

No. 10
DANA STREET

VIA VECCHIA

BILL OF
fare



Cicchetti

WARM FOCACCIA – 9

served with
olive oil

MEATBALLS – 14

pork, beef & veal,
san marzano
tomato sauce

ARANCINI – 12

pancetta, mushrooms,
pine nut basil pesto,
san marzano tomato

WHIPPED RICOTTA – 9

truffle honey,
sesame grissini

Small Plates

LOLLA ROSSA SALAD – 15

sesame seeds,
garlic croutons, honey,
pecorino romano,
trebbiano vinaigrette

CAESAR SALAD – 16

little gem lettuce,
lemon, pecorino romano,
caesar dressing, anchovy,
focaccia croutons

BURRATA – 20

marinated heirloom tomatoes,
pine nut basil pesto,
confit pearl oninons,
olive oil, balsamic vinegar

FRIED ARTICHOKEs – 14

crispy artichokes,
preserved lemon vinaigrette,
mint, parsley,
basil aioli

BRUSCHETTA – 17

grilled sourdough,
crispy prosciutto, tuscan melon,
whipped ricotta, balsamic,
mint, smoked olive oil

SHORT RIB – 22

braised & seared short rib,
zucchini caponata,
braised cipollini,
cherry bomb agrodolce

Del Mar

HAMACHI CRUDO – 22

raw hamachi,
jalapeño, pickled shallots,
hibiscus rhubarb brodo,
turmeric oil

POLPO – 18

charred octopus,
fingerling potatoes,
pickled celery, saffron aioli,
‘nduja vinaigrette

MUSSELS – 24

bangs island mussels,
pepperoni, white wine,
marinara sauce, oregano,
parsley, focaccia

Add Lobster!

3 ounces of fresh Maine lobster – 32

Pasta

AGNOLOTTI – 32

garlic ricotta agnolotti,
cream sauce, grilled corn,
smoked pancetta, scallions,
fresno pepper

BUCATINI – 32

manila clams,
campari tomatoes, garlic,
lemon butter, parsley,
white wine

CAMPANELLE – 32

shrimp, ‘nduja cream,
sundried tomato,
white wine, lemon zest,
parsley

LUMACHE – 35

house vodka sauce,
crispy cipollini onion,
calabrian chili oil,
whipped ricotta

RADIATORI – 34

pork & beef bolognese,
smoked pancetta,
san marzano tomato,
pecorino romano

Large Plates

SCALLOPS – 45

brown butter seared scallops,
english pea purée, shaved baby artichokes,
meyer lemon, watermelon radish, lemon aioli

CHICKEN GRIGLIA – 32

grilled statler chicken breast,
jimmy nardello peppers, spring onions,
castelvetrano olives, scape salsa verde

RISOTTO – 34

arborio rice, asparagus,
alto adige speck, leeks, basil,
mascarpone, white truffle oil

FILET – 48

6oz filet, roasted cherry tomatoes,
baby carrots, potato gnocchi,
spinach cream, vin cotto, bone marrow butter

No. 10

EXECUTIVE CHEF: Mitchell Ryan · **SOUS CHEF:** Ryan Jalbert

GENERAL MANAGER: Ashley Belanger · **ASSISTANT GENERAL MANAGER:** Lindsay Cooper

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

A 4% Kitchen Fair Wage Fee will be applied to all checks

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Via Vecchia

BILL OF
fare

Bitter



SICILIAN NEGRONI – 14
Goldie’s Gin, Campari,
Antica Torino, Amaro dell’Etna,
Salted Grapefruit Oleo



TEQUILA BANGER – 16
Tequila, Amaro Nonino,
Lacto-Fermented Cranberry Cordial,
Luxardo Bitter Rosso, Prosecco



REMEMBER THE MAINE – 15
Rye, Vino Chinato,
Via Vecchia Legacy Amaro,
Bitter Cherry, Absinthe



ROMEO IS BLEEDING* – 15
Bourbon, Averna, Smith & Cross,
Black Lime, Strawberry, Balsamic,
Coconut, Clarified with Milk



HEY MAMBO!* – 16
Tequila, Mezcal,
Luxardo Aperitivo, Pineapple,
Coconut, Lime, Blended



COLD GIRL SUMMER – 14
Seacoast Vodka, Anisette,
Handshake Amaro, Raspberry,
Spruce, Lemon



VENETIAN HOLIDAY – 16
Aperol & Citrus Sorbetto,
Martini & Rossi Extra Dry Vermouth,
Prosecco



PLUM ALLEY SWIZZLE – 15
Bully Boy Rum Co-op,
Planteray O.F.T.D., New World Amaro,
Mint, Lime Cordial, Peychaud’s

Martinis

HOT & DIRTY* – 16
Olive Oil Vodka,
VV Dry Vermouth,
Pecorino Romano,
Cherry Pepper



DOWNEAST VESPER* – 15
Oyster Shell Gin,
Bison Grass Vodka,
Cap Corse, Lemon Oil,
Olive & Kombu Foam



50/50/50 – 15
Tanqueray 10,
Ambrato Vermouth,
Cocchi Extra Dry,
Dove Shanks Saffron Bitters



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



Wines by the Glass

SPUMANTE

Canella, Prosecco Brut, Veneto NV – 13 / 48
Schramsberg, “Blanc de Blancs,” Calistoga, CA 2021 – 25 / 50 (375ml)
Zanasi, Lambrusco di Sorbara, Emilia-Romagna NV – 16 / 60

BIANCO

Suavia, Soave Classico, Veneto 2023 – 13 / 48
De Forville, Chardonnay, Piemonte 2024 – 15 / 56
Velenosi, Pecorino, “Villa Angela,” Offida, Marche 2024 – 14 / 52
Casanova della Spinetta, Vermentino, Toscana 2024 – 17 / 64
Bruno Giacometto, Erbaluce di Caluso, Piemonte 2023 – 18 / 68

ROSATO

Scaia, Rosato, Veneto 2024 – 13 / 48

ROSSO

Tenuta Scerscé, “Nettare,” Nebbiolo, Valtellina, Lombardia 2022 – 21 / 80
Le Monde, Cabernet Franc, Friuli 2020 – 13 / 48
La Miraja, “Le Masche,” Barbera d’Asti Superiore, Piemonte 2022 – 15 / 56
Palmento Costanzo, “Mofete,” Etna Rosso, Sicila 2021 – 18 / 68
Colle Massari, “Montecucco Rosso Riserva,” Toscana 2019 – 17 / 64
Tua Rita, “Rosso dei Notri,” Toscana 2023 – 16 / 60
Fontanabianca, Barbaresco, Piemonte 2021 – 28 / 112

SHAKERATO – 8
Tequila, Campari,
Espresso, Zucchero

Beer

ON DRAFT – 9

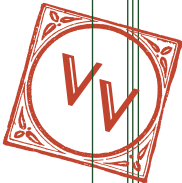
Allagash White
Belgian White
Oxbow Luppolo
Italian Pilsner

Bissell Brothers Hearts of Pine
Pale Ale

Maine Beer Company Lunch
India Pale Ale

PACKAGED

Coors Banquet 12oz – 5
Stowe Cider 16oz – 8
Kit N/A Brewing
Golden Ale 12oz – 6



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

*contains dairy, nuts, or shellfish