



ANTIPASTI

MEATBALLS 11

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

ZUCCHINE FRITTE 11

Zucchini, fried crispy, served with a lemon caper aioli

OLIVES & CHEESE 9

House-marinated assorted Italian olives with Grana Padano chunks

PORK STORE ARANCINI 11

House sausage, risotto, mozzarella, tomato sauce, Grana

CAVOLETTI 14

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

DELICATA FRITTO 13

Battered & fried delicata squash, Calabrian honey, pecorino, rosemary

SALADS

ANTIPASTI BOWL 14

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

MISTICANZA 12

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

PEPERONCINO E' TONNO 15

Sicilian tuna, roasted red pepper, arugula, cannellini bean, ricotta salata, almonds

PASTAS (During Dinner Only)

CANNERONE 20

Homemade local lamb sausage, roasted delicata squash, broccoli rabe, Pecorino

CHICKEN PARMIGIANA & LINGUINE 20

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

SHRIMP BOLOGNESE 23

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

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 17

Tomato sauce, mozzarella, caciocavallo, fresh basil, Grana

SALSICCIA 19

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

THE CALABRIAN 19

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

MEATBALL 19

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

PATATA 19

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

RUCOLO 19

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

GARLIC & BROCCOLINI 19

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

THE UTICA NOD 19

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