



## 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

### RISSOTTO ASPARAGI

Arborio rice, roasted local asparagus, Pecorino, lemon, Grana 14

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## 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

### VERDE PRESTO

Tuscan kale, spicy caesar, crispy speck, hard boiled egg, torn croutons 13

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## PASTAS (During Dinner Only)

### SUMMER CANNERONE

Homemade local lamb sausage, roasted local asparagus, broccoli rabe, Pecorino 19

### CHICKEN PARMIGIANA & LINGUINE

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

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## 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 & BROCCOLINI** 18

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

# VINO

## PAULIE'S PICKS

Carefully curated pizza-loving wines for you to love.

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

				
	3 oz	Glass	Quartino	Bottle
<b>Sangiovese</b> - Di Majo Norante, Molise, Italy 2019	4.5	9	13.5	31
<b>Negroamaro</b> - Salice Salentino, Li Veli Passamante, Italy 2020	4.5	9	13.5	31
<b>Pinot Noir</b> - Elouan, Willamette Valley, Oregon, 2021	6	12	18	42
<b>Super Tuscan</b> - Carpineto Dogajolo, Greve, Italy, 2020	5	10	15	36
<b>Malbec</b> - Luna, Mendoza, Argentina, 2019	4.5	9	13.5	31
<b>Cabernet</b> - Gabrielle Ashley, Alexander Valley, California, 2021	5	11	16.5	39
<b>Chianti</b> - DOCG Selvapiana, Rufina, Italy, 2021	5	10	15	36
<b>Montepulciano</b> - Ramitello Di Majo Norante, Molise, Italy, 2017	6	12	18	42
<b>Nebbiolo</b> - Sordo, Piedmont, Italy, 2015	6	12	18	42
<b>Amarone Della Valpolicella</b> - DOCG Tutella, Veneto, Italy, 2018	8.5	17	25.5	65

## REDS

<b>Sangiovese</b> - Di Majo Norante, Molise, Italy 2019	4.5	9	13.5	31
<b>Negroamaro</b> - Salice Salentino, Li Veli Passamante, Italy 2020	4.5	9	13.5	31
<b>Pinot Noir</b> - Elouan, Willamette Valley, Oregon, 2021	6	12	18	42
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## WHITES

	3 oz	Glass	Quartino	Bottle
<b>Chardonnay</b> - Treana, California, 2021	5	10	15	36
<b>Verdeca</b> - Cantele, Puglia, Italy, 2021	5	10	15	36
<b>Trebbiano Di Lugana</b> - C`a Maiol, Lugana, Italy 2021	5	10	15	36
<b>Vermentino</b> - Argiolas Costamolino, Sardinia, Italy, 2021	4.5	9	13.5	31
<b>Pinot Grigio</b> - Masi, Masianco, Friuli, Italy, 2022	4.5	9	13.5	31
<b>Sauvignon Blanc</b> - Twin Islands, New Zealand, 2022	4.5	9	13.5	31
<b>Gewürtztraminer</b> - PJ Valckenberg, Phalz, Germany, 2021	5	10	15	36
<b>Moscato D' ASTI</b> - Carlin de Paolo, Piedmont, Italy, 2021	4.5	9	13.5	31

## ROSÉ, NATURAL, ORANGE, SPARKLING

	3 oz	Glass	Quartino	Bottle
<b>Rosé</b> - Bacalhoa JP, Azeitao, Portugal, 2022	4.5	9	13.5	31
<b>Pinot Grigio</b> - di Lenardo Gossip, Ontagano, Italy, 2021	4.5	9	13.5	31
<b>Lambrusco</b> - Donelli, Emilia-Romagna, Italy	4.5	9	13.5	31
<b>Prosecco</b> - DOC Torresella, Veneto, Italy	4.5	9	13.5	31
<b>Sparkling Rosé</b> - Pol Clement, France	4.5	9	13.5	31

## GEMS BY THE BOTTLE

<b>Barolo</b> - DOCG Virna, Piedmont, Italy, 2019	95
<b>Baby Sassicaia</b> - Guidolberto, Tenuto San Guido, Tuscany, Italy 2021	110
<b>Baby Amarone</b> - Ripassa Zenato, Veneto, Italy, 2018	73
<b>Cabernet Sauvignon</b> - Treana Proprietary Red, Paso Robles, California, 2020	68
<b>Zinfandel</b> - Rombauer, Napa Valley, California, 2020	68
<b>Laurent Perrier Brut</b> - Champagne, France, N/V	80

## BIRRA

Meier's Creek Pilsner - Cazenovia, NY ABV 4.2%	7
Single Cut Amber Ale - Astoria Queens, NY ABV 5.6%	7
Willow Rock IPA - Syracuse NY ABV 6.8%	7
The Rotator - Always changing - ask your server	8
The Seasonal - Always changing - ask your server	7

## BOTTLES

Bitburger Pilsner	6
Baladin Nazionale	10
Bud Light	4

## CANS

Downeast Unfiltered Cider	6
Narragansett 16 oz.	4
Bell's Light Hearted IPA	5.5
Collective Arts Gose 16oz.	8
Cigar City Maduro Ale	6
Ommegang Witte 16 oz.	6.5
Athletic Beer Co. N/A	5

## COCKTAILS

<input type="checkbox"/> <b>Negroni Classico</b>	12
Highclere Castle gin, Campari, Carpano Antica sweet vermouth, orange	
<input type="checkbox"/> <b>Way Upper Manhattan</b>	12
Bull Moose Rye, sweet vermouth, Mad Fellows cherry bitters	
<input type="checkbox"/> <b>Sangria</b>	12
Seasonal blend of wine, spirits, & fresh fruit	
<input type="checkbox"/> <b>Aperol Spritz</b>	12
Aperol, Meletti 1870, prosecco, orange	
<input type="checkbox"/> <b>Special Beam Cannon</b>	12
Tequila, sage, dragonfruit, lime, black pepper	
<input type="checkbox"/> <b>Godfrey's Wondrous Physick</b>	12
Buffalo Trace Bourbon, Cynar, peach, lemon, thyme, black walnut	
<input type="checkbox"/> <b>Dynasty of Mohgwyn</b>	12
Pisco, Aperol, guava, lemon, tarragon, sriracha	
<input type="checkbox"/> <b>Skooma</b>	12
Uncle Val's Gin, Lillet Blanc, red grapes, lemon, prosecco	

## DESSERT

### BUDINO

9

Chocolate hazelnut Italian pudding served with homemade almond brittle

### OLIVE OIL CAKE

9

Whipped mascarpone, lemon, seasonal fruit