



For the Table

- GRILLED SHRIMP COCKTAIL (GF) \$17**
(four) jumbo shrimp, chilled, tossed in lemon basil vinaigrette, red & white cocktail sauce
- CHARRED OCTOPUS (GF) \$25**
Romesco sauce, cripsy polenta, chimichurri aioli
- BEEF CARPACCIO (AGF) \$25**
crispy capers, shallot, Dijon horseradish aioli, arugula, crostini, shaved parmesan, truffle oil
- BRAISED SHORT RIB EMPANADAS \$17**
queso fresco, pickled red onion, chimichurri aioli
- CHOPPING BOARD (GF) \$25**
specialty meats & cheeses, chef's accoutrements & breads
- GRILLED CHICKEN WINGS (GF) \$16**
chimichurri, garlic buffalo bleu, scarpariello, chipotle garlic parm
- DRUNKEN FRA DIAVOLO CLAMS (AGF) \$19**
wine, garlic, cherry peppers, crispy baguette, marinara
- EGGPLANT STACK (V) (GF) \$16**
crispy eggplant, herb ricotta, heirloom tomato, buffalo mozzarella, marinara, lemon arugula

Utica Classics

- GREENS (AGF)**
HALF ORDER \$13 / FULL ORDER \$19
cherry peppers, prosciutto, Romano, crispy asiago Italian breadcrumbs
- FRIED MEATBALLS**
TWO \$11 | THREE \$16
marinara, pecorino Romano
- CRISPY CALAMARI \$19**
charred lemon aioli, hot honey drizzle
- SUNDAY PLATE (AGF) \$24**
pasta marinara & meatball, house salad & garlic bread
- CHICKEN RIGGIES (AGF) \$23**
chicken, mushrooms, caramelized onions, cherry peppers in a creamy parmesan marinara sauce
- BONE-IN CHICKEN PARMESAN (AGF) \$25**
parmesan crusted bone-in airline chicken breast, marinara sauce, fresh mozzarella & basil, pesto pasta
- BONE-IN CHICKEN FRANCAISE (AGF) \$25**
bone-in airline chicken breast in a lemon butter sauce, pasta
- BONE-IN CHICKEN MILANESE (AGF) \$27**
arugula, tomato, cucumber, avocado, salad, tossed in lemon basil vinaigrette, shaved pecorino, balsamic glaze

Handhelds

Served with House Cut Fries

- STEAK SANDWICH (AGF) \$27**
grilled filet mignon, caramelized onions, mushrooms, mozzarella, Roman's steak sauce, horseradish aioli, toasted baguette
- STEAKHOUSE BURGER ROYALE (AGF) \$21**
shallot marmalade, crispy pancetta, smoked gouda fondue, port aioli, brioche bun, parmesan truffle fries
- CHICKEN CUTLET \$18**
vodka sauce, loaded caesar salad, baguette
- SUB CRISPY EGGPLANT (GF)**

Salads

ADD ON PROTEINS

- Bone-in Chicken Breast \$9 | 4oz Center Cut Filet Mignon \$13*
4 Jumbo Shrimp \$12
- HOUSE CAESAR (AGF)**
INDIVIDUAL \$15 | TABLE \$24
anchovies, hard boiled egg, sourdough croutons, shaved Parmesan
- WEDGE (GF) \$16**
heirloom tomato, pancetta croutons, pickled red onion, house bleu cheese dressing, balsamic glaze
- ARUGULA (AGF) \$18**
roasted beets, burrata, shaved fennel, orange segments, toasted sherry vinaigrette, brown butter crunch
- CAPRESE (GF) \$18**
heirloom tomatoes, buffalo mozzarella, basil, pesto, EVOO, balsamic vinaigrette
- CHOPPED ITALIAN (GF)**
INDIVIDUAL \$18 | TABLE \$26
mixed greens, salami, mozzarella, Parmesan, artichokes, tomatoes, roasted red peppers, olives, anchovies, house vinaigrette

Entrees

- CAULIFLOWER STEAK (GF) (V) \$27**
roasted eggplant & squash caponata, toasted pepita gremolata, basil oil
- BUTTERMILK FRIED HALF CHICKEN \$24**
garlic mashed potatoes, corn saute
- BRAISED SHORT-RIBS RAGU (AGF) \$34**
fresh pappardelle pasta, braised short ribs in a tomato demi sauce, torn burrata, shaved pecorino romano
- PISTACHIO CRUSTED LAMB RACK (GF) \$52**
wild mushroom risotto, madeira demi glace, oven dried tomatoes, spinach
- FIG DEMI VEAL CHOP (GF) \$58**
roasted potato & pancetta hash, spinach, fig & port wine demi
- TWISTED RIGGIES ALLA VODKA (AGF) \$22**
Add: Chicken \$7 / Shrimp \$9
tossed with prosciutto, shallots, garlic, rigatoni, creamy vodka sauce, lemon zest & pecorino romano
- CRAB STUFFED SALMON OSCAR (GF) \$37**
jumbo lump crab stuffed salmon, parmesan risotto, grilled asparagus, bernaie
- SEARED FRESH CATCH (GF) \$44**
NE chowder style, marble potatoes, little neck clams, pancetta, corn saute, light seafood fennel broth, crispy leeks
- DIVER SCALLOPS (GF) \$42**
Chevre cauliflower puree, corn saute, caper & golden raisin brown butter vinaigrette, pepita gremolata
- SURF & TURF (GF) \$57**
8oz filet, house steak sauce, (two) crab stuffed shrimp, garlic mashed potatoes & grilled asparagus

House Cuts

Served with roasted garlic mashed potatoes or pasta, grilled asparagus & choice of one sauce

- 16oz PRIME USDA RIB-EYE (GF) \$58**
8oz CHOICE CENTER CUT FILET (GF) \$45
12oz FRENCHED BONE-IN PORK CHOP (GF) \$34
12oz BONE-IN VEAL CHOP (GF) \$58
14oz PRIME USDA NY STRIP \$39

SAUCES:

Gorgonzola & Cracked Pepper Compound Butter, Roman's Steak Sauce, Demi Glace, Bernaise

ADD:

- CRAB STUFFED SHRIMP (2) \$16**
PAN SEARED SCALLOPS (3) \$18
GRILLED SHRIMP SKEWER (4) \$12

Sides

- PASTA \$7**
with marinara sauce or pesto
- PARMESAN RISOTTO \$12**
- LOADED MASHED POTATOES \$12**
crispy pancetta, fresh herbs, gouda mornay
- HOUSE CUT TRUFFLE PARMESAN FRIES \$12**
with malt aioli
- SEASONAL VEGETABLE \$10**
- HEIRLOOM CARROTS \$12**
whipped goat cheese, toasted pepitas, hot honey drizzle

(GF) Gluten Free / (AGF) Available Gluten Free upon request | (V) Vegetarian

Items can only be removed - No Substitutions | Quality of well & medium well proteins cannot be guaranteed

No split checks on parties of 6 or more | 20% gratuity added to parties of 8 or more. 100% of this charge is distributed to service staff as a gratuity.



Cocktails

CLASSIC OLD FASHIONED \$10.95

Jim Beam, sugar cube, bitters

CLASSIC MANHATTAN \$10.95

Jim Beam, sweet vermouth, bitters

ESPRESSO MARTINI \$14.95

vodka, kahlua, espresso, egg white foam

SPICY MARGARITA \$11.95

tequila, lime juice, agave, cointreau

APPLE MARTINI \$10.95

vodka, sour apple liqueur

COSMOPOLITAN MARTINI \$10.95

vodka, cointreau, lime juice, cranberry juice

SIDECAR \$11.95

cognac, orange liqueur, lemon juice

NEGRONI \$10.95

gin, sweet vermouth, campari

ALGONQUIN \$11.95

rye whiskey, dry vermouth, pineapple juice, lime juice

FRENCH 75 \$11.95

gin, lemon juice

APEROL SPRITZ \$10.95

prosecco, aperol, club soda

Mocktails \$7.95

SPICY GRAPEFRUIT MOCK-ARITA

grapefruit juice, agave, lemon juice

CRANBERRY GINGER SPARKLER

cranberry juice, ginger ale, lemon juice

THE PINK PEARL

egg white, grenadine, grapefruit juice, lemon juice

BLUEBERRY OR STRAWBERRY NO-JITO

blueberry or strawberry slices, mint, lime juice

Draft Beer

UTICA CLUB \$4.50

BUD LIGHT \$4.75

COORS LIGHT \$4.75

LABATT BLUE \$4.75

MICHELOB ULTRA \$4.75

MILLER LITE \$4.75

YUENGLING \$4.75

BLUE MOON \$6.95

MODELO ESPECIAL \$6.95

SAM ADAMS WINTER WHITE \$6.95

SAM ADAMS BOSTON LAGER \$6.95

FIDDLEHEAD IPA \$7.50

STELLA ARTOIS \$7.75

SARANAC CARAMEL PORTER \$7.95

GUINNESS \$7.95

GROW LOW HANGER'S SOUR \$8.95

GROW MAKE THE ROOM HAZY IPA \$7.95

FOUNDERS DAY IPA \$7.95

SARANAC PUMPKIN ALE \$7.95

1911 HONEYCRISP CIDER \$9.75

Sparkling Wines

MASCHIO PROSECCO

GLASS \$8.95 | BOTTLE \$33.95

LAMARCA PROSECCO ROSE

GLASS \$12.95 | BOTTLE \$47.95

House Wines

W1 PLACIDO PINOT GRIGIO

GLASS \$8.95 | BOTTLE \$33.95

W4 STONE CELLARS CHARDONNAY

GLASS \$8.95 | BOTTLE \$33.95

W7 CHATEAU SOUVERAIN SAUVIGNON BLANC

GLASS \$8.95 | BOTTLE \$33.95

W10 SHADES OF BLUE RIESLING

GLASS \$8.95 | BOTTLE \$33.95

W12 CK MONDAVI MOSCATO

GLASS \$8.95 | BOTTLE \$33.95

R1 PLACIDO CHIANTI

GLASS \$8.95 | BOTTLE \$33.95

W2 STONE CELLARS CABERNET SAUVIGNON

GLASS \$8.95 | BOTTLE \$33.95

R5 LINE 39 PINOT NOIR

GLASS \$8.95 | BOTTLE \$33.95

R8 CK MONDAVI MERLOT

GLASS \$8.95 | BOTTLE \$33.95

White Wines

W2 ECCO DOMANI PINOT GRIGIO

GLASS \$9.95 | BOTTLE \$37.95

W3 SANTA MARGHERITA ALTO ADIGE PINOT GRIGIO

GLASS \$13.95 | BOTTLE \$49.95

W6 JOSH CELLARS CHARDONNAY

GLASS \$11.95 | BOTTLE \$44.95

W5 HESS SHIRTAIL RANCHES CHARDONNAY

GLASS \$9.95 | BOTTLE \$37.95

W9 KIM CRAWFORD SAUVIGNON BLANC

GLASS \$10.95 | BOTTLE \$40.95

W8 GREG NORMAN SAUVIGNON BLANC

GLASS \$9.95 | BOTTLE \$37.95

W13 FRANCO AMOROSO GAVI DI GAVI

GLASS \$10.95 | BOTTLE \$40.95

W11 CHATEAU SAINT MICHELLE RIESLING

GLASS \$9.95 | BOTTLE \$40.95

Red Wines

R3 JOSH CELLARS CABERNET SAUVIGNON

GLASS \$10.95 | BOTTLE \$40.95

R4 RODNEY STRONG CABERNETSAUVIGNON

GLASS \$11.95 | BOTTLE \$44.95

R9 STERLING VINTNER'S COLLECTION MERLOT

GLASS \$10.95 | BOTTLE \$40.95

R6 J LOHR FALCON'S PERCH PINOT NOIR

GLASS \$11.95 | BOTTLE \$44.95

R7 ROCO GRAVEL ROAD PINOT NOIR

GLASS \$11.95 | BOTTLE \$44.95

R10 CAMPO VIEJO RIOJO

GLASS \$10.95 | BOTTLE \$40.95

R11 SIN ZIN ZINFANDEL

GLASS \$11.95 | BOTTLE \$44.95

R12 BANFI COL DE SASSO TOSCANA

GLASS \$9.95 | BOTTLE \$37.95

R13 MEDICI QUERCIOLI REGGIANO LAMBRUSCO

GLASS \$9.95 | BOTTLE \$37.95

Rose Wines

SUTTER HOME WHITE ZINFANDEL

GLASS \$8.95 | BOTTLE \$33.95

M. CHAPOUTIER MARIUS PAYS D'OC ROSE

GLASS \$8.95 | BOTTLE \$33.95

WHISPERING ANGEL ROSE

GLASS \$13.95 | BOTTLE \$49.95

We care about your safety and ask that you drink responsibly.

Our team reserves the right to refuse service when necessary, and we're happy to assist with transportation if you need a safe ride home.