



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

### THE PANZANELLA

Local heirloom cherry tomatoes, freestone peaches, corn off the cob, croutons, homemade ricotta 12

## SANDWICH

### CHICKEN PARMIGIANA

Crispy chicken breast, tomato sauce, mozzarella, Grana, fresh basil 12

## PASTA

### FALL CANNERONE (During Dinner Only)

Homemade local lamb sausage, broccoli rabe, EVOO, Pecorino 17

## 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 14

### 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, Peperocoin 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 oregano & chives. 15

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
<b>Sangiovese</b> - Di Majo Norante, Molise, Italy 2017	4	8	12	29
<b>Negroamaro</b> - Salice Salentino, Li Veli Passamante, Italy 2018	4.5	8	12	29
<b>Pinot Noir</b> - Elouan, Willamette Valley, Oregon, 2017	5.5	11	16.5	40
<b>Super Tuscan</b> - Carpineto Dogajolo, Greve, Italy, 2017	4.5	9	13.5	33
<b>Malbec</b> - Luna, Mendoza, Argentina, 2017	4	8	12	29
<b>Cabernet</b> - Tom Gore, California, 2017	4.5	9	13.5	33
<b>Chianti</b> - D.O.C.G. San Quirico, Tuscany, Italy, 2017	4.5	9	13.5	33
<b>Montepulciano</b> - Ramitello Di Majo Norante, Veneto, Italy, 2014	5.5	11	16.5	40
<b>Nebbiolo</b> - D.O.C. Sordo, Piedmont, Italy, 2015	5.5	11	16.5	40
<b>Amarone Della Valpolicella</b> - D.O.C.G. Antiche Terre, Verona, Italy, 2016	8.5	17	25.5	65

### WHITES

	<u>3oz</u>	<u>Glass</u>	<u>Quartino</u>	<u>Bottle</u>
<b>Chardonnay</b> - Treana, California, 2017	4.5	9	13.5	33
<b>Vermentino</b> - Argiolas Costamolino, Sardinia, Italy, 2018	4	8	12	29
<b>Pinot Grigio</b> - Masi, Masianco, Friuli, Italy, 2018	4	8	12	29
<b>Sauvignon Blanc</b> - Twin Islands, New Zealand, 2019	4	8	12	29
<b>Gewürtztraminer</b> - PJ Valckenberg, Phalz, Germany, 2018	4.5	9	13.5	33
<b>Moscato</b> - Blu Giovello, Puglia, Italy, 2019	4	8	12	29

### ROSE & SPARKLING

	<u>3oz</u>	<u>Glass</u>	<u>Quartino</u>	<u>Bottle</u>
<b>Rosé</b> - Bacalhoa JP, Azeitao, Portugal, 2018	4	8	12	29
<b>Lambrusco</b> - Donelli, Emilia-Romagna, Italy, 2017	4	8	12	29
<b>Prosecco</b> - DOC Torresella, Veneto, Italy	4	8	12	29
<b>Sparkling Rosé</b> - Pol Clement, France	4	8	12	29

### GEMS BY THE BOTTLE

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

# BIRRA

## DRAFT

Threes Vliet Pilsner - Brooklyn, NY ABV 5.2%	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 Arts 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
- No Fun, No Sin, No You**  
Roasted Seaweed infused gin, melon liquor lavender, matcha, lemon, cucumber 10
- Way Upper Manhattan**  
Bull Moose Rye, sweet vermouth, Mad Fellows cherry bitters 10
- Aperol Spritz**  
Aperol, Meletti 1870, prosecco, orange 9

