



Summer

315.802.2607
APIZZAREGIONALE.COM

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

ASPARAGUS MILANESE

Roasted asparagus, crispy speck, fried egg, Calabrian chili oil, Grana 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

SUMMER BURRATA SALAD

Arugula, strawberry, Burrata cheese, pistachio, basil vinaigrette 14

PASTAS (During Dinner Only)

SUMMER CANNERONE

Homemade local lamb sausage, 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 16

Tomato sauce, mozzarella, caciocavallo, fresh basil, Grana

SALSICCIA 18

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

THE CALABRIAN 18

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

MEATBALL 18

Tomato sauce, sliced meatballs, caramelized onions, mozzarella, Pecorino romano, fresh basil

PATATA 18

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

RUCOLO 18

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

GARLIC & HERB 17

House garlic oil topped with mozzarella, caciocavallo (cheese), fresh basil & chives

THE UTICA NOD 18

Sauteed greens, prosciutto di parma, roasted garlic, pepperoncini, breadcrumbs, mozzarella, pecorino

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