



DOWNTOWN DINING WEEKS

LUNCH | 3 COURSES | \$15

11:30 AM - 3:00 PM | March 1 - March 15

choice of:

ANTIPASTI

ZUCCHINE FRITTE

Zucchini, fried crispy, served with a lemon caper aioli

PORK STORE ARANCINI

House sausage, risotto, mozzarella, tomato sauce, Grana

SALAD

SMALL MISTICANZA

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

choice of:

SANDWICH

CHICKEN PARMIGIANA

Crispy chicken breast, house tomato sauce, mozzarella, Grana, fresh basil, house made roll

PIZZA

8" - 9" LUNCH

•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

SALSICCIA

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

THE CALABRIAN

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

MEATBALL

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

PATATA

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

RUCOLO

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

GARLIC & HERB

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

THE UTICA NOD

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 - \$2.00 each.

Please ask how we can offer vegetarian, vegan and allergy-free options.

