



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

GNOCCO FRITTO

Crispy Emilia-Romagna fried bread, mortadella, prosciutto, capicola 11

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

SPRING BEET SALAD

Red and gold beets, spring greens, pistachio, lemon herb vinaigrette, shaved pecorino 12

PASTAS (During Dinner Only)

BUCATINI CARBONARA

Crispy pancetta, leeks, egg yolk, pecorino, fresh herbs 19

SPRING 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

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 & HERB

House garlic oil topped with mozzarella, caciocavallo (cheese), fresh basil & chives 18

THE UTICA NOD

Sauteed greens, prosciutto di parma, roasted garlic, pepperoncini, breadcrumbs, mozzarella, pecorino 17

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

VINO

PAULIE'S PICKS

Carefully curated pizza-loving wines for you to love.

FOMO ALERT!
Wines may come and go based on availability.

REDS

	 3 oz	 Glass	 Quartino	 Bottle
Sangiovese - Di Majo Norante, Molise, Italy 2018	4	8	12	29
Negroamaro - Salice Salentino, Li Veli Passamante, Italy 2018	4.5	8	12	29
Pinot Noir - Elouan, Willamette Valley, Oregon, 2017	5.5	11	16.5	40
Super Tuscan - Carpineto Dogajolo, Greve, Italy, 2018	4.5	9	13.5	33
Malbec - Luna, Mendoza, Argentina, 2017	4	8	12	29
Cabernet - Gabrielle Ashley, Alexander Valley, California, 2020	4.5	10	15	35
Chianti - D.O.C.G. Selvapiana, Rufina, Italy, 2019	4.5	9	13.5	33
Montepulciano - Ramitello Di Majo Norante, Veneto, Italy, 2014	5.5	11	16.5	40
Nebbiolo - D.O.C. Sordo, Piedmont, Italy, 2015	5.5	11	16.5	40
Amarone Della Valpolicella - D.O.C.G. Tutella, Veneto, Italy, 2017	8.5	17	25.5	65

WHITES

	<u>3 oz</u>	<u>Glass</u>	<u>Quartino</u>	<u>Bottle</u>
Chardonnay - Treana, California, 2018	4.5	9	13.5	33
Falanghina - Vinosia, Campania, Italy, 2020	4	8	12	29
Vermentino - Argiolas Costamolino, Sardinia, Italy, 2019	4	8	12	29
Pinot Grigio - Masi, Masianco, Friuli, Italy, 2018	4	8	12	29
Sauvignon Blanc - Twin Islands, New Zealand, 2019	4	8	12	29
Gewürtztraminer - PJ Valckenberg, Phalz, Germany, 2019	4.5	9	13.5	33
Moscato D' ASTI - Carlin de Paolo, Piedmonte, Italy, 2019	4	8	12	29

ROSE & SPARKLING

	<u>3 oz</u>	<u>Glass</u>	<u>Quartino</u>	<u>Bottle</u>
Rosé - Bacalhoa JP, Azeitao, Portugal, 2019	4	8	12	29
Lambrusco - Donelli, Emilia-Romagna, Italy, 2017	4	8	12	29
Prosecco - DOC Torresella, Veneto, Italy	4	8	12	29
Sparkling Rosé - Pol Clement, France	4	8	12	29

GEMS BY THE BOTTLE

Baby Amarone - Ripassa Zenato, Veneto, Italy, 2015	60
Cabernet Sauvignon - Proprietary Red Treana, Paso Robles, California, 2016	55
Zinfandel - Rombauer, Napa Valley, California, 2017	55
Laurent Perrier Brut - Champagne, France, N/V	65

DESSERT

BUDINO

Chocolate hazelnut Italian pudding served with homemade almond brittle

9

PISTACHIO CRÈME BRÛLÉE

Our Italian spin on a classic French custard

9

OLIVE OIL CAKE

Whipped Mascarpone, Lemon, Apple Butter

9

BIRRA

Steuben Local Liquid Pilsner - Hammodspart, NY ABV 4.9%	7
Brooklyn Lager - Brooklyn, NY ABV 5%	6
Middle Ages Salt City IPA - Syracuse, NY ABV 6.3%	6
The Rotator - Always changing - ask your server	8
The Seasonal - Always changing - ask your server	7

CANS

Root Stock Cider	6
Narragansett 16 oz.	4
Bell's Light Hearted IPA	5.5
Collective Arrts Gose 16oz.	8
Cigar City Maduro Ale	6
Athletic Beer Co. N/A	5

BOTTLES

Birra Moretti Lager	6
Bud Light	4
Ommegang Witte	5.5

COCKTAILS

 Negroni Classico	11
Highclere Castle gin, Campari, Carpano Antica sweet vermouth, orange	
 Way Upper Manhattan	11
Bull Moose Rye, sweet vermouth, Mad Fellows cherry bitters	
 Sangria	11
Seasonal blend of wine, spirits, and fresh fruit	
 Aperol Spritz	11
Aperol, Meletti 1870, prosecco, orange	
 Odin's Ichor	11
Aquavit, blood orange, fennel, lime	
 Over the Hills and Far Away	11
Cachaça, basil, limoncello, lemon	
 Passiflora	11
Tequila, passion fruit, orange blossom, lime, prosecco	
 Red Dragon Tattoo	11
Vodka, hibiscus, szechuan, Suze, lemon, egg white	