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

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
pasta fritta,
smoked vodka sauce,
baby arugula, olive oil,
balsamic

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

TORTELLINI — 34
porcini ricotta,
roasted beech mushrooms,
charred leek cream,
crispy garlic

BUCATINI — 34
manilla clams,
broccoli rabe, garlic,
lemon butter, white wine,
paprika flakes

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,
olives, balsamic reduction

CHICKEN MARSALA — 36
chicken breast, crispy prosciutto,
mushrooms, sundried tomatoes,
potato gnocchi, marsala sauce

SCALLOP RISOTTO — 36
arborio rice, bay scallops,
pancetta, artichokes,
leeks, confit garlic

EXECUTIVE CHEF: Mitchell Ryan · **EXECUTIVE SOUS CHEF:** Ryan Jalbert · **SOUS CHEF:** Owen Lattin
GENERAL MANAGER: Susannah Gleason · **ASSISTANT GENERAL 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

№ 10
DANA STREET

ViA VECCHiA

BILL OF *fare*

Fresh

WINK AND NOD — 16
Vodka, Rosemary,
Cranberry Cordial, Peach Nectar,
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 Grapefruit Oleo

HILL CRUISE* — 16
Sfumato, Pasubio Amaro,
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 2024 — 14 / 52
Umani Ronchi, Verdicchio dei Castelli di Jesi, Marche 2024 — 16 / 60
Di Majo Norante, Falanghina, Molise 2024 — 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 2024 — 17 / 64
Speri, Valpolicella Classico, Veneto 2024 — 14 / 52
Palmento Costanzo, "Mofete," Etna Rosso, Sicila 2022 — 18 / 68
Salvatore Marino, "Turi," Nero d'Avola, Sicilia 2023 — 16 / 60
Col di Bacche, Morellino di Scansano 2023— 18 / 68
Colle Massari, "Montecucco Rosso Riserva," Toscana 2020— 17 / 64
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
Lux Rye Pale Ale

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*