



315.802.2607
APIZZAREGIONALE.COM

ANTIPASTI

MEATBALLS

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

9

ZUCCHINE FRITTE

Zucchini, fried crispy, served with a lemon caper aioli

9

OLIVES & CHEESE

House-marinated assorted Italian olives with Grana Padano chunks

7

PORK STORE ARANCINI

House sausage, risotto, mozzarella, tomato sauce, Grana

9

RISOTTO INVERNALE

Shitake mushrooms, parsnips, sage, shallot, garlic, pecorino

11

SALADS

ANTIPASTI BOWL

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

12

MISTICANZA

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

9

INSALATA FREDDA

Arugula, blood oranges, pear, prosciutto, stracciatella, walnuts, amaro vinaigrette

11

PASTAS (During Dinner Only)

WINTER CANNERONE

18

Homemade local lamb sausage, broccolini, butternut squash, Pecorino

LEONESSA LINGUINE

20

Roasted lions mane mushroom, lemon, herb, capers, garlic, cream, pecorino

CHICKEN PARMIGIANA & LINGUINE

18

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

15

Tomato sauce, mozzarella, caciocavallo, fresh basil, Grana

SALSICCIA

17

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

THE CALABRIAN

17

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

MEATBALL

17

Tomato sauce, sliced meatballs, caramelized onions, mozzarella, Pecorino romano, fresh basil.

PATATA

17

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

RUCOLO

17

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

GARLIC & HERB

17

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

THE UTICA NOD

16

Sauteed greens, prosciutto di parma, roasted garlic, pepperoncini, breadcrumbs, mozzarella, pecorino

VINO

PAULIE'S PICKS
Carefully curated pizza-loving
wines for you to love.

FOMO ALERT!
Wines may come and go
based on availability.



REDS

Sangiovese - Di Majo Norante, Molise, Italy 2018	4	8	12	29
Negroamaro - Salice Salentino, Li Veli Passamante, Italy 2018	4.5	8	12	29
Pinot Noir - Elouan, Willamette Valley, Oregon, 2017	5.5	11	16.5	40
Super Tuscan - Carpineto Dogajolo, Greve, Italy, 2018	4.5	9	13.5	33
Malbec - Luna, Mendoza, Argentina, 2017	4	8	12	29
Cabernet - Gabrielle Ashley, Alexander Valley, California, 2020	4.5	10	15	35
Chianti - D.O.C.G. Selvapiana, Rufina, Italy, 2019	4.5	9	13.5	33
Montepulciano - Ramitello Di Majo Norante, Veneto, Italy, 2014	5.5	11	16.5	40
Nebbiolo - D.O.C. Sordo, Piedmont, Italy, 2015	5.5	11	16.5	40
Amarone Della Valpolicella - D.O.C.G. Tutella, Veneto, Italy, 2017	8.5	17	25.5	65

WHITES

Chardonnay - Treana, California, 2018	4.5	9	13.5	33
Falanghina - Vinosia, Campania, Italy, 2020	4	8	12	29
Vermentino - Argiolas Costamolino, Sardinia, Italy, 2019	4	8	12	29
Pinot Grigio - Masi, Masianco, Friuli, Italy, 2018	4	8	12	29
Sauvignon Blanc - Twin Islands, New Zealand, 2019	4	8	12	29
Gewürtztraminer - PJ Valckenberg, Phalz, Germany, 2019	4.5	9	13.5	33
Moscato D'ASTI - Carlin de Paolo, Piedmonte, Italy, 2019	4	8	12	29

ROSE & SPARKLING

Rosé - Bacalhoa JP, Azeitao, Portugal, 2019	4	8	12	29
Lambrusco - Donelli, Emilia-Romagna, Italy, 2017	4	8	12	29
Prosecco - DOC Torressella, Veneto, Italy	4	8	12	29
Sparkling Rosé - Pol Clement, France	4	8	12	29

GEMS BY THE BOTTLE

Baby Amarone - Ripassa Zenato, Veneto, Italy, 2015	60
Cabernet Sauvignon - Proprietary Red Treana, Paso Robles, California, 2016	55
Zinfandel - Rombauer, Napa Valley, California, 2017	55
Laurent Perrier Brut - Champagne, France, N/V	65

DESSERT

BUDINO	8
Chocolate hazelnut italian pudding served with homemade almond brittle.	

BIRRA

Steuben Local Liquid Pilsner - Hammondspart, NY ABV 4.9%	7
Brooklyn Lager - Brooklyn, NY ABV 5%	6
Middle Ages Salt City IPA - Syracuse, NY ABV 6.3%	6
The Rotorator - Always changing - ask your server	8
The Seasonal - Always changing - ask your server	7

CANS

Root Stock Cider	6	Bira Moretti Lager	6
Narragansett 16 oz.	4	Bud Light	4
Bell's Light Hearted IPA	5.5	Ommegang Witte	5.5
Collective Arts Gose 16oz.	8		
Cigar City Moduro Ale	6		
Athletic Beer Co. N/A	5		

BOTTLES

COCKTAILS

<input type="checkbox"/> Negroni Classico	10
Highclere Castle gin, Campari, Carpano Antica sweet vermouth, orange	
<input type="checkbox"/> Way Upper Manhattan	10
Bull Moose Rye, sweet vermouth, Mad Fellows cherry bitters	
<input type="checkbox"/> Sangria	10
Seasonal blend of wine, spirits, and fresh fruit	
<input type="checkbox"/> Aperol Spritz	10
Aperol, Meletti 1870, prosecco, orange	
<input type="checkbox"/> Italian 75	11
Gin, Raspicello, Lemon, Simple, Cherry	
<input type="checkbox"/> Porco Rosso	11
Bacon Washed Mezcal, Luxardo Maraschino, Allspice, Lime	
<input type="checkbox"/> You're Doing Great	11
Bourbon, Brandy, Pomegranate, Cinnamon, Clove, Egg White	
<input type="checkbox"/> Cocoa Butter Kisses	11
Cocoa Butter Washed Jamaican Rum, Dolin Rouge Vermouth, Licor 43, Chocolate Bitters	