



FALL

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

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

AUTUNNO

Baby kale, roasted butternut squash, fresh ricotta, shallots, candied pecans, pomegranate vinaigrette 11

PASTAS (During Dinner Only)

CHICKEN PARMIGIANA & LINGUINE

Crispy chicken breast, tomato sauce, mozzarella, Grana, fresh basil 18

FALL CANNERONE

Homemade local lamb sausage, broccolini, butternut squash, Pecorino 18

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 15

SALSICCIA

Tomato sauce, mozzarella, caciocavallo, house sausage, onion agrodolce, shishito peppers 17

THE CALABRIAN

Tomato sauce, soppressata, mozzarella, caciocavallo, fresh oregano, Calabrian chili infused local honey. 17

MEATBALL

Tomato sauce, sliced meatballs, caramelized onions, mozzarella, Pecorino romano, fresh basil. 17

PATATA

Yukon gold potatoes, caramelized onion, aged gouda, fresh rosemary 17

RUCOLO

Smoked prosciutto, mozzarella, fontina cheese, arugula, red wine vinaigrette 17

GARLIC & HERB

House garlic oil topped with mozzarella, caciocavallo (cheese), fresh basil & chives. 16

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.

DESSERT

BUDINO

Chocolate hazelnut italian pudding served with homemade almond brittle. 8

VINO

PAULIE'S PICKS

Carefully curated pizza-loving wines for you to love.

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

REDS

	 3oz	 Glass	 Quartino	 Bottle
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, Williamette 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

	 3oz	 Glass	 Quartino	 Bottle
Chardonnay – Treana, California, 2018	4.5	9	13.5	33
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

	 3oz	 Glass	 Quartino	 Bottle
Rosé – Bacalhoa JP, Azeitao, Portugal, 2019	4	8	12	29
Lambrusco – Donelli, Emilia-Romagna, Italy, 2017	4	8	12	29
Prosecco – DOC Torresella, 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

BIRRA

DRAFT

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

CANS

Root Stock Cider	6
Narragansett 16 oz.	4
Bell's Light Hearted IPA	5.5
Collective Arrts Gose 16oz.	8
Cigar City Maduro Ale	6
Athletic Beer Co. N/A	5

BOTTLES

Birra Moretti Lager	6
Bud Light	4
Ommegang Witte	5.5

COCKTAILS

 Negroni Classico Bootlegger gin, Campari, Carpano Antica sweet vermouth, orange	10
 Way Upper Manhattan Bull Moose Rye, sweet vermouth, Mad Fellows cherry bitters	10
 Sangria Seasonal blend of wine, spirits, and fresh fruit	10
 Aperol Spritz Aperol, Meletti 1870, prosecco, orange	10
 Pomme de Papier Bourbon, Apple Brandy, Amaro Nonino, pear	11
 Ronin's Rest Rye whiskey, toasted rice, matcha green tea, vanilla bean, angostura bitter	11
 Jake's Gone to Mexico Habanero infused tequila, Green Chartreuse, melon liquor, honey, lemon	11
 Melegnano Milk Punch Titos Vodka, Ruby Port, pomegranate, spiced pear, Clarified Milk	11