



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

persimmon, baby arugula,
candied hazelnuts,
pomegranate seeds,
white balsamic vinaigrette

ARANCINI — 12

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

MUSHROOM INSALATA — 18

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

SHORT RIB — 22

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

Del Mar

CALAMARI — 18

fried calamari,
cherry bomb peppers,
spicy arrabbiata sauce,
lemon, herbs

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 — 34

garlic ricotta filling,
roasted campari tomatoes,
saffron cream, hot honey,
pink peppercorn, fried thyme

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

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

Large Plates

SALMON PICCATA — 38

faroe island salmon,
broccolini, black lentils, capers,
lemon butter sauce

PORK MILANESE — 38

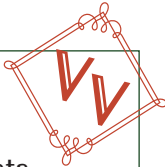
breaded pork cutlet, tomato caponata,
smoked mozzarella, baby arugula,
balsamic reduction

CHICKEN MARSALA — 36

chicken breast, crispy prosciutto,
mushrooms, sundried tomatoes,
potato gnocchi, marsala sauce

RISOTTO — 35

arborio rice, koginut squash,
brown butter squash purée,
grana padano brodo, toasted pepitas



EXECUTIVE CHEF: Mitchell Ryan · EXECUTIVE SOUS CHEF: Ryan Jalbert · SOUS CHEF: Owen Lattin
GENERAL MANAGER: Susannah Gleason · FRONT OF HOUSE MANAGER: Nick Goldman

*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

Fresh



WINK AND NOD – 16
Vodka, Dry Marsala,
Rosemary, Cocchi Rosa,
Orange Oil



BANKROLL – 16
Gin, Green Chartreuse,
Bianco Vermouth, Celery,
St. George Green Chili, Mint, Parsley



UP IN THE SKY – 16
Tequila, Bitter Bianco,
Grapefruit Soda, Mezcal, Pineapple,
Ramazzotti Rosato, Handshake Amaro



ROMEO IS BLEEDING* – 16
Bourbon, Averna,
Smith & Cross, Strawberry,
Black Lime, Milk Clarified

Bitter



SICILIAN NEGRONI – 16
Goldie's Gin, Campari,
Carpano Antica, Amaro dell'Etna,
Salted Graoefruit Oleo



HILL CRUISE* – 16
Sfumato, Pasubio,
Smoked Raspberry, Lemon,
Egg White



KINGMAKER* – 16
Calvados, Orange Agrodolce,
Rainwater Madeira,
Black Walnut



REMEMBER THE MAINE – 16
Rye, Vino Chinato,
Via Vecchia Legacy Amaro,
Bitter Cherry, Absinthe

Martinis

TEARDROP MARTINI – 16
Tanqueray 10,
Carpano Bianco,
St. Germain, Spruce,
Cocchi Americano



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



50/50/50 – 16
Tanqueray 10,
Vya Extra Dry Vermouth,
Cocchi Extra Dry,
Dove Shanks Saffron Bitters



THE GIBSON – 16
Cipollini Onion Gin,
Carpano Dry,
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 – 14 / 52
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

ROSATO

Masseria li Veli, Susumaniello Rosato, Puglia 2024 – 14 / 52

ROSSO

Nino Costa, Langhe Nebbiolo, Piemonte 2023 – 17 / 64
Speri, Valpolicella Classico, Veneto 2023 – 14 / 52
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 – 18 / 68
Terredora di Paolo, Taurasi, Campania 2015 – 28 / 104

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

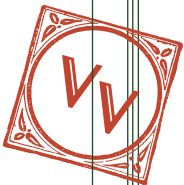
PACKAGED

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, gluten, or nuts