

No. 10
DANA STREET

VIA VECCHIA

BILL OF
fare



Cicchetti

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

ARTICHOKES — 16
fried artichokes,
smoked paprika aioli,
lemon, parsley

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

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

Small Plates

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

BURRATA — 22
spiced pears, baby arugula,
maple mustard vinaigrette,
candied pecans

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

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

LAMB BELLY SKEWERS — 22
garlic marinated lamb belly,
shishito pepper salsa verde,
calabrian chili crisp

**SMOKED HADDOCK
BRUSCHETTA — 15**
housemade baccala,
grilled sourdough, radicchio,
parsley, guindilla peppers,
preserved lemon vinaigrette

Del Mar

SCALLOP CRUDO — 22
thinly sliced raw scallop,
charred grapefruit, shallot,
fresno peppers, mint,
citrus vinaigrette

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,
taleggio cream sauce,
black truffle zest, chives



BUCATINI — 36
benton's bacon, lacinato kale,
red kuri squash, grana padano,
brown butter, crispy garlic



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 — 38
pork & beef sugo,
roasted garlic cream,
herbs, pecorino romano,
crispy sage, panko crumb

Large Plates

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

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

SCALLOPS — 46
brown butter seared maine scallops, broccoli rabe,
black lentils, parsley brodo, lemon, chili oil

MUSHROOM RISOTTO — 34
arborio rice, king oyster & maitake mushrooms,
grana padano, porcini mushroom stracciatella

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



FROM THE ICEBOX — 16
gin, strega, genepy,
salers, fermented plum, lemon



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



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



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



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



THE TOMIN — 16
suntori toki, bitter bianco,
comoz blanc, midori, chamomile & bee pollen,
green apple, shiso



THE LIMEÑOS* — 16
pisco, luxardo aperitivo,
cocchi extra dry, chicha morada,
egg white, amargo chuncho bitters



THE SAN FRANSISCAN — 16
st. george bruto americano, vya vermouth,
sparkling rosé, grapefruit cordial, honey

Almost Classics



SIESTA— 16
tequila, lychee liqueur,
meletti, chili aperitivo,
lime, grapefruit &
husk cherry foam



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



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



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

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 2025 — 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

Colleleva, “Rosso Piceno,” Montepulciano, Marche 2025 — 14 / 52

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

De Forville, Barbera d'Alba, Piemonte 2025 — 16 / 60

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

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

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

CAPRESE MILK PUNCH - 15



goldie's gin, martini
rossi dry vermouth,
tomato water, basil syrup,
lemon, white balsamic

Beer

ON DRAFT — 10

Allagash White
belgian white

Austin St. Pactolian
german-style pilsner

Bissell Brothers Black
dry irish stout

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