



Cicchetti

- PANCETTA ARANCINI -- 14
- MEATBALLS -- 14
- OLIVES & GIARDINIERA -- 9
- LAMB BELLY SKEWERS -- 12
- WHIPPED TRUFFLE RICOTTTA -- 9
- BRUSSELS SPROUTS -- 12

Sourdough Bread \$7
served with two
house butters

Small Plates

- KALE CAESAR – 14**
organic baby kale,
garlic croutons, crispy capers,
pecorino romano,
caesar dressing
- PEAR & WALNUT SALAD – 16**
radicchio & frisée,
caprino fresco, roasted grapes,
poached pears, walnuts,
prosecco vinaigrette
- GRAFFITI EGGPLANT – 14**
roasted baby eggplant,
kalamata olive tapenade,
red peppers, basil pistou,
parsley
- BURRATA – 18**
persian cucumber,
cherry tomato, radish,
fresno chile, frisée,
basil buttermilk viniagrette

- SHRIMP ALLA GRIGLIA – 16**
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**
bangs island 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 – 32**
house vodka sauce,
crispy cippolini onion,
burrata,
calabrian chili oil

- CAMPANELLE – 34**
shrimp, 'nduja cream,
sundried tomato,
confit garlic, parsley,
crispy capers

- RAVIOLI – 32**
ricotta, brussels sprouts,
guanciale & pancetta,
roasted garlic cream,
cured egg yolk

- TRIPOLINE – 30**
pork & beef bolognese,
san marzano tomato,
pecorino romano,
fresh herbs

Large Plates

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

- STATLER CHICKEN – 32**
red pepper farro,
koginut squash, broccoli di ciccio,
red currant sauce

- RISOTTO – 32**
heirloom tomato, confit leeks,
roasted garlic, whipped ricotta,
crispy rice, tomato salt

- PORK MILANESE – 34**
sautéed garlic kale,
roasted baby carrots,
mostarda cream

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
Tequila, Campari,
Espresso

Negroni Passport



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



THE VENETIAN – 15
Aperol Sorbetto, Citrus Vodka,
Martini & Rossi Extra Dry Vermouth,
Prosecco



THE SPANISH – 14
Iris Dorado Vermouth,
Fot-Li Vermouth, Select Aperitivo,
Fino Sherry, Licor 43, Saffron



THE IRISH – 15
Knappogue Castle 12 Year,
Guinness Amaro,
Cocchi Vermouth di Torino



THE LONG ISLANDER – 13
Tequila, Vodka, Gin, Rum,
Amaro Abano, Carpano Bianco,
Kola Nut Soda



THE HAWAIIAN – 14
Pineapple Rum, Ramazzotti Rosato,
Bitter Bianco, Amaro Nonino,
Crème de Banane, Coconut Emulsion



THE SICHUANESE 🌶️🌶️ – 14
Baiju, Suze,
Hot Pot Vermouth,
Bully Boy Amaro



THE BRAZILIAN – 15
Cachaça, Cynar,
Torino Vermouth,
Muddled Lime, Sugar

Almost Classic

BROOKLYN – 15
Rye, Amer Picon,
Wild Sardinian Vermouth,
Maraschino, Dove Shanks
Charred Apricot Bitters



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



SIESTA – 14
Tequila, Meletti 1870,
Blackberry, Lime,
Grapefruit & Campari
Foam



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



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

Cantele, Negroamaro Rosato, Puglia 2022 – 13 / 48

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
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

ORANGE THEORY
(750ml) – 45
Aperol, Citrus Vodka,
Honey, Clarified Citrus,
Carbonated

Beer

ON DRAFT – 8

Allagash White
Oxbow Luppolo
Rising Tide Mita
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.