



ANTIPASTI

MEATBALLS 10
Grass-fed beef & local pork, tomato sauce, Pecorino, basil

ZUCCHINE FRITTE 10
Zucchini, fried crispy, served with a lemon caper aioli

OLIVES & CHEESE 8
House-marinated assorted Italian olives with Grana Padano chunks

PORK STORE ARANCINI 10
House sausage, risotto, mozzarella, tomato sauce, Grana

CAVOLETTI 13
Brussels sprouts, cipollini, pancetta, pomegranate, grana, mustard glaze

STREET CORN ITALIANO 12
Local corn on the cob flash-fried, aioli, Pecorino, basil, parsley, smoked paprika

SALADS

ANTIPASTI BOWL 13
Farro, mixed greens, Prosciutto di Parma, sharp provolone, artichoke hearts, roasted red peppers, banana peppers, soppressata chips, red wine vinaigrette

MISTICANZA 10
Mixed greens, pickled shallots, Grana, torn croutons, red wine vinaigrette

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

PASTAS (During Dinner Only)

SUMMER CANNERONE 19
Homemade local lamb sausage, broccoli rabe, roasted yellow squash, fresh local corn, Pecorino

CHICKEN PARMIGIANA & LINGUINE 19
Crispy chicken breast, tomato sauce, mozzarella, Grana, fresh basil

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 & BROCCOLINI 18
House garlic oil, broccolini, peppadews, slivered red onion, mozzarella, caciocavallo, 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

	<u>3 oz</u>	<u>Glass</u>	<u>Quartino</u>	<u>Bottle</u>
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, 2021	6	12	18	42
Super Tuscan - Carpineto Dogajolo, Greve, Italy, 2020	5	10	15	36
Malbec - Luna, Mendoza, Argentina, 2019	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, 2021	5	10	15	36
Montepulciano - Ramitello Di Majo Norante, Molise, Italy, 2017	6	12	18	42
Nebbiolo - D.O.C. Covalli, Piedmont, Italy, 2017	6	12	18	42
Amarone Della Valpolicella - D.O.C.G. Tutella, Veneto, Italy, 2018	8.5	17	25.5	65

WHITES

	<u>3 oz</u>	<u>Glass</u>	<u>Quartino</u>	<u>Bottle</u>
Chardonnay - Treana, California, 2021	5	10	15	36
Verdeca - Cantele, Puglia, Italy, 2021	5	10	15	36
Falanghina - Vinosia, Campania, Italy, 2021	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, 2022	4.5	9	13.5	31
Sauvignon Blanc - Twin Islands, New Zealand, 2022	4.5	9	13.5	31
Gewürztraminer - PJ Valckenberg, Phalz, Germany, 2021	5	10	15	36
Moscato D'ASTI - Carlin de Paolo, Piedmonte, Italy, 2021	4.5	9	13.5	31

ROSE & SPARKLING

	<u>3 oz</u>	<u>Glass</u>	<u>Quartino</u>	<u>Bottle</u>
Rosé - Bacalhoa JP, Azeitao, Portugal, 2022	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
Single Cut Amber Ale - Astoria Queens, NY ABV 5.6%	7
Willow Rock IPA - Syracuse NY ABV 6.8%	7
The Rotator - Always changing - ask your server	8
The Seasonal - Always changing - ask your server	7

CANS

Root Stock Cider	6	Bitburger 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	12	Highclere Castle gin, Campari, Carpano Antica sweet vermouth, orange
<input type="checkbox"/> Way Upper Manhattan	12	Bull Moose Rye, sweet vermouth, Mad Fellows cherry bitters
<input type="checkbox"/> Sangria	12	Seasonal blend of wine, spirits, & fresh fruit
<input type="checkbox"/> Aperol Spritz	12	Aperol, Meletti 1870, prosecco, orange
<input type="checkbox"/> Lose Your Rind	12	White rum, watermelon oleo, Campari, lime
<input type="checkbox"/> Feel Good Hit of the Summer	12	Blanco tequila, pisco, ginger, turmeric, lemon
<input type="checkbox"/> Midnight Samba	12	Cachaça, Cocchi Vermouth, black cherry, lime, soda
<input type="checkbox"/> Something Rather Peculiar	12	Highclere Gin, Lillet Blanc, peach, sage, lemon, prosecco

OLIVE OIL CAKE

OLIVE OIL CAKE 9	Whipped mascarpone, lemon, seasonal fruit
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