

Welcome to Ancora!

*Italian for encore, Ancora!
specializes in small, irresistible, savory
mouthfuls (known as tapas), Ancora! will
have you begging for more.*

*Shared with friends or cherished alone,
Ancora! is the perfect compliment to any
evening, conversation or show.*

-Salute!

261 Genessee St. · Utica, NY 13501 · Ph: (315) 724-4815 · Fax: (315) 724-4817

*Please Visit us At:
www.AncoraUtica.com*

Like us on



- A 20% service charge will be added to parties of 6 or more.
- Please notify your server of special dietary needs.
- There is a \$2.00 per check fee for separate checks.

Beverages

*Coke ♦ Diet Coke ♦ Sprite ♦ Ginger Ale ♦ Lemonade ♦ Unsweetened Iced Tea ♦ Cranberry Juice ♦ Orange Juice
Pellegrino Sparkling Water ♦ Saratoga Spring Water ♦ Saranac Root Beer ♦ Saranac Ginger Beer*

ANCORA!

CREPES • BAR • TAPAS

Tapas

- Fried Meatballs 10
topped w/ parmesan cheese & Italian parsley & served w/ marinara
- Gorgonzola Potatoes 9.5
w/ caramelized onions & bacon
- Arancini 10
filled w/ prosciutto, mozzarella & arborio rice; then lightly fried & served w/ a side of marinara
- Pure Vegetables 9
broccoli, bell peppers, onions, mushrooms & peas lightly sautéed w/ a touch of garlic
- Bruschetta 10
toasted crostinis topped w/ goat cheese spread, diced tomatoes, onions, & fresh basil; finished with balsamic glaze
- Parmesan Polenta Fries 8
served w/ marinara sauce

Flatbreads

- Classic Margherita 14
topped w/ garlic oil, sliced tomato, mozzarella & fresh basil
- Fig & Prosciutto 16
topped w/ sweet & sour fig jam, gorgonzola & mozzarella cheese, arugula, & finished w/ balsamic glaze

Sides

- Parmesan Risotto 8.5
- Pasta Marinara 6
w/ parmesan cheese
- Truffle Whipped Potatoes 7
- Parmesan French Fries 6
- Sautéed Spinach 6.5
- Sautéed Broccoli 6.5
w/ roasted red peppers

Salads

add roasted chicken 5 / shrimp 8 / salmon 10 / steak 10

- Roasted Beet Salad sm 6.5 / lg 11
arugula, goat cheese, red onion, & our balsamic shallot vinaigrette; finished w/ balsamic glaze
- Apple and Walnut Salad sm 6.5 / lg 11
arugula w/ gorgonzola cheese & toasted walnuts, served w/ our balsamic shallot vinaigrette
- Ancora Caesar Salad sm 6 / lg 10.5
baby romaine hearts, grated parmesan, & seasoned croutons served w/ our signature dressing (add anchovies \$1.50)
- Ancora House Salad 6
mesclun mixed greens w/ tomatoes, red onion, & olives served w/ our balsamic shallot vinaigrette
- Vine Ripened Tomato and Fresh Mozzarella 12.5
w/ cucumber, red onion, fresh basil, extra virgin olive oil & red wine vinegar; finished w/ balsamic glaze
- Mixed Berry Salad 12
w/ strawberries, blueberries, red onion, goat cheese & walnuts

Appetizers

- Greens Ancora 12
escarole sautéed with prosciutto, salami, roasted red peppers, hot cherry peppers, & onions then topped off with toasted bread crumbs
- Crispy Fried Calamari 14.5
fresh lemon & horseradish cocktail sauce
- Jumbo Shrimp Cocktail 13.5
fresh lemon & horseradish cocktail sauce
- Stewed PEI Mussels 14.5
chorizo sausage, shallots, tomato, & garlic in a white wine, butter sauce
- Charcuterie Platter 20
assorted cheeses, cured meats, seasoned crostinis & marinated olives

Entrees

sub gluten free penne pasta for \$1.00

- *Ancora's "Original" Paella* (serves 2) 46 (single serving) 26
Our signature dish!...risotto w/ sautéed shrimp, lobster, PEI mussels, chorizo sausage, tomatoes, sweet peas, & hot cherry peppers
- Honey Glazed Salmon w/ Sesame Seeds 27
parmesan risotto & sautéed pure vegetables
- Tuscan Penne w/ Sautéed Shrimp 25.5
parmesan crema w/ sundried tomatoes, spinach, garlic & shaved parmesan
- Pan Seared New York Strip 27
sour cream whipped potatoes & topped w/ sautéed spring peas, onions, bacon & a gorgonzola crema
- Filet Remo 34
parmesan fries & topped w/ a brandy peppercorn sauce
- Gnocchi Pomodoro 17
diced tomatoes, fresh basil, grated parmesan & garlic
- Homemade Cavatelli 17.5
parmesan crema w/ prosciutto, spring peas, & onions
- Chicken Riggies 18.5
hot & sweet peppers, onions & garlic in a creamy riggie sauce (dish prepared mild unless specified)
- Chicken Francaise 19.5
capellini in a burr blanc w/ sautéed spinach
- Bistro Style Chicken 23.5
herb butter; served w/ a cold salad consisting of red potatoes, green beans, kalamata olives & red onion in a red wine vinaigrette