



DOWNTOWN DINING WEEKS DINNER | 3 COURSES | \$35

Tues. - Fri. 5 pm - Close | Sat. - Sun. 4 pm - Close
March 1 - March 15

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 & HERB

House garlic oil topped with mozzarella, caciocavallo (cheese), fresh basil & 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 - \$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

