

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, crispy polenta, chimichurri aioli
- BEEF CARPACCIO (AGF)** \$25
crispy capers, shallot, Dijon horseradish aioli, arugula, crostini, shaved parmesan, truffle oil
- CRAB STUFFED SHRIMP (GF)** \$22
oven dried tomatoes, corn butter, crispy prosciutto gremolata
- AHI POKE LETTUCE WRAPS (GF)** \$20
Tuna sashimi, cucumber, red onion, tomato, avocado, ponzu sauce, wasabi crema, crispy wontons
- CHOPPING BOARD (GF)** \$25
specialty meats & cheeses, chef's accompaniments & breads
- BUTTERMILK FRIED HALF CHICKEN** \$15
- GRILLED CHICKEN WINGS (GF)** \$16
chimichurri, garlic buffalo bleu, scarpinello, 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
- CHICKEN PARMESAN (AGF)** \$25
Parmesan crusted airline chicken breast, marinara sauce, fresh mozzarella & basil, pesto pasta
- CHICKEN FRANCAISE (AGF)** \$25
bone in airline chicken breast in a lemon butter sauce, pasta
- MILANESE (AGF)**
CHICKEN \$27 / PORK \$36 / VEAL \$58
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
- GRILLED PESTO CHICKEN (AGF)** \$18
prosciutto, mozzarella, roasted tomato chermoula, pesto aioli, toasted baguette
- BLACK BEAN BURGER (AGF) (V)** \$18
arugula, oven dried tomatoes, caramelized onions, garlic aioli, brioche bun

- 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

Sides

- SEASONAL VEGETABLE** \$10
- HEIRLOOM CARROTS** \$12
whipped goat cheese, toasted pepitas, hot honey drizzle

Salads

ADD ON PROTEINS

Bone-in Chicken Breast \$9 | 4oz Center Cut Filet Mignon \$13
6oz Salmon Filet \$12 | 4 Jumbo Shrimp \$11

- 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
- BRAISED SHORT-RIBS RAGU (AGF)** \$34
fresh pappardelle pasta, braised short ribs in a tomato demi sauce, torn burrata, shaved pecorino romano
- LAMB PORTERHOUSE CHOP (GF)** \$48
mint chimichurri, parmesan risotto, oven dried tomatoes, wild mushroom vinaigrette
- 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 crispy pancetta, 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, bernaïse
- SEARED HALIBUT (GF)** \$38
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)** \$55
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 USDA PRIME RIB-EYE (GF)** \$58
- 8oz CHOICE CENTER CUT FILET (GF)** \$45
- 12oz FRENCHED BONE-IN PORK CHOP (GF)** \$31
- 12oz BONE-IN VEAL CHOP (GF)** \$58
- 14oz USDA PRIME NY STRIP** \$39

SAUCES:

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

ADD:

- CRAB STUFFED SHRIMP (2)** \$16
- JUMBO SCALLOPS (3)** \$18
- JUMBO SHRIMP SKEWER (3)** \$12