



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

STREET CORN ITALIANO

Local corn on the cob flash-fried, aioli, Pecorino, basil, parsley, smoked paprika 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 PANZANELLA SALAD

Local heirloom cherry tomatoes, fresh peaches, corn off the cob, croutons, homemade ricotta, basil vinaigrette 13

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

# VINO

**PAULIE'S PICKS**  
Carefully curated pizza-loving  
wines for you to love.

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



## REDS

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

## WHITES

<b>Chardonnay</b> - Treana, California, 2018	4.5	9	13.5	33
<b>Verdeca</b> - Cantele, Puglia, Italy, 2021	4.5	9	13.5	33
<b>Falanghina</b> - Vinosia, Campania, Italy, 2020	4	8	12	29
<b>Vermentino</b> - Argiolas Costamolino, Sardinia, Italy, 2019	4	8	12	29
<b>Pinot Grigio</b> - Masi, Masiarco, Friuli, Italy, 2018	4	8	12	29
<b>Sauvignon Blanc</b> - Twin Islands, New Zealand, 2019	4	8	12	29
<b>Gewürtztraminer</b> - Pf Valckenberg, Phalz, Germany, 2019	4.5	9	13.5	33
<b>Moscato D'ASTI</b> - Carlin de Paolo, Piedmonte, Italy, 2019	4	8	12	29

## ROSE & SPARKLING

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

## GEMS BY THE BOTTLE

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

## DESSERT

<b>BUDINO</b> 9	Chocolate hazelnut Italian pudding served with homemade almond brittle
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## BIRRA

Steuben Local Liquid Pilsner - Hammospart, 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

## BOTTLES

Root Stock Cider	6	Bira Moretti Lager	6
Narragansett 16 oz.	4	Bud Light	4
Bell's Light Hearted IPA	5.5	Ommegang Witte	5.5
Collective Arts Gose 16oz.	8		
Cigar City Maduro Ale	6		
Athletic Beer Co. N/A	5		

## COCKTAILS

<input type="checkbox"/> <b>Negroni Classico</b>	Highclere Castle gin, Campari, Carpano Antica sweet vermouth, orange	11
<input type="checkbox"/> <b>Way Upper Manhattan</b>	Bull Moose Rye, sweet vermouth, Mad Fellows cherry bitters	11
<input type="checkbox"/> <b>Sangria</b>	Seasonal blend of wine, spirits, and fresh fruit	11
<input type="checkbox"/> <b>Aperol Spritz</b>	Aperol, Meletti 1870, prosecco, orange	11
<input type="checkbox"/> <b>Sardinian Ice Tea</b>	Averna, fresh lime, black tea, prosecco	11
<input type="checkbox"/> <b>The Mossy Rock</b>	Gin, Pernod, melon liqueur, citrus	11
<input type="checkbox"/> <b>Same As It Ever Was</b>	Tequila, Green Chartreuse, kiwi, agave, lime	11
<input type="checkbox"/> <b>Blackberry Fields Forever</b>	Gin, Lillet Blanc, blackberry shrub, mint	11

## OLIVE OIL CAKE

<b>OLIVE OIL CAKE</b> 9	Whipped mascarpone, lemon, seasonal fruit
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