



**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 12

**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

**INSALATA DI CALAMARI**

Squid, garlic, sundried tomato's, Kalamata olive, caper, EVOO, parsley 17

**PASTAS**

(During Dinner Only)

**WINTER CANNERONE**

Homemade local lamb sausage, broccoli rabe, roasted mushrooms, Pecorino, under antipasti 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**

Tomato sauce, mozzarella, caciocavallo, fresh basil, Grana 16

**SALSICCIA**

Tomato sauce, mozzarella, caciocavallo, house sausage, onion agrodolce, shishito peppers 18

**THE CALABRIAN**

Tomato sauce, soppressata, mozzarella, caciocavallo, fresh oregano, Calabrian chili infused local honey 18

**MEATBALL**

Tomato sauce, sliced meatballs, caramelized onions, mozzarella, Pecorino Romano, fresh basil 18

**PATATA**

Yukon gold potatoes, caramelized onion, aged gouda, fresh rosemary 18

**RUCOLO**

Smoked prosciutto, mozzarella, fontina cheese, arugula, red wine vinaigrette 18

**GARLIC & HERB**

House garlic oil topped with mozzarella, caciocavallo (cheese), fresh basil & chives 17

**THE UTICA NOD**

Sauteed greens, prosciutto di parma, roasted garlic, pepperoncini, breadcrumbs, mozzarella, Pecorino 18

**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