



Cicchetti

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

Sourdough Bread \$8
served with two
house butters

Small Plates

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

SCALLOP CRUDO - 22
raw scallop,
orange juice reduction,
finger lime, pickled fennel,
parsley & ginger gremolata

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

INDIA ST. - 18
soppressata,
san marzano tomato,
oregano, confit garlic,
honey & black pepper

PEAR & WALNUT SALAD - 16
radicchio & frisée,
caprino fresco, roasted grapes,
poached pears, walnuts,
prosecco vinaigrette

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

GRAFFITI EGGPLANT - 14
roasted baby eggplant,
kalamata olive tapenade,
red peppers, basil pistou,
parsley

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

BURRATA - 18
honey poached figs,
pomegranate, baby arugula,
white balsamic agrodolce,
pistachio pesto

MUSSELS - 22
bangs island mussels,
fall squash brodo, fennel,
preserved lemon, fenugreek,
grilled sourdough bread

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 - 34
pork & beef bolognese,
san marzano tomato,
pecorino romano,
fresh herbs

Nº 10

Large Plates

Gluten Free Pasta Available!

***SCALLOPS - 48**
lemon & brown butter seared scallops,
grilled red endive, roasted pepitas,
buttercup squash caponata

RISOTTO - 32
carnaroli rice, roasted local mushrooms,
black truffle stracciatella, parsley,
fried shallots

CHICKEN - 30
lemon pepper braised chicken,
broccolini, jimmy nardello peppers,
couscous, charred lemon

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

Fresh & Savory



CUFFING SEASON* – 15
Bourbon, Suntori Toki, Walnut,
Barolo Chinato, Poached Fig Cordial,
Dove Shanks Deez Bitters



NEW CARDIGAN – 14
Gin, Zirbenz,
Cap Corse Rouge, Hibiscus,
Ginger, Arbol Chili, Lime



CHEAT DAY* – 15
Pisco, Smith & Cross,
Banane du Brésil, Benedictine,
Banana Almond Orgeat, Egg White



PROP COMIC – 14
Mezcal, Suze,
Ancho Reyes, Baharat Tincture,
Carrot, Lemon

Negroni Passport



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



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



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



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

Almost Classic

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



**HOT & DIRTY
MARTINI* – 15**
Olive Oil Vodka,
VV Dry Vermouth,
Pecorino Romano,
Cherry Pepper



SIESTA – 14
Tequila, Bitter Rosso,
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
Denny Bini, "Festa," Lambrusco Dell'Emilia NV – 15 / 56

BIANCO

Francesca Poggio, Cortese di Gavi, Piemonte 2021 – 16 / 60
Fratelli Ponte, Roero Arneis, Piemonte 2022 – 14 / 52
Antonio Camillo, Vermentino, Toscana 2021 – 15 / 56
Fabulas, "Felices," Passerina, Abruzzo 2020 – 14 / 52
De Forville, Chardonnay, Piemonte 2022 – 13 / 48

ROSATO

Cantele, Negroamaro Rosato, Puglia 2022 – 13 / 48

ROSSO

Ferdinando Principiano, "Dosset," Dolcetto, Piemonte NV – 14 / 52
Baglio di Pianetto, Frappato, Sicilia 2022 – 11 / 40
Le Vigne di Zamo, "Zamo Rosso," Friuli-Venezia-Giulia 2020 – 12 / 44
Collina Serragrilli, "Bailè," Langhe Nebbiolo, Piemonte 2020 – 18 / 72
Masseria Cuturi, Primitivo, Puglia 2022 – 14 / 52
Casanova della Spinetta, "Il Nero di Casanova," Toscana 2019 – 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,
Balsamic, Tomato Water,
Basil, Clarified with Milk

Beer

ON DRAFT – 8

Allagash White
Oxbow Luppolo
Barreled Souls
East Brown and Down
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.