



**ANTIPASTI**

**MEATBALLS**

Grass-fed beef & local pork, tomato sauce, Pecorino, basil 11

**ZUCCHINE FRITTE**

Zucchini, fried crispy, served with a lemon caper aioli 11

**OLIVES & CHEESE**

House-marinated assorted Italian olives with Grana Padano chunks 9

**PORK STORE ARANCINI**

House sausage, risotto, mozzarella, tomato sauce, Grana 11

**CAVOLETTI**

Brussels sprouts, cipollini, pancetta, pomegranate, grana, mustard glaze 14

**CARCIOFI FRITTO ALLA ROMANA**

Fried artichokes, roasted garlic aioli, pecorino, chives, marash 13

**SALADS**

**ANTIPASTI BOWL**

Farro, mixed greens, Prosciutto di Parma, sharp provolone, artichoke hearts, roasted red peppers, banana peppers, soppressata chips, red wine vinaigrette 14

**MISTICANZA**

Mixed greens, pickled shallots, Grana, torn croutons, red wine vinaigrette 12

**BEET SALAD**

Gold and purple marinated beets, arugula, caramelized orange vinaigrette, pepper jam, quinoa, goat cheese 14

**PASTAS** (During Dinner Only)

**CANNERONE**

Homemade local lamb sausage, local asparagus, broccoli rabe, pecorino 20

**CHICKEN PARMIGIANA & LINGUINE**

Crispy chicken breast, tomato sauce, mozzarella, Grana, fresh basil 20

**SHRIMP BOLOGNESE**

Linguine, gulf shrimp, tomato sauce, pickled peppers, calabrian chili, fresh herbs 23

**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

**SHRIMP OREGANATA** 24

Gulf shrimp, garlic, oregano, mozzarella, caciocavallo, breadcrumbs, basil, lemon

**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

	3 oz	Glass	Quartino	Bottle
<b>Sangiovese</b> - Di Majo Norante, Molise, Italy 2019	4.5	9	13.5	31
<b>Negroamaro</b> - Salice Salentino, Li Veli Passamante, Italy 2020	4.5	9	13.5	31
<b>Pinot Noir</b> - Flouan, Williamette Valley, Oregon, 2021	6	12	18	42
<b>Super Tuscan</b> - Carpineto Dogajolo, Greve, Italy, 2020	5	10	15	36
<b>Malbec</b> - Luna, Mendoza, Argentina, 2019	4.5	9	13.5	31
<b>Cabernet</b> - Gabrielle Ashley, Alexander Valley, California, 2021	5	11	16.5	39
<b>Chianti</b> - DOCG Selvapiana, Rufina, Italy, 2021	5	10	15	36
<b>Montepulciano</b> - Ramitello Di Majo Norante, Molise, Italy, 2017	6	12	18	42
<b>Nebbiolo</b> - Sordo, Piedmont, Italy, 2015	6	12	18	42
<b>Amarone Della Valpolicella</b> - DOCG Tutella, Veneto, Italy, 2018	8.5	17	25.5	65

## WHITES

	3 oz	Glass	Quartino	Bottle
<b>Chardonnay</b> - Treana, California, 2021	5	10	15	36
<b>Trebbiano Di Lugana</b> - C'a Maiol, Lugana, Italy 2021	5	10	15	36
<b>Vermentino</b> - Argiolas Costamolino, Sardinia, Italy, 2021	4.5	9	13.5	31
<b>Pinot Grigio</b> - Masi, Masianco, Friuli, Italy, 2022	4.5	9	13.5	31
<b>Sauvignon Blanc</b> - Twin Islands, New Zealand, 2022	4.5	9	13.5	31
<b>Gewürtztraminer</b> - PJ Valckenberg, Phalz, Germany, 2021	5	10	15	36
<b>Moscato D'ASTI</b> - Carlin de Paolo, Piedmont, Italy, 2021	4.5	9	13.5	31

## ROSÉ, NATURAL, ORANGE, SPARKLING

	3 oz	Glass	Quartino	Bottle
<b>Rosé</b> - Pinot Noir, Torre Oria, Spain 2023	4.5	9	13.5	31
<b>Pinot Grigio</b> - di Lenardo Gossip, Ontagano, Italy, 2021	4.5	9	13.5	31
<b>Lambrusco</b> - Donelli, Emilia-Romagna, Italy	4.5	9	13.5	31
<b>Prosecco</b> - DOC Torresella, Veneto, Italy	4.5	9	13.5	31
<b>Sparkling Rosé</b> - Cuvée Rosé, Simonet, France	4.5	9	13.5	31

## CEMS BY THE BOTTLE

<b>Barolo</b> - DOCG Virna, Piedmont, Italy, 2019	95
<b>Baby Sassicaia</b> - Guidolberto, Tenuto San Guido, Tuscany, Italy 2021	110
<b>Baby Amarone</b> - Ripassa Zenato, Veneto, Italy, 2018	73
<b>Cabernet Sauvignon</b> - Treana Proprietary Red, Paso Robles, California, 2020	68
<b>Zinfandel</b> - Rombauer, Napa Valley, California, 2020	68
<b>Laurent Perrier Brut</b> - Champagne, France, N/V	80

## DESSERT

**BUDINO** 10  
Chocolate hazelnut Italian pudding  
served with homemade almond brittle

**PISTACHIO CRÈME BRÛLÉE**  
Our Italian spin on a  
classic French custard

## BIRRA

Meier's Creek Pilsner - Cazenovia, NY ABV 4.2%	7
Steuben Amber Lager - Hammondsport, NY ABV 4.8%	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

## BOTTLES

Bitburger Pilsner	6
Baldin Nazionale	10
Bud Light	4

## CANS

Downeast Unfiltered Cider	6
Narragansett 16 oz.	4
Bell's Light Hearted IPA	5.5
Collective Arts Gose 16oz.	8
Cigar City Maduro Ale	6
Ommegang White 16 oz.	6.5
Athletic Beer Co. N/A	5

## COCKTAILS

<input type="checkbox"/> <b>Negroni Classico</b> Highclere Castle gin, Campari, Carpano Antica sweet vermouth, orange	12
<input type="checkbox"/> <b>Way Upper Manhattan</b> Bull Moose Rye, sweet vermouth, Mad Fellows cherry bitters	12
<input type="checkbox"/> <b>Sangria</b> Seasonal blend of wine, spirits, & fresh fruit	12
<input type="checkbox"/> <b>Aperol Spritz</b> Aperol, Meletti 1870, prosecco, orange	12
<input type="checkbox"/> <b>Spa Treatment</b> Cachaça, melon liqueur, matcha, pineapple, lime	12
<input type="checkbox"/> <b>Polaroid Picture</b> Listening Rock Gin, apricot liqueur, honey, lemon, orange	12
<input type="checkbox"/> <b>The Penthouse</b> Michter's Bourbon, Campari, Averna, sweet vermouth, Turkish tobacco bitters	12
<input type="checkbox"/> <b>Tennis in Italy</b> Pimm's, Aperol, strawberry, cucumber, lemon, ginger	12

## OLIVE OIL CAKE

Whipped mascarpone, lemon,  
seasonal fruit