



Cicchetti

WARM FOCACCIA — 9

served with
olive oil

MEATBALLS — 14

pork, beef & veal,
san marzano
tomato sauce

BRUSSELS — 16

brussels sprouts,
maine blueberry 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

MUSHROOM INSALATA — 18

roasted mushrooms,
grilled frisee, dijon cream
trebbiano vinaigrette,
garlic, capers, white truffle oil

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,
housemade italian sausage,
pumpkin fonduta, brown butter,
sage, chestnut

TRIPOLINE — 34

‘carbonara,’ guanciale,
roasted brussels sprouts, garlic
cream, pecorino romano, leeks,
cured egg yolk

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

RISOTTO — 35

arborio rice, roasted mushrooms,
black truffle stracciatella, grana padano cheese,
charred leek salt

CHICKEN GRIGLIA — 33

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

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

Fresh



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
Ferrari, Metodo Classico Brut, Trentino NV – 25 / 50 (375ml)
Paltrineri, “Solco,” Lambrusco Salamino, 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
Palmento Costanzo, “Mofete,” Etna Rosso, Sicila 2021 – 18 / 68
Salvatore Marino, “Turi,” Nero d’Avola, Sicilia 2023 – 16 / 60
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

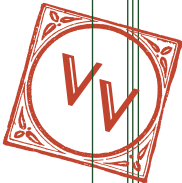
ON DRAFT – 9

Allagash White
Belgian White
Oxbow Luppolo
Italian Pilsner
Bissell Brothers
Rotating

Maine Beer Company Lunch
India Pale Ale

PACKAGED

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



BEVERAGE DIRECTOR: Mark Hibbard · BAR LEAD: Daniella Solano

**contains dairy, nuts, or shellfish*