



Welcome to Downtown Dining Week at Apizza Regionale

3 courses and a welcoming glass of prosecco

\$25.00 per person
tax and gratuity separate

Choice of:

ANTIPASTI

SMALL MISTICANZA

MIXED GREENS, PICKLED SHALLOTS, GRANA, TORN CROUTONS, RED WINE VINAIGRETTE

PORK STORE ARANCINI

HOUSE SAUSAGE, MOZZARELLA, TOMATO SAUCE, GRANA

OLIVES & CHEESE

HOUSE-MARINATED ASSORTED ITALIAN OLIVES WITH GRANA PADANO CHUNKS

PIZZA

12"+ Large

Our dough is made with organic stone-ground wheat from Trumansburg, NY. Fermented up to 48 hours for complexity and digestion.

CUSTOMIZE...ROASTED MUSHROOMS, PROSCIUTTO, SPECK, SAUSAGE — \$3.00 EACH
ADD AN EGG, HOUSE ROASTED RED PEPPERS, HOUSE PICKLED PEPPERS — \$2.00

APIZZA

TOMATO SAUCE, HOUSE MOZZARELLA, CACIOCAVALLO, FRESH BASIL, GRANA, MARASH CHILI FLAKE

NAPOLI

TOMATO SAUCE, ANCHOVIES, FRIED CAPERS, HOUSE MOZZARELLA, ONION AGRODOLCE, OREGANO

MEATBALL PIE

TOMATO SAUCE, SLICED MEATBALLS, CARAMELIZED ONIONS, HOUSE MOZZARELLA, PECORINO ROMANO, FRESH BASIL

SALSICCIA

TOMATO SAUCE, HOUSE MOZZARELLA, CACIOCAVALLO, HOMEMADE SAUSAGE, ONION AGRODOLCE, SHISHITO PEPPERS

THE CALABRIAN

TOMATO SAUCE, SOPPRESSATA, HOUSE MOZZARELLA, CACIOCAVALLO, FRESH OREGANO, CALABRIAN CHILI INFUSED LOCAL HONEY

PATATA

YUKON GOLD POTATOES, CARAMELIZED ONION, AGED GOUDA, FRESH ROSEMARY (ADD SAUSAGE \$3.00)

RUCOLO

SMOKED PROSCIUTTO, HOUSE MOZZARELLA, FONTINA CHEESE, ARUGULA, RED WINE VINAIGRETTE

BROCCOLI & GARLIC

ROASTED GARLIC SAUCE, BROCCOLI, PEPPADEW, HOUSE MOZZARELLA, CACIOCAVALLO, MUSTARD SEEDS

AGNELLO E SPINACI

HOUSE LAMB SAUSAGE, FRESH SPINACH, CACIOCAVALLO, RED ONION, RED PEPPER SUGO, HOUSE RICOTTA

DESSERT

OLIVE OIL CAKE

WHIPPED MASCARPONE, APPLE BUTTER

CHOCOLATE HAZELNUT BUDINO

ALMOND BUTTER CRISP, WHIPPED CREAM







VINO

PAULIE'S PICKS

Carefully curated pizza-loving wines for you to love.

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

	 3oz	 Glass	 Quartino	 Bottle
Corvino/Rondinello – Valpolicella Bertani, Veneto, Italy, 2015	4.5	9	12	32
Sangiovese – Di Majo Norante, Molise, Italy 2015	4	8	11	28
Negroamoro – Salice Salentino "Maiana," Apulia, Italy, 2014	4	8	11	28
Pinot Noir – Elouan, Willamette Valley, Oregon, 2015	5.5	11	15	40
Tempranillo – Vina Bujanda Crianza, Rioja, Spain, 2013	4	8	11	28
Malbec – Trivento Reserva, Argentina, 2015	3.5	7	10	26
Cabernet – Tom Gore, California, 2014	4.5	9	12	32
Chianti - D.O.C.G. San Quirico, Tuscany, Italy, 2016	4.5	9	12	32
Montepulciano – Ramitello Di Majo Norante, Veneto, Italy, 2012	5.5	11	15	40
Baby Amarone – Masi Campofiorin, Veneto, Italy, 2014	5	10	14	37

WHITES, ROSE, SPARKLING

	<u>3oz</u>	<u>Glass</u>	<u>Quartino</u>	<u>Bottle</u>
Pinot Grigio – Tavolo Matto, Veneto, Italy, 2015	3.5	7	10	26
Vermentino – Argiolas Costamolino, Sardinia, Italy, 2015	4	8	11	28
Chardonnay – Treana, California, 2014	4.5	9	12	32
Sauvignon Blanc – Twin Islands, New Zealand, 2015	4	8	11	28
Cayuga/Vignoles – Ravines Wine Cellars, Geneva, NY, 2015	4	8	11	28
Chardonnay, Sauv. Bl., Moscato – Franciscan Equilibrium, Napa, California, 2015	5	10	14	37
Semillion Blend – Murrieta's Well The Whip, California, 2014	5	10	14	37
Rosé/Pinot Noir – Villa Wolf, Rhine River Valley, Germany 2016	4	8	11	28
Lambrusco – Donelli, Emilia-Romagna, Italy, 2014	3.5	7	10	26
Prosecco – DOC Torresella, Veneto, Italy	4	8	11	28
Moscato – Corvo, Sicily, 2015	3.5	7	10	26

GEMS BY THE BOTTLE

Baby Amarone – Ripassa Zenato, Veneto, Italy, 2013	55
Syrah/Grenache – Telegramme Chateaufeuf du Pape, Rhône Valley, France, 2013	65
Cabernet Sauvignon – Proprietary Red Treana, Paso Robles, California, 2014	55
Zinfandel – Rombauer, Napa Valley, California, 2014	55
Laurent Perrier Brut – Champagne, France, N/V	65

BIRRA

DRAFT









Greenport Tidal Lager – Greenport, NY	ABV 5.3%	6
Rotating New York Seasonal Craft Beer		6
Brooklyn Pilsner – Brooklyn, NY	ABV 5.1%	6
Middle Ages Salt City IPA – Syracuse, NY	ABV 6.3%	6
The Rotator – Always changing - ask your server		

BOTTLES

CANS

Birra Moretti Lager	6	Original Sin Cider	5.5
Bud Light	4	Narragansett 16 oz.	3.5
Ommegang Witte	5.5	Founders All Day IPA	5.5
Miller High Life	4	Bell's Two Hearted IPA	5.5
Buckler N/A	5	Bronx Pale Ale	5.5
		Avery Ellis Brown Ale	6

COCKTAILS

 Negroni Classico	9
Bootlegger gin, Campari, Noilly Prat sweet vermouth, orange	
 Old Italian Guy	10
Vodka infused with chicory, amaro, Tia Maria	
 Aperol Spritz	9
Aperol, Meletti 1870, prosecco	
 Not Your Aunt Mona's Amaretto Sour	9
Gozio amaretto, almond grappa, lemon, egg white, cinnamon	
 The Fizzled Dilemma	9
Añejo tequila infused with spices, prosecco, fresh lemon	
 Way Upper Manhattan	9
Bull Moose rye, sweet vermouth, Mad Fellow cherry bitters	
 Ciara's Sangria	8
Seasonal blend wine, spirits & fresh fruit	
 Fungo di Fumo	10
Mezcal, vermouth infused with mushrooms, rosemary, cinnamon, honey	
 Silent Night	10
Rye infused with roasted plum, Carpano Antica, Pernod, clove	