

Small Plates

OLIVES & GIARDINIERA — 9

citrus marinated olives,
hosue pickled vegetables

***KALE CAESAR — 14**

organic baby kale, crispy capers,
garlic crouton, pecorino romano,
caesar dressing

PEAR & WALNUT SALAD — 16

radicchio & frisée,
caprino fresco, roasted grapes, walnuts,
poached pears, prosecco vinaigrette

ARANCINI — 16

carnaroli rice,
pancetta, oyster mushroom,
cheese

BURRATA — 18

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

MEATBALLS — 14

pork, beef, & veal,
san marzano tomato sauce,
pecorino romano, fried basil

Pastas

LUMACHE — 32

house vodka sauce,
crispy cippolini onion, burrata,
calabrain chili oil

TRIPOLINE — 34

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

Large Plates

RISOTTO — 32

carnaroli rice,
roasted local mushrooms,
black truffle stracciatella, fried shallots

FILET — 54

6 oz filet, potato pave,
charred leeks, broccolini,
cambozola cream sauce

Feast of the Seven Fishes \$95

Wine Pairings + \$55

OCTOPUS SALAD

grilled octopus, oil cured olives,
fennel, frisée, orange supreme,
smoked scallop dressing

*Treveri, "Blanc de Blancs Brut Zero,"
Columbia Valley, WA NV*

SHRIMP

wrapped in capellini,
spicy arrabiatta sauce,
crispy capers

*Viberti, "La Gemella," Nebbiolo Rosata,
Piemonte 2021*

BACCALA

pickled fennel, fresno pepper,
preserved lemon aioli

*La Miraja, "Cuore di Luna," Chardonnay,
Piemonte 2021*

RAVIOLI

fresh garbanzo bean, ricotta,
picked maine lobster,
local uni butter, peashoots

*Mortellito, "Cala Niru," Terre Sicilian Rosso,
Sicily 2022*

SCALLOPS

pancetta green lentils,
carrot purée, crispy leeks,
balsamic reduction

*Angelo Negro, "Angelin,"
Langhe Nebbiolo, Piemonte 2021*

BOUCHE DE NOEL

spruce tip pastry cream,
peppermint ganache

Via Vecchia Legacy Amaro

GENERAL MANAGER: Ashley Belanger · **ASSISTANT GENERAL MANAGER:** Lindsay Cooper
EXECUTIVE CHEF: Mitchell Ryan · **SOUS CHEF:** Ryan Jalbert · **CHEF DE CUISINE:** Cory Labrecque

Shakerato \$8
Tequila, Campari,
Espresso

Naughty



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



LITTLE FULL, LOTTA SAP – 14
St. George Terroir Gin,
Cap Corse Bianco, Zirbenz,
Orange Bitters, Rosemary



CHARLIE, FOR CHRISAKES* – 13
Brown Butter Washed Cachaça,
Applejack, Cardamaro, VV Rabarbaro,
Apple Cider Reduction, Lime Acid



YULE LOG – 14
Aquavit, Pasubio,
Birch, Lemon, Chaga,
Hickory Tincture

Nice



RESTING GRINCH FACE – 15
Tequila, Cappelletti, Cassis,
Ginger, Lime, Amara Oak Bitters,
Midori & Suze Foam



GUMDROP BUTTONS* – 14
Gosling's Dark Rum,
Blackstrap Rum, Ginger Liqueur,
Gingerbread, Clarified with Milk



YOUNG, HOT, & BUTTERY* – 14
Bully Boy Rum Co-op 3,
Tuaca, Galliano, Allspice Dram,
Vanilla & Brown Sugar Butter, Served Hot



ORZATA* – 15
Añejo Tequila,
Drambuie, Cocchi Torino,
Carnaroli Rice & Almond Horchata

Almost Classic

PIAZZA VECCHIA – 16
Rye, VV Legacy Amaro,
Cognac, L'Aperitivo Nonino,
Dove Shanks
Charred Apricot Bitters



**PANETTONE
EGGNOG* – 14**
Brandy, Luxardo,
Frangelico, Raspberry,
Vanilla Crème Anglaise



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



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



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

MARSHMALLOW WORLD – 14
Green Chartreuse, Cognac,
Dry Curacao, Ancho Reyes,
Hot Chocolate Ganache,
Marshmallow

Beer

ON DRAFT – 8

Allagash White
Oxbow Luppulo
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, gluten or nut

BEVERAGE DIRECTOR: Mark Hibbard • BAR LEAD: Emy Geer • WINE DIRECTOR: Susannah Gleason