

No. 10
DANA STREET

VIA VECCHIA

BILL OF
fare



Cicchetti

**WARM
FOCACCIA — 9**
served with
olive oil

ZUCCHINI — 14
grilled zucchini,
harissa yogurt,
paprika chickpeas,
mint vinaigrette

MEATBALLS — 14
pork, beef, & veal,
calabrian chili,
san marzano
tomato sauce

**WHIPPED
RICOTTA — 9**
truffle honey,
sesame grissini

Small Plates

LOLLA ROSSA SALAD — 16
sesame seeds,
garlic croutons, honey,
pecorino romano,
trebbiano vinaigrette

BURRATA — 22
heirloom tomatoes,
pine nut & basil pesto,
maldon sea salt, balsamic,
toasted pine nuts

CAESAR SALAD — 17
little gem lettuce,
caesar dressing, anchovy
pecorino romano cheese,
preserved lemon,
focaccia croutons

MOZZARELLA FRITTA — 16
smoked & fried mozzarella,
sauce alla norma, fresh basil,
roasted eggplant, crispy garlic,
pecorino romano

ARANCINI — 16
saffron carbonara,
arborio rice, fontina, guanciale,
sundried tomato pesto,
hot honey aioli

SHORT RIB — 22
braised & seared short rib,
zucchini caponata,
braised cipollini onions,
cherry bomb agrodolce

Del Mar

CALAMARI — 20
fried calamari,
pickled sweet peppers,
radicchio, lemon aioli,
herbs, crispy capers

POLPO — 20
charred octopus,
guanciale, butter beans,
pickled fresno peppers,
soffritto, chili oil

MUSSELS — 26
bangs island mussels,
lobster brodo, white wine,
caramelized fennel butter,
parsley, grilled focaccia

Pasta



AGNOLOTTI — 35
garlic-ricotta filling,
corn & white wine cream,
smoked pancetta lardons,
fresno peppers, chive oil



BUCATINI — 36
manilla clams,
blistered cherry tomatoes,
white wine, lemon butter,
garlic, parsley



CAMPANELLE — 35
shrimp, 'nduja cream,
sundried tomato, white wine,
lemon zest, parsley



LUMACHE — 35
house vodka sauce,
crispy cipollini onion,
calabrian chili oil,
whipped ricotta



RADIATORI — 35
calabrian chili braised pork,
san marzano tomato ragu,
parmigiano reggiano cream,
smoked pancetta

Large Plates

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

HALIBUT — 46
seared halibut filet, broccolini, fingerling potatoes,
braised pearl onions, salsa verde, parsley, lemon

PORK MILANESE — 38
breaded pork cutlet, smoked provolone,
cherry pepper & tomato caponata,
baby arugula, pork demi-glaze

LOBSTER-TOMATO RISOTTO — 48
arborio rice, maine lobster, heirloom tomatoes,
leeks, local basil, grana padano

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.

Fresh



LET IT RIDE — 16
gin, salers, fresno pepper
honey, cucumber, lemon



VENETIAN HOLIDAY — 16
aperol and peach sorbetto,
prosecco, apricot



YOUNG HEARTS — 16
tequila, strawberry aperitif,
orange cordial, agave,
meletti 1870



EASY LOVER — 16
vodka, bully boy amaro,
anisettes, passion fruit, vanilla



SICILIAN NEGRONI — 16
goldie’s gin, campari, carpano antica,
amaro dell’etna, salted grapefruit oleo



THE VIG — 16
sfumato, meletti fernet, fermented
blackberry, lime, roasted red pepper foam



STIRRED BIRD — 16
planteray pineapple rum, campari,
bananamero, clarified pineapple



ROMEO IS BLEEDING* — 16
bourbon, amaro di angostura,
smith & cross, strawberry,
balsamic, coconut, black lime,
milk clarified

Almost Classics



TEARDROP
MARTINI — 16
tanqueray 10,
carpano bianco,
st. germain, spruce,
cocchi americano



HOT & DIRTY
MARTINI* — 16
olive oil vodka,
VV dry vermouth,
pecorino romano,
cherry pepper



MIREPOIX
MARTINI — 16
mirepoix gin,
lustau bianco, aquavit,
smoked tomato water,
basil oil



REMEMBER THE
MAINE — 16
rye, vino chinato,
VV legacy amaro,
bitter cherry, absinthe

Wine by the Glass

SPUMANTE

Poggio Costa, Prosecco Brut, Veneto, NV — 13 / 48

Lucien Albrecht, Brut Rosé, Alsace, France NV — 16 / 60

BIANCO

Suavia, Soave Classico, Veneto 2024 — 15 / 56

Cantina Tramin, “Moriz,” Pinot Bianco, Alto Adige 2024 — 16 / 60

Umani Ronchi, Verdicchio dei Castelli di Jesi, Marche 2024 — 16 / 60

Terrazze dell’Etna, Nerello Mascalese Bianco, Sicilia 2024 — 17 / 64

ROSATO

Scaia, Rosato, Veneto 2025 — 14 / 52

ROSSO

Speri, Valpolicella Classico, Veneto 2024 — 14 / 52

Collina Serragrilli, Langhe Nebbiolo, Piemonte 2021 — 17 / 64

De Forville, Barbera d’Alba, Piemonte 2024 — 16 / 60

Palmento Costanzo, “Mofete,” Etna Rosso, Sicilia 2022 — 18 / 68

La Spinetta, “Il Nero di Casanova,” Sangiovese, Toscana 2022 — 17 / 64

Fatalone, Primitivo, Puglia 2024 — 19 / 72

Tenuta Cucco, Barolo, Serralunga d’Alba, Piemonte 2021 — 28 / 108



HEY MAMBO! - 16
tequila, mezcal, luxardo
aperitivo, coconut, pineapple,
lime, blended frozen

Beer

ON DRAFT — 10

Allagash White
belgian white

Austin St. Pactolian
german-style pilsner

Bissell Brothers Baby Genius
hopped blonde 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