



ANTIPASTI

MEATBALLS

Grass-fed beef & local pork, tomato sauce, Pecorino, basil 10

ZUCCHINE FRITTE

Zucchini, fried crispy, served with a lemon caper aioli 10

OLIVES & CHEESE

House-marinated assorted Italian olives with Grana Padano chunks 8

PORK STORE ARANCINI

House sausage, risotto, mozzarella, tomato sauce, Grana 10

CAVOLETTI

Brussels sprouts, cipollini, pancetta, pomegranate, grana, mustard glaze 13

DELICATA FRITTO

Battered & fried delicata squash, Calabrian honey, pecorino, rosemary 12

SALADS

ANTIPASTI BOWL

Farro, mixed greens, Prosciutto di Parma, sharp provolone, artichoke hearts, roasted red peppers, banana peppers, soppressata chips, red wine vinaigrette 13

MISTICANZA

Mixed greens, pickled shallots, Grana, torn croutons, red wine vinaigrette 10

AUTUNNO

Escarole, shallot vinaigrette, Snapdragon apples, pickled raisins, pecans, celery, gorgonzola 12

PASTAS (During Dinner Only)

FALL CANNERONE

Homemade local lamb sausage, delicata squash, broccoli rabe, Pecorino 19

CHICKEN PARMIGIANA & LINGUINE

Crispy chicken breast, tomato sauce, mozzarella, Grana, fresh basil 19

PIZZA

- Our Dough is made with organic stone-ground wheat from Trumansburg, NY. Fermented up to 48 hours for complexity and digestion.
- Our Mozzarella is homemade daily using dairy from 2 Kids Farm (Cuyler, NY).

APIZZA

Tomato sauce, mozzarella, caciocavallo, fresh basil, Grana 16

SALSICCIA

Tomato sauce, mozzarella, caciocavallo, house sausage, onion agrodolce, shishito peppers 18

THE CALABRIAN

Tomato sauce, soppressata, mozzarella, caciocavallo, fresh oregano, Calabrian chili infused local honey 18

MEATBALL

Tomato sauce, sliced meatballs, caramelized onions, mozzarella, Pecorino Romano, fresh basil 18

PATATA

Yukon gold potatoes, caramelized onion, aged gouda, fresh rosemary 18

RUCOLO

Smoked prosciutto, mozzarella, fontina cheese, arugula, red wine vinaigrette 18

GARLIC & BROCCOLINI

House garlic oil, broccolini, peppadews, slivered red onion, mozzarella, caciocavallo, chives 18

THE UTICA NOD

Sauteed greens, prosciutto di parma, roasted garlic, pepperoncini, breadcrumbs, mozzarella, Pecorino 18

CUSTOMIZE:

Roasted mushrooms, Prosciutto, meatballs, sausage - \$3.00 each
Add an egg, house roasted red peppers, house pickled peppers, caramelized onions - \$2.00 each
Please ask how we can offer vegetarian, vegan and allergy-free options