



ANTIPASTI

MEATBALLS

Grass-fed beef & local pork, tomato sauce, Pecorino, basil

11

ZUCCHINE FRITTE

Zucchini, fried crispy, served with a lemon caper aioli

11

OLIVES & CHEESE

House-marinated assorted Italian olives with Grana Padano chunks

9

PORK STORE ARANCINI

House sausage, risotto, mozzarella, tomato sauce, Grana

11

CAVOLETTI

Brussels sprouts, cipollini, pancetta, pomegranate, grana, mustard glaze

14

FRITTELLE

Local sweet corn & zucchini fritters, lemon basil aioli, chives, pecorino

14

SALADS

ANTIPASTI BOWL

Farro, mixed greens, Prosciutto di Parma, sharp provolone, artichoke hearts, roasted red peppers, banana peppers, soppressata chips, red wine vinaigrette

14

MISTICANZA

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

12

PANZANELLA

Local heirloom cherry tomatoes, peaches, local corn, croutons, homemade ricotta, basil vinaigrette

14

PASTAS (During Dinner Only)

CANNERONE

Homemade local lamb sausage, roasted yellow squash, broccoli rabe, pecorino

20

CHICKEN PARMIGIANA & LINGUINE

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

20

SHRIMP BOLOGNESE

Linguine, gulf shrimp, tomato sauce, pickled peppers, calabrian chili, fresh herbs

23

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

17

SALSICCIA

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

19

THE CALABRIAN

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

19

MEATBALL

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

19

PATATA

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

19

RUCOLO

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

19

GARLIC & BROCCOLINI

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

19

SHRIMP OREGANATA

Gulf shrimp, garlic, oregano, mozzarella, caciocavallo, breadcrumbs, basil, lemon

24

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