhe Nebbiolo 2020 – 18 / 72
Masseria Cuturi, Primitivo, Puglia 2019 – 14 / 52
Tiberio, Montepulciano d'Abruzzo, Abruzzo 2021 – 15 / 56
Tua Rita, “Rosso dei Notri,” Toscana 2021 – 17 / 64
Basilisco, “Teodosio,” Aglianico del Vulture, Basilicata 2020 – 15 / 56
Camigliano, Brunello di Montalcino, Toscana 2017 – 30 / 120

Caprese Milk Punch \$13

Gin, Dry Vermouth,
Tomato, Basil, White Balsamic,
Clarified with Milk

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.