

# ANCOORA!

CREPES • BAR • TAPAS

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

## Tapas & Panini

- Fried Meatballs 6.95  
*w/parmesan cheese & Italian parsley*
- Gorgonzola Potatoes 6.95  
*w/caramelized onions & bacon*
- Crab Croquettes 7.95  
*w/lemon & garlic aioli*
- Mini Burgers 6.95  
*w/aged provolone cheese & caramelized onions*
- Pure Vegetables 5.95  
*Lightly sautéed w/a touch of garlic*
- Stewed "PEI" Mussels 9.95  
*w/chorizo, shallots, tomato, & garlic*
- Sesame & Ginger Stir-Fried Beef 8.95  
*w/vegetables*
- Confit Chicken "Caesar" 7.95  
*w/arugula, crostini, & traditional Caesar dressing*
- Savory Ricotta Crepe 6.95  
*w/tomato sauce*
- Oven Roasted Chicken Panini 7.95  
*w/provolone, dijon, & arugula on Italian bread*

## Appetizers & Salads

- Roasted Beet Salad w/Montrachet goat cheese, arugula, balsamic syrup, & extra virgin olive oil-8.95*
- Placa Fria- w/sliced cucumber, yogurt, feta, chilled calamari salad, olives, marinated artichokes, pita, hummus, & sliced prosciutto-13.95*
- Arugula Salad w/smoky bacon vinaigrette, walnuts, gorgonzola cheese & pears-8.95*
- Insalata Mista- Mesclun greens w/goat cheese crostini, sliced tomato, olives, & balsamic shallot vinaigrette-8.95*
- Simply Spinach Salad w/crispy bacon, sliced mushrooms, shaved red onion, kalamata olives, tomato, & balsamic shallot vinaigrette-7.95*
- Shrimp & Lobster Cocktail w/jumbo shrimp & freshly shucked lobster, served w/horseradish tomato cocktail sauce-17.95*
- Crispy Fried Calamari w/horseradish tomato cocktail sauce-10.95*

## Entrées

- Sautéed Shrimp & Calamari w/red Chile peppers & diced tomatoes-16.95*
- w/Parmesan risotto-24.95*
- Ancora's "Original" Paella w/lobster, shrimp, saffron risotto, chorizo, assorted chile peppers & fresh peas (serves 2)-25.95*
- 1/2 Rack of seared Lamb served w/eggplant caponata & truffle whipped potatoes-22.95*
- Chicken Francaise w/sautéed spinach, parmesan polenta fritters, lemon, garlic, & white wine sauce-15.95*
- Brick-pressed Bistro Chicken w/mustardy fingerling potatoes, wilted spinach, & red wine jus-18.95*
- Pan Seared NY Steak w/a gorgonzola crema, caramelized onion, spring peas, crispy steak fries and truffle whipped potato-19.95*
- Pork & Beans "Our Way" w/crispy pork legs, toasted garlic, & stewed tuscan beans, served w/spicy hot sauce-13.95*
- Filet Mignon w/a tomato & sweet pea risotto-26.95*
- Pan Seared Wild King Salmon w/a spinach/artichoke risotto, & pickled red onions-23.95*
- Gnocchi Pomodoro w/torn basil & grated parmesan-11.95*
- Shrimp & Broccoli Aglio e Olio w/cappellini pasta, tossed w/extra virgin olive oil, Italian parsley, & shaved parmesan-17.95*
- Penne Pasta w/prosciutto, parmesan crema & spring peas-11.95*

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  
*Ancora! Signature Crepe w/vanilla gelato, caramel sauce, & whipped cream*

**Orange Caramel Crème Brulée** 6.75  
*w/toasted almond vanilla biscotti*

**Sugared Fruit & Yogurt Parfait** 6.75  
*w/crunchy granola*

**Baci di Ancora!** 7.75  
*Chocolate/Hazelnut Crepe w/Nutella filling & toasted almond gelato*

**Tiramisu** 7.75  
*Layered sponge cake w/espresso, mascarpone cheese & cocoa, served w/ gelato*

## Beverages

Cappuccino  
Espresso  
Latte

Coffee  
Tea

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## Drinks

<b>Ancora Mocha Martini</b>	8.00
Svedka Vanilla Vodka, brewed Espresso, Kahula Mocha & White Creme de Cacao	
<b>Cosmopolitan</b>	7.75
Skyy Infusions Citrus Vodka, Triple Sec, Lime Juice & Cranberry Juice	
<b>Banana Foster Martini</b>	7.75
Vincent Van Gogh Banana Vodka, SVEDKA Vanilla Vodka, Carolans Irish Cream, Frangelico, DeKuyper Creme de Banana.	
<b>Pama Martini</b>	7.25
Pama Pomegranate Liqueur, Vincent Van Gogh Pomegranate Vodka, Triple Sec & Fresh Lime	
<b>Espresso Martini</b>	8.00
Vincent Van Gogh Double Espresso & Carolans Irish Cream	
<b>X-Boyfriend Martini</b>	8.00
X-Rated Liqueur, SVEDKA Vanilla & pineapple juice	
<b>Raspberry Cheesecake Martini</b>	7.25
Skyy Infusions Raspberry Vodka, Svedka Vanilla vodka, raspberry liqueur & Cream	
<b>Chocolate Martini</b>	7.25
Van Gogh dutch Chocolate vodka, godiva chocolate liqueur	
<b>Cherry Red</b>	7.25
Skyy Infusions Cherry Vodka, cranberry & splash of soda	
<b>X-Rated Rita</b>	8.00
X-Rated Liqueur, Patron Tequila, Patron Citronage with a Splash of Lime	
<b>Passionfruit Brazilian Cosmo</b>	7.25
Skyy Infusions Passion Fruit Vodka, Patron Citronage, Cranberry & Orange Juice with Fresh Lime	
<b>Blue Mango Martini</b>	7.25
Vincent Van Gogh Vodka, DeKuyper Blue Curacao & Sour Mix	
<b>Key Lime Martini</b>	7.25
SVEDKA Vanilla Vodka, Simple Syrup, Lime & Pineapple Juice	
<b>Sicilian Sunrise</b>	7.25
Skyy Infusions Grape Vodka, Blue Curacao & Pineapple Juice	
<b>Tropical Passion</b>	7.25
Skyy Infusions Passionfruit Vodka, Pineapple Juice, Triple Sec & Fresh Lime	
<b>Very Berry Cosmo</b>	7.25
Van Gogh Açai Blueberry Vodka, Raspberry DiAmore, Triple Sec & cranberry juice	

## Wine List

### White

Marcus James Riesling (Argentina)	5.00	18.00
Marques De Riscal Rueda Blanco (Spain)	6.00	19.00
Ravenswood Chardonnay (California)	7.00	21.00
Tamas Pinot Grigio (California)	6.50	20.00
Smoking Loon Viognier (California)	6.50	20.00

### Red

Jargon Pinot Noir (California)	7.00	21.00
14 Hands Merlot (Washington)	7.50	23.00
Red Belly Black Shiraz (Australia)	7.50	23.00
Campo Viejo Tempranillo Crianza (Spain)	8.00	24.00
Menage a Trois Red (California)		
Cabernet, Zinfandel, Merlot	7.50	23.00
Tamas Double Decker (California)		
Cabernet, Petit Sirah, Barbera	6.00	22.00
Tormaresca Neprica (Italy)		
Negroamaro, Primitivo & Cabernet	7.50	21.00
The Crusher Petit Sirah (California)	7.50	24.00
Trapiche Broquel Malbec (Argentina)	8.00	28.00
Gato Negro Cabernet Sauvignon (Chile)	5.00	18.00
Crystal Valley Cellars "The Cab" (California)	8.50	35.00

### Sparkling

Il Mionetto Prosecco		10.00
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