



Cicchetti

WARM FOCACCIA — 9

served with  
olive oil

MEATBALLS — 14

pork, beef & veal,  
san marzano  
tomato sauce

SHISHITOS — 14

shishito peppers,  
fennel agrodolce,  
crispy shallots

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

spice poached figs,  
wild arugula, roasted pistachio,  
crispy prosciutto,  
preserved lemon vinaigrette

ARANCINI — 12

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

BRUSCHETTA — 18

toasted sourdough,  
tomato, marinated mozzarella,  
garlic, basil, pickled red onion,  
olive oil, balsamic reduction

SHORT RIB — 22

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

Del Mar

SCALLOP CRUDO — 22

raw scallops,  
tangelo brodo, jalapeño,  
fennel, parsley, finger lime,  
colatura vinaigrette, basil oil

POLPO — 18

charred octopus,  
guanciale, butter beans,  
pickled fresno peppers,  
soffritto, chili oil

MUSSELS — 24

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

Pasta

Nº 10

AGNOLOTTI — 33

roasted garlic ricotta filling,  
white bolognese, chervil,  
pecorino romano,  
fried sage

TRIPOLINE — 34

‘cacio e pepe,’  
pecorino romano, grana padano  
fresh cracked black pepper,  
shaved black truffle

CAMPANELLE — 33

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

braised pork,  
calabrian chili,  
san marzano tomato ragu,  
smoked pancetta, stracciatella

Large Plates

SCALLOPS — 45

brown butter seared scallops,  
roasted caulini, fried polenta, sunchoke purée,  
lemon & calabrian chili agrodolce

CHICKEN GRIGLIA — 33

grilled statler chicken breast,  
peppers, broccolini, spring onions,  
castelvetro olives, scape salsa verde

RISOTTO — 34

arborio rice, marinated heirloom tomatoes,  
leeks, confit garlic, stracciatella,  
oregano, basil, tomato salt

FILET — 48

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

EXECUTIVE CHEF: Mitchell Ryan · SOUS CHEF: Ryan Jalbert

GENERAL MANAGER: Ashley Belanger · ASSISTANT GENERAL MANAGER: Susannah Gleason

\*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

Nº 10  
DANA STREET

# VIA VECCHIA

BILL OF  
fare

## Bitter



**SICILIAN NEGRONI – 15**  
Goldie’s Gin, Campari,  
Carpano Antica, Amaro dell’Etna,  
Salted Grapefruit Oleo



**AVERNA MAI TAI\* – 15**  
Averna, Pineapple Rum,  
Pistachio Orgeat,  
Lime, Mint



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



**FLOW STATE – 14**  
“Amer Picon,” Cynar,  
Sweet Vermouth, Lemon,  
Charred Apricot Bitters



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



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



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



**COLD MOON – 15**  
Pear Eau de Vie, Honey,  
Lemon, Dry Marsala,  
Cocchi Americano

## 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,  
Vya Extra Dry 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

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

### BIANCO

Suavia, Soave Classico, Veneto 2023 – 13 / 48  
De Forville, Chardonnay, Piemonte 2024 – 15 / 56  
Di Majo Norante, Falanghina, Molise 2023 – 13 / 48  
Terrazze dell’Etna, Nerello Mascalese Bianco, Sicilia 2023 – 17 / 64  
Bruno Giacometto, Erbaluce di Caluso, Piemonte 2023 – 18 / 68

### ROSATO

Cantele, Rosato, Puglia 2024 – 14 / 52

### 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

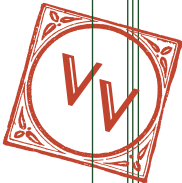
Allagash White  
Belgian White  
Oxbow Luppolo  
Italian Pilsner

Bissell Brothers Hearts of Pine  
Pale Ale

Maine Beer Company Lunch  
India Pale Ale

### PACKAGED

Coors Banquet 12oz – 5  
Stowe Cider 16oz – 8  
1820 Brewing  
Vienna Suite N/A – 6  
Woodland Farms Pointer  
N/A IPA – 9



BEVERAGE DIRECTOR: Mark Hibbard · BAR LEAD: Daniella Solano

\*contains dairy, nuts, or shellfish