



# DOWNTOWN DINING WEEKS DINNER | 3 COURSES | \$35 MARCH 1 - MARCH 14

Hours: Tues. - Fri. 5 pm - Close | Sat. - Sun. 4 pm - Close

choice of:

## Welcoming Glass

PROSECCO OR LAMBRUSCO

choice of:

## ANTIPASTI

### SMALL MISTICANZA

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

### ZUCCHINE FRITTE

Zucchini, fried crispy, served with a lemon caper aioli

### PORK STORE ARANCINI

House sausage, risotto, mozzarella, tomato sauce, Grana

### OLIVES & CHEESE

House-marinated assorted Italian olives with Grana Padano chunks

choice of:

## 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.

### 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 & BROCCOLINI

House garlic oil, broccolini, peppadews, slivered red onion, mozzarella, caciocavallo, 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, caramelized onions - \$2.00 each.

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

choice of:

## DESSERT

### BUDINO

Chocolate hazelnut Italian pudding served with homemade almond brittle

### OLIVE OIL CAKE

Whipped mascarpone, lemon, seasonal fruit

### PISTACHIO CRÈME BRÛLÉE

Whipped mascarpone, lemon, seasonal fruit

