



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

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

PEPERONCINO E TONNO

Roasted red peppers, tuna, arugula, toasted almonds, ricotta salata, citrus basil vinaigrette 14

PASTAS (During Dinner Only)

SPRING CANNERONE

Homemade local lamb sausage, broccoli rabe, roasted local oyster mushrooms, 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

	3 oz	Glass	Quartino	Bottle
Sangiovese - Di Majo Norante, Molise, Italy, 2019	4.5	9	13.5	31
Negroamaro - Salice Salentino, Li Veli Passamante, Italy, 2020	4.5	9	13.5	31
Pinot Noir - Elouan, Willamette Valley, Oregon, 2019	6	12	18	42
Super Tuscan - Carpineto Dogajolo, Greve, Italy, 2019	5	10	15	36
Malbec - Luna, Mendoza, Argentina, 2018	4.5	9	13.5	31
Cabernet - Gabrielle Ashley, Alexander Valley, California, 2021	5	11	16.5	39
Chianti - D.O.C.G. Selvapiana, Rufina, Italy, 2020	5	10	15	36
Montepulciano - Ramitello Di Majo Norante, Molise, Italy, 2016	6	12	18	42
Nebbiolo - D.O.C. Sordo, Piedmont, Italy, 2015	6	12	18	42
Amarone Della Valpolicella - D.O.C.G. Tutella, Veneto, Italy, 2018	8.5	17	25.5	65

WHITES

	3 oz	Glass	Quartino	Bottle
Chardonnay - Treana, California, 2020	5	10	15	36
Verdeca - Cantele, Puglia, Italy, 2021	5	10	15	36
Falanghina - Vinosia, Campania, Italy, 2020	4.5	9	13.5	31
Trebbiano Di Lugana - C`a Maiol, Lugana, Italy, 2021	5	10	15	36
Vermenino - Argiolas Costamolino, Sardinia, Italy, 2021	4.5	9	13.5	31
Pinot Grigio - Masi, Masianco, Friuli, Italy, 2021	4.5	9	13.5	31
Sauvignon Blanc - Twin Islands, New Zealand, 2021	5	9	13.5	31
Gewürztraminer - PJ Valckenberg, Phalz, Germany, 2021	4.5	10	15	36
Moscato D'ASTI - Carlin de Paolo, Piedmonte, Italy, 2021	9	9	13.5	31

ROSE & SPARKLING

	3 oz	Glass	Quartino	Bottle
Rosé - Bacalhoa JP, Azeitao, Portugal, 2020	4.5	9	13.5	31
Lambrusco - Donelli, Emilia-Romagna, Italy	4.5	9	13.5	31
Prosecco - DOC Torresella, Veneto, Italy	4.5	9	13.5	31
Sparkling Rosé - Pol Clement, France	4.5	9	13.5	31

CEMS BY THE BOTTLE

Baby Amarone - Ripassa Zenato, Veneto, Italy, 2018	73
Cabernet Sauvignon - Treana Proprietary Red, Paso Robles, California, 2020	68
Zinfandel - Rombauer, Napa Valley, California, 2018	68
Laurent Perrier Brut - Champagne, France, N/V	80

DESSERT

BUDINO 9	Chocolate hazelnut Italian pudding served with homemade almond brittle
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BIRRA

Meier's Creek Pilsner - Cazenovia, NY ABV 4.2%	7
Steuben Amber Lager - Hammondsport, NY ABV 4.8%	7
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	Birbinger Pilsner	6
Narragansett 16 oz.	4	Baladin Nazionale	10
Bell's Light Hearted IPA	5.5	Bud Light	4
Collective Arts Gose 16oz.	8	Ommegang Witte	5.5
Cigar City Maduro Ale	6		
Athletic Beer Co. N/A	5		

BOTTLES

COCKTAILS

<input type="checkbox"/> Negroni Classico	Highclere Castle gin, Campari, Carpano Antica sweet vermouth, orange	12
<input type="checkbox"/> Way Upper Manhattan	Bull Moose Rye, sweet vermouth, Mad Fellows cherry bitters	12
<input type="checkbox"/> Sangria	Seasonal blend of wine, spirits, & fresh fruit	12
<input type="checkbox"/> Aperol Spritz	Aperol, Meletti 1870, prosecco, orange	12
<input type="checkbox"/> I Need Mo' Allowance	Pisco, aquavit, lime, black sesame	12
<input type="checkbox"/> Lily Pad In Bleam	Uncle Val's Gin, Lillet Blanc, Bénédictine, sugar snap pea, lemon, wasabi, prosecco	12
<input type="checkbox"/> Let that Mango	Tequila, Yellow Chartreuse, mango, jalapeño, lemon	12
<input type="checkbox"/> Mai Tai'm to Shine	Light rum, dark rum, passion fruit liquor, lime, orgeat, tropical foam	12

OLIVE OIL CAKE

OLIVE OIL CAKE 9	Whipped mascarpone, lemon, seasonal fruit
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