



LUNCH MENU
TO-GO

315-802-2607

Lunch

Tuesday – Friday 11:30 – 2:30

www.apizzaregionale.com



ApizzaRegionale



apizza_regionale

260 W. Genesee St., Syracuse, New York 13202
Corner of W. Genesee St. & Franklin St.



BOWLS & SALADS

ANTIPASTI BOWL

Farro, mixed greens, Prosciutto di Parma, sharp provolone, artichoke hearts, roasted red peppers, banana peppers, red wine vinaigrette, soppressata chips 11

CITRUS AND FENNEL

Orange, grapefruit, fennel, red onion, green olives, arugula, pickled peppers, pistachios 10

MISTICANZA

Mixed greens, pickled shallots, Grana, torn croutons, red wine vinaigrette 8

ANTIPASTI

MEATBALLS

Grass-fed beef & local pork, tomato sauce, Pecorino, basil 8

PORK STORE ARANCINI

House sausage, risotto, mozzarella, tomato sauce, Grana 8

OLIVES & CHEESE

House-marinated assorted Italian olives with Grana Padano chunks 6

SANDWICHES *Served on a homemade hero roll with a choice of a small misticanza salad or smashed cucumber salad.*

HERO ITALIANO

Prosciutto di Parma, mortadella, speck, soppressata, sharp provolone, shredded romaine, Calabrian bomba, salumi chips 10

PEPPERS & EGGS

Local eggs, softly scrambled, Italian peppers, Prosciutto di Parma, provolone, arugula 10

CHICKEN PARMIGIANA

Crispy chicken breast, house tomato sauce, mozzarella, Grana, fresh basil 10

MEATBALL PARMIGIANA

Homemade meatballs, house tomato sauce, mozzarella, Pecorino, fresh basil 10

PORK CUTLET

Crispy breaded pork, dressed arugula, roasted red peppers, provolone, mustard glaze 10



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).
- CUSTOMIZE...Roasted mushrooms, prosciutto, meatballs, sausage — \$1.50 lunch \$3.00 large
Add an egg, house roasted red peppers, house pickled peppers — \$1.00 lunch \$2.00 large

APIZZA

	8-9" Lunch	12"+ Large
Tomato sauce, mozzarella, caciocavallo, fresh basil, Grana	10	13

SALSICCIA

Tomato sauce, mozzarella, caciocavallo, house sausage, onion agrodolce, shishito peppers	12	16
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THE CALABRIAN

Tomato sauce, soppressata, mozzarella, caciocavallo, fresh oregano, Calabrian chili infused local honey	12	16
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CAPICOLA

Tomato sauce, mozzarella, fontina, Grana, spicy Capicola	13	17
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MAIALE BIANCO

Pancetta, caciocavallo, Jersey gold, slivered red onions, rosemary	12	16
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THE UTICA NOD

Sauteed greens, Prosciutto di Parma, roasted garlic, pepperoncini, breadcrumbs, mozzarella, Pecorino	12	16
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PATATA

Yukon Gold potatoes, caramelized onion, aged gouda, fresh rosemary	12	16
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RUCOLO

Smoked prosciutto, mozzarella, fontina cheese, arugula, red wine vinaigrette	12	16
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BROCCOLI & GARLIC

Roasted garlic, broccoli, Peppadews, mozzarella, caciocavallo, mustard seeds	13	16
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SOFT DRINKS

ALL SOFT DRINKS \$2.50

FOUNTAIN

COKE, DIET COKE, SPRITE
COFFEE BY CAFE KUBAL

BOTTLES & CANS

SAN PELLEGRINO & ARANCIATA ITHACA ROOT BEER
GOLD PEAK UNSWEETENED TEA SMART WATER



Dinner

Tuesday – Thursday 5:00 – 10:00

Friday 5:00 – 11:00

Saturday 4:00 – 11:00

Sunday 4:00 – 9:00