

# ANCOORA!

CREPES • BAR • TAPAS

261 Genesee Street, Utica, NY 13501 315-724-4815 FAX 315-724-4817

## Tapas & Panini

- Fried Meatballs 7.  
w/parmesan cheese & Italian parsley
- Gorgonzola Potatoes 7.  
w/caramelized onions & bacon
- Crab Croquettes 8.  
w/lemon & garlic aioli
- Mini Burgers 7.  
w/aged provolone cheese & caramelized onions
- Pure Vegetables 6.  
Lightly sautéed w/a touch of garlic
- Stewed "PEI" Mussels 10.  
w/chorizo, shallots, tomato, & garlic
- Sesame & Ginger 9.  
Stir-Fried Beef w/vegetables
- Vine-ripened Tomato Salad 8.  
w/ wet mozzarella

## Appetizers & Salads

- Roasted Beet Salad w/Montrachet goat cheese, arugula, balsamic syrup, & extra virgin olive oil-9.
- Placa Fria- w/assorted cheeses, artichokes, cucumber salad, olives, caponata, cured meats & roasted spice nuts - 15.
- Arugula Salad w/balsamic shallot vinaigrette, caramelized walnuts, gorgonzola cheese & apples-9.
- Insalata Mista- Mesclun greens w/vine ripe tomatoes, olives, & goat cheese w/balsamic shallot vinaigrette - 8.
- Ancora Caesar Salad w/Baby Romaine hearts, Parmesan cheese, & our signature Caesar dressing- 8.
- Shrimp & Lobster Cocktail w/jumbo shrimp & freshly shucked lobster, served w/horseradish tomato cocktail sauce-18.
- Crispy Fried Calamari w/horseradish tomato cocktail sauce-11.
- Bruschetta Trio w/ tomato basil, goat cheese & olive tapenade, &

## Entrées

- Sautéed Shrimp & Calamari w/red Chile peppers & diced tomatoes-17.  
w/Parmesan risotto-25.
- Ancora's "Original" Paella w/lobster, shrimp, saffron risotto, chorizo, assorted chile peppers & fresh peas (serves 2)-32.
- Pan Seared French Cut Pork Chop served w/eggplant caponata & truffle whipped potatoes-23.
- Chicken Francaise w/sautéed spinach, parmesan polenta fritters, lemon, garlic & white wine sauce-16.
- Brick-pressed Bistro Chicken w/a cherry tomato & sweet English pea risotto, wilted spinach & red wine jus- 19.
- Pan Seared NY Steak w/a gorgonzola crema, caramelized onion, spring peas, crispy steak fries and truffle whipped potato-20.
- Pork & Beans "Our Way" w/crispy pork legs, toasted garlic, & stewed tuscan beans, served w/spicy hot sauce-14.
- Filet Mignon w/a caramelized onion & mushroom risotto-28.
- "House made" Gnocchi Pomodoro w/torn basil & grated parmesan-12.
- Shrimp & Broccoli Aglio e Olio w/cappelini pasta & cherry tomatoes tossed w/extra virgin olive oil, Italian parsley, & shaved parmesan-18.
- Penne Pasta w/prosciutto, parmesan crema & spring peas-12.

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 per check fee for separate checks.

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*As implied by our name, we at Ancoral firmly believe that no show is complete without an encore.*

*Taking center stage are our signature Crepes. French for pancake, these scrumptious wafer-thin cakes are the ideal fix to your cravings.*

*Whether you're a fan of the classics or seeking something unique, Ancoral offers a bit of everything to tempt even the biggest critic's palate.*

*Accompanied by an array of hot beverage selections, Ancoral's mouth-watering desserts are second to none.*

*So sit back, relax and savor the show! And for the sake of our other guests, we ask that you please refrain from applause.*

*-Provare!*

## Desserts

- |  |      |
|--|------|
| Bananas Foster   | 7.75 |
| <i>Ancoral! Signature Crepe w/ vanilla gelato, caramel sauce, &amp; whipped cream</i>        |      |
| Orange Caramel Crème Brûlée  | 6.75 |
| <i>w/toasted almond vanilla biscotti</i>   |      |
| Sugared Fruit & Yogurt Parfait   | 6.75 |
| <i>With crunchy granola</i>  |      |
| Tiramisu   | 7.75 |
| <i>Layered sponge cake w/espresso, marscapone cheese and cocoa, served w/hazelnut gelato</i> |      |
| Baci di Ancoral!   | 7.75 |
| <i>Chocolate/Hazelnut Crepe w/Nutella filling &amp; toasted hazelnut gelato</i>              |      |

## Beverages

- |            |        |
|------------|--------|
| Cappuccino | Coffee |
| Espresso   | Tea    |

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## SHOW MENU SPECIALS

**NOTE: THESE SHOW DINING SPECIALS ARE ONLY AVAILABLE FOR STANLEY THEATRE'S SHOWING EVENTS. BE SURE TO CHECK OUT THE STANLEY THEATRE'S SHOW SCHEDULE AT [www.stanleycenterforthearts.com/](http://www.stanleycenterforthearts.com/)**

### Appetizers

**Crab Croquettes \$8.**

w/ lemon & garlic aioli

**Arugula Salad \$9.**

w/balsamic vinaigrette, walnuts, gorgonzola cheese & apples

**Fried Meatballs \$7.**

w/parmesan cheese & Italian parsley

**Placa Fria \$14.**

w/assorted cheeses, artichokes, cucumber salad, olives, caponata, cured meats, & roasted spiced nuts

**Ancora! Caesar Salad \$8.**

w/Baby Romaine Hearts, Parmesan cheese, & our signature Caesar dressing

**Roasted Beet Salad \$9.**

w/Montrachet goat cheese, arugula, balsamic syrup, & extra virgin olive oil

**Vine-Ripened Tomato Salad \$10.**

w/Wet Mozzarella, red onions, basil, & red wine vinaegar

**Shrimp & Lobster Cocktail \$18.**

w/jumbo shrimp & freshly shucked lobster, served w/horseradish tomato cocktail sauce

**Crispy Fried Calamari \$11.**

w/horseradish tomato cocktail sauce

### Entrees

**Ancora's "Original" Paella for 2 \$32.**

w/lobster, shrimp, saffron risotto, chorizo, assorted chile peppers & fresh peas

**Sautéed Shrimp & Calamari \$17.**

w/red chile peppers & diced tomatoes

**Pork & Beans "Our Way" \$14.**

w/crispy pork legs, toasted garlic, & stewed tuscan beans, served w/spicy hot sauce

**Pan Seared French Cut Pork Chop \$23.**

Served w/ eggplant caponata & truffle whipped potatoes

**Pan Seared NY Steak \$20.**

w/a gorgonzola crema, caramelized onion, spring peas, crispy steak fries & truffled whipped potatoes

**Chicken Francaise \$16.**

w/sautéed spinach, parmesan polenta fritters, lemon, garlic, & white wine sauce

**Tender Beef Tips \$17.**

Served w/parmesan risotto & sautéed vegetables

**Penne pasta \$12.**

w/prosciutto, parmesan crema & spring peas

**'House made' Gnocchi Pomodoro \$12.**

w/torn basil & grated parmesan cheese

**Shrimp & Broccoli Aglio e Olio \$18.**

w/cappellini pasta, cherry tomatoes, tossed w/extra virgin olive oil, Italian parsley & shaved parmesan

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## Drinks

Cosmopolitan	7.25
<i>Absolut Citron, DeKuyper Triple Sec, cranberry juice &amp; a splash of lime juice</i>	
Apeach Surrender Martini	7.25
<i>Absolut Apeach, orange juice &amp; grenadine</i>	
Apple Martini	8.00
<i>Vodka, DeKuyper Sour Apple Schnapps &amp; triple sec</i>	
Pama Rita	8.50
<i>Pama Pomegranate Liqueur, Patron Silver Tequila, a splash of Citronage &amp; lime juice</i>	
Stoli Blue Hawaiian	7.25
<i>Stoli Blueberi, Malibu Rum, pineapple juice &amp; grenadine</i>	
Mudslide Martini	8.00
<i>Starbucks Coffee Liqueur, Starbucks Cream Liqueur &amp; Absolut Vanilla</i>	
Espresso Martini	8.50
<i>Patron XO Café Liqueur &amp; Carolans Irish Cream</i>	
Strawberry Margarita	8.50
<i>Patron Silver Tequila, Citronage, DeKuyper Strawberry Passion Pucker &amp; a splash of sweet &amp; sour</i>	
X Boyfriend Martini	8.00
<i>X Rated Liqueur, VanGogh Vanilla &amp; pineapple juice</i>	
Razberri Tickler	7.25
<i>Stoli Razberi, DeKuyper Peachtree Schnapps &amp; cranberry juice</i>	
Watermelon Martini	8.00
<i>Sky Vodka &amp; DeKuyper Watermelon Schnapps</i>	
Absolut Mandrin Nectar	7.25
<i>Absolut Mandrin, pineapple juice &amp; lemon-lime soda</i>	
Key Lime Martini	7.25
<i>VanGogh Vanilla, simple syrup, lime juice &amp; pineapple juice</i>	
Green Iguana Margarita	7.25
<i>Midori Melon Liqueur, Sauza Gold Tequila &amp; sweet &amp; sour</i>	
Coconut Dream	7.25
<i>Malibu coconut Rum, pineapple juice &amp; cranberry juice</i>	
Ruby Red Seabreeze	7.25
<i>Absolut Ruby Red, cranberry juice &amp; a splash of soda</i>	

## Wine List

### White

<i>Leonard Kreuzsch Riesling, Kabinett (Germany)</i>	5.00	17
<i>Marques De Riscal Rueda Blanco (Spain)</i>	6.00	17
<i>Ravenswood Chardonnay (California)</i>	7.00	21
<i>Tamas Pinot Grigio (California)</i>	6.50	18
<i>Los Cardos Sauvignon Blanc (Argentina)</i>	6.00	17

### Red

<i>Cavit Pinot Noir (Italy)</i>	7.00	21
<i>Flying Fish Merlot (Washington)</i>	7.50	23
<i>Nine Stones Hilltops Shiraz (Australia)</i>	7.50	23
<i>Menage a Trois Red (California)</i>	7.50	23
<i>Ravenswood Zinfandel (California)</i>	7.50	23
<i>Condesa De Leganza Crianza Red (Spain)</i>	7.50	23
<i>A Mano Primitivo (Italy)</i>	8.00	23
<i>Ruffino Chianti (Italy)</i>	7.50	23
<i>Trapiche Broquel Malbec (Argentina)</i>	8.00	28
<i>Gato Negro Cabernet Sauvignon (Chile)</i>	5.00	23
<i>Crystal Valley Cellars "The Cab" (California)</i>	8.50	28

### Sparkling

<i>Il Mionetto Prosecco (Italy)</i>	8.00
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