

SMALL PLATES

Mozzarella Garlic Bread
Rustic Ciabatta. Roasted Garlic. House-Shredded Mozzarella. Arugula. \$13

Cauliflower "Wings"
Oven-Roasted Cauliflower clusters.

Choice of Sauce:
FOL Medium Buffalo -or- Honey BBQ.

Served with Blue Cheese Dressing. \$12

Oven-Baked Mac & Cheese
Cavatappi Pasta. Cheese Blend. Topped with an Aged Manchego & White Cheddar Cheese. \$13

4 Brick-Oven Roasted Mozzarella Sticks
Lightly Breaded. Served with a side of Bianco DiNapoli Organic Marinara Sauce. \$9

INSALATE

Caprese
Mixed Greens. House-Shredded Mozzarella. Tomato Bruschetta. Balsamic Reduction. Fresh Basil. Grand Cru Parmesan. \$14

Antipasto
Mixed Greens. Kalamata Olives. House-Shredded Mozzarella. Cherry Tomatoes. Artichoke Hearts. Roasted Red Peppers. Calabrian Salami. Pepperoni. Red Onions. Shaved Parmesan. \$18

Caesar
Chopped Romaine. White Anchovies. Shaved Parmesan. Garlic Croutons. House-Made Caesar Dressing. \$15

House Salad
Mixed Greens. Tomatoes. Red Onions. Kalamata Olives. Shaved Parmesan. House Dressing. \$13

Add an 8-Ounce Oven-Roasted Chicken Breast to your salad. \$6

BRICK OVEN PANUOZZI

Conesus "kuh-NEE-sus"
Salami. Prosciutto. Oven-Roasted Chicken Breast Spinach. Stracciatella. Roasted Red Peppers. Red Onion. Sicilian Aioli. \$18

Hemlock "HEM-lok"
Artichoke Hearts. Mushrooms. Mixed Greens. Cheddar Manchego. Basil. Tomato Bruschetta. House-Shredded Mozzarella. Garlic Pecorino Cream. Red Onion. \$15

Otisco "oh-TIS-koh"
Oven-Roasted Chicken Breast. House-Shredded Mozzarella. Arugula. Hot Honey. Cherry Tomatoes. Truffle Garlic Cream. \$17

Canadice "KAH-nuh-dice"
Smoked Turkey. Swiss. Arugula. Red Onion. Garlic Aioli. Honey BBQ Sauce. \$17

Served with choice of chips:
• Sea Salt
• All Mixed Up
• Sweet Maui Onion

A panuozzo is brick-oven sandwich. It consists of ingredients sandwiched between two layers of dough.



PIZZAS

Canandaigua "cannon-DAY-gwa"
Red Sauce. Oven-Roasted Cherry Tomatoes. Roasted Garlic. Stacciatella. Basil. \$15

Honeoye "HONEY-oy"
White Garlic Truffle Sauce. Artichoke Hearts. Roasted Red Peppers. Mushrooms. Spinach. House-Shredded Mozzarella. \$16

Seneca "SEN-a-kuh"
Red Sauce. Calabrese Salami. Calabrian Peppers. House-Shredded Mozzarella. Hot Honey. Rosemary. \$17

Skaneateles "SKAN-ee-AT-les"
Red Sauce. Spicy Fennel Sausage. Red Onion. Basil. House-Shredded Mozzarella. Fresh-Ground Parmesan. \$16

Cayuga "kay-YOO-ga"
Garlic Pecorino Cream. Thin Sliced Russet Potatoes. Shaved Prosciutto. Caramelized Onions. House-Shredded Mozzarella. Parmesan. Rosemary. \$17

Keuka "KYOO-ka"
Red Sauce. Fennel Sausage. Calabrese Salami. Cup & Char Pepperoni. House-Shredded Mozzarella. Parmesan. \$17

Owasco "oh-WAH-sco"
Truffle Cream. Mushrooms. Roasted Garlic. Spinach. House-Shredded Mozzarella. \$16

Pepperoni
Red Sauce. House-Shredded Mozzarella. Cup & Char Pepperoni. \$15

Cheese
Red Sauce. House-Shredded Mozzarella. \$14

Any pizza can be made with a gluten-friendly cauliflower crust. Additional charge of \$4

SPARKLING WINES

Riondo Prosecco Italy
187ml (single serve) \$9

Maschio Prosecco Rosé Italy
187ml (single serve) \$9

Saracco Moscato D'asti Italy
glass \$10 • bottle \$33

WHITE WINES

Cavit Riesling Italy
glass \$8 • bottle \$29

Coppola Diamond Chardonnay CA
glass \$9 • 375ml (2 glasses) \$17
bottle \$29

Daou Vineyards Chardonnay CA
glass \$9 • 375ml (2 glasses) \$17
bottle \$33

The Beachhouse Pinot Grigio Italy
glass \$9 • bottle \$32

Matua Sauvignon Blanc Lighter, NZ
glass \$8 • bottle \$29

ROSE WINES

La Vielle Ferme Rosé France
250ml (single serve can) \$8
bottle \$29

Whispering Angel Beach Rosé France
glass \$9 • bottle \$32

»» WATERS »»

Aura Bora Sparkling Water \$4
• Ginger Meyer Lemon
• Lavender Cucumber
• Strawberry Basil

Saratoga Sparkling Spring Water \$4
Saratoga Still Water \$4

»» SODAS & ROOT BEERS »»

Maine Root \$4
• Blueberry Soda
• Mexicane Cola
• Orange Mandarin Soda
• Root Beer
• Sarsaparilla Soda

Berghoff \$4
Diet Root Beer

CHILLABLE RED WINES

Elouan Pinot Noir Oregon
glass \$10 • bottle \$32

Cusumano Nero D'avola Sicily
glass \$8 • bottle \$29

RED WINES

Coppola Diamond Claret CA
glass \$9 • 375ml (2 glasses) \$15
bottle \$29

Montes Malbec Chile
glass \$10 • bottle \$32

Bolla Chianti Italy
187ml (single serve) \$8 • bottle \$29

"YES YOU CAN" single serve and portable

Bartenura Moscato Italy
250ml can \$8

La Vielle Ferme Rosé France
250ml can \$8

Roscato Rosso Dolce Italy
250ml can \$9

Ruinite Lambrusco Italy
250ml can \$8

Real Sangria Spain
250ml can \$8



IPAs

Big Ditch - Hayburner \$7
Fiddlehead - IPA \$7
Industry Arts - Wrench \$7
Ithaca - Flower Power \$7
Little Lobster - IPA \$7
Prison City - Mass Riot \$7
Sloop - Juice Bomb \$8

ALES

Allagash - White Wheat Beer \$6
Genesee - Cream Ale \$4
Samuel Smith - Nut Brown Ale \$5
Stoneyard - Peach Kolsch \$6

LAGERS

Bells - Lager of the Lakes \$7
Corona - Premier \$6
Green State - Evergreen \$6
Ithaca - Lakeside Lager \$7
Jack's Abby - Seasonal \$6
Jack's Abby - Smoke & Dagger \$6
Lucky Hare - Oktoberfest \$6
Miller Lite \$4
Modelo - Especial \$6
Narragansett \$5
Peroni \$6
Spaten - Oktoberfest \$6
Steuben - NY Pilsner \$6

SOURs

Ommegang - Dream Patch \$8
Rising Storm - Blackberry Peach \$8
Rising Storm - Hawaiian Punch \$8
Thin Man - Minkey Boddle \$8

N/As

Athletic - Free Wave \$5
Michelob - Ultra Zero \$5

»» HARD DRINKS »»

CIDERS

Two Towns - Outcider \$6

SELTZERS

White Claw - Black Cherry \$6
White Claw - Mango \$6