



Welcome to Downtown Dining Week at Apizza Regionale

3 courses \$10.00 per person
tax and gratuity separate

PORK STORE ARANCINI

HOUSE SAUSAGE, MOZZARELLA, TOMATO SAUCE, GRANA

Choice of:

SMALL MISTICANZA

Mixed greens, pickled shallots, grana, torn croutons, red wine vinaigrette

CUP OF MINISTRONE SOUP

House vegetable broth, farro, fresh herbs, grana, cannelloni beans

PIZZA OR SANDWICH

8-9" Lunch

- 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

MEATBALL PIE

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

SALSICCIA

Tomato sauce, mozzarella, caciocavallo, homemade sausage, onion agrodolce, shishito peppers

THE CALABRIAN

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

THE UTICA NOD

Sauteed greens, Prosciutto di Parma, roasted garlic, pepperoncini, breadcrumbs, mozzarella, pecorino

PATATA

Yukon gold potatoes, caramelized onion, aged gouda, fresh rosemary (add sausage - \$3.00)

RUCOLO

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

SALSICCIA VERDE

Dijon bechamel, homemade sausage, Swiss chard, provolone, crispy garlic

BROCCOLI & GARLIC

Roasted garlic sauce, broccoli, peppadew, mozzarella, caciocavallo, mustard seeds

SANDWICHES *Served on a homemade hero roll*

HERO ITALIANO

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

PEPPERS & EGGS

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

CHICKEN PARMIGIANA

Crispy chicken breast, house tomato sauce, mozzarella, grana, fresh basil

PORK CUTLET

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

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



VINO

PAULIE'S PICKS

Carefully curated pizza-loving wines for you to love.

FOMO ALERT!

Wines may come and go based on availability.



<u>3oz</u>	<u>Glass</u>	<u>Quartino</u>	<u>Bottle</u>
4	8	12	29
4	8	12	29
5.5	11	16.5	40
4.5	9	13.5	33
4	8	12	29
4.5	9	13.5	33
4.5	9	13.5	33
5.5	11	16.5	40
5.5	11	16.5	40
8.5	17	25.5	65

REDS

Sangiovese – Di Majo Norante, Molise, Italy 2016
Negroamaro – Salice Salentino “Maiana,” Apulia, Italy, 2016
Pinot Noir – Elouan, Willamette Valley, Oregon, 2016
Super Tuscan – Carpineto Dogajolo, Greve, Italy, 2016
Malbec – Masi Tupungato, Mendoza, Argentina, 2015
Cabernet – Tom Gore, California, 2016
Chianti – D.O.C.G. San Quirico, Tuscany, Italy, 2016
Montepulciano – Ramitello Di Majo Norante, Veneto, Italy, 2013
Nebbiolo – D.O.C. Sordo, Piedmont, Italy, 2015
Amarone Della Valpolicella – D.O.C.G. Antiche Terre, Verona, Italy, 2013

WHITES

Chardonnay – Treana, California, 2015
Vermentino – Argiolas Costamolino, Sardinia, Italy, 2017
Pinot Grigio – Tavolo Matto, Veneto, Italy, 2017
Sauvignon Blanc – Twin Islands, New Zealand, 2017
Gewürtztraminer – PJ Valckenberg, Phalz, Germany, 2016
Moscato – Corvo, Sicily, 2017

ROSE & SPARKLING

Rosé – Bacalhoa JP, Azeitao, Portugal, 2017
Lambrusco – Donelli, Emilia-Romagna, Italy, 2014
Prosecco – DOC Torressella, Veneto, Italy
Sparkling Rosé – Pol Clement, France

GEMS BY THE BOTTLE

Baby Amarone – Ripassa Zenato, Veneto, Italy, 2014
Syrah/Grenache – Telegramme Chateaneuf du Pape, Rhône Valley, France, 2015
Cabernet Sauvignon – Proprietary Red Treana, Paso Robles, California, 2014
Zinfandel – Rombauer, Napa Valley, California, 2016
Laurent Perrier Brut – Champagne, France, N/V

BIRRA

DRAFT

Threes Vliet Pilsner – Brooklyn, NY ABV 5.2% 7
New York Seasonal Craft – Always changing - ask your server 7
Brooklyn Lager – Brooklyn, NY ABV 5.2% 6
Middle Ages Salt City IPA – Syracuse, NY ABV 6.3% 6
The Rotator – Always changing - ask your server 8

BOTTLES

Birra Moretti Lager 6 Root Stock Cider 6
Bud Light 4 Narragansett 16 oz. 4
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
Bootlegger gin, Campari, Carpano Antica sweet vermouth, orange 9
Patience St. Pim
Aquavit, Chartreuse, Pernod, honey, mint bitters 9
Way Upper Manhattan
Bull Moose rye, sweet vermouth, Mad Fellows cherry bitters 9
Ciara's Sangria
Seasonal blend wine, spirits & fresh fruit 9
Muerte Por Fuego
Mezcal, Amaro, Rinomato, Alessio Chinato, Pernod 10
Cordially Yours
Cacao infused Campari, Cognac, cherry liqueur, Amaro, egg white 10
Tent City Hooch
Orgullo añejo tequila, almond grappa, Chartreuse, orange, pear, pepper slices 10

SPRITZES

Aperol Spritz
Aperol, Meletti 1870, prosecco 9
Beetlejuice, Beetlejuice, Beet...
Beet-infused gin, fig, rosemary, prosecco 9
Simple Jack
Applejack, Alessio bianco, chamomile, sage, prosecco 9