



DOWNTOWN DINING WEEKS DINNER | 3 COURSES | \$30

Tues. - Fri. 5 pm - Close | Sat. - Sun. 4 pm - Close
March 1 - March 13

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

Please ask how we can offer vegetarian, vegan and allergy-free options.

choice of:

DESSERT

PISTACHIO CRÈME BRÛLÉE

Our Italian spin on a classic french custard

CHOCOLATE HAZELNUT BUDINO

Almond butter crisp,
whipped cream

