



OFF THE CLOCK Dinner

Evolved from the Cataldo family owned Tony's Pizza in (IBM's Birthplace) Endicott, NY opened in 1974, Societa is a space where your daily routine can be paused and you can partake in a time-honored human tradition. To sit together and share time, food and drink while exchanging ideas, building relationships or, dispensing with the formalities, simply having a good time. Like the melting pot that Sicily is, this restaurant is a place brought to life by the diverse public, our community, our society or, as Sicilians say, *Societa*.

Gli Antipasti | Appetizers

Crusty Italian Bread ○ • Black Lava Salt Ricotta • 4

Garlic Bread with Marinara ○ • Ten Spice Butter • 4
Molten & Browned Mozzarella Add • 2

Oil Cured Olives ★○v • Feta, Pimento Peppers, Crusty Bread • 6

Plum Tomato Bisque ★○ • 6 **OR Soup of the Day** • 6

Mediterranean Seasoned Potato Chips ★○v • "Spaghetti Western" Ranch • 5

Bomba Arancino • Crispy Rice Stuffed with Soffritto Beef, Peas, Tomato Sauce • 10

Tomato Basil Bruschetta ○v • Sea Salt, Pepper, Garlic, Crostini • 8

Citrus Hummus ★○v • Crostini, Roma Tomatoes, Cucumbers • 8

Eggplant Caponata ★○v • Sicilian Ratatouille of Sweet & Sour Eggplant, Tomato, Vegetable Medley, Crostini • 8

Buffalo Cucumbers ★○ • Mild Buffalo Sauce, Buttermilk Gorgonzola & Sheeps Milk Gorgonzola Crumble, Kennebec Potato Crunch • 8

Grilled Chicken Spiedie Bites* ★ • Herb Sour Cream Zabaglione • 9

Tonno Crudo* ★ • Raw Akami Tuna, Olive Oil, Pistachio, Arugula, Lemon, Black Lava Salt • 10

Steak on a Stick* ★ • Black Garlic Rubbed Beef Tender Filet, Salmoriglio Salsa Verde • 10

Herb-Crusted Mozzarella ○ • Hand Breaded Fresh Mozzarella, Marinara • 9

Moorish Beef Meatballs • Creamy Ricotta & Grated Ricotta Salata
2 Meatballs • 6 4 Meatballs • 10

Fresh Mozz Caprese ★○v • Fresh Mozz, Tomato, Basil, Olive Oil, Balsamic Redux • 9
Charcuterie of Wine Cured Salami, Pistachio Mortadella, Dry Cured Capicola, Oil Cured Olives, Whole Pistachios, Pimento Peppers Add • 7

Kennebec French Fries Seven Ways (Zero Trans Fat Canola Oil)

Trapanese Sea Salt & Cracked Pepper ★○ • 5

Grated Grana & Pecorino Cheese Blend, Parsley & Smoked Paprika ★○ • 6

"Spaghetti Western" Ranch & Plant Based Bacon ★ • 6

Buttermilk Gorgonzola & Sheeps Milk Gorgonzola Crumble ★○ • 7

"Baked Potato" Herb Sour Cream Zabaglione, Plant Based Bacon ★○ • 6

Mushroom Marsala Mozzarella Poutine • 7

Truffle Oil, Truffle Salt, Grated Grana & Pecorino Cheeses • 7

7% off
your meal
with cash
payment

Le Insalatoni | Salads

1 • Choose Your Salad

Petite Romaine ★○v • Red Onion, Cucumber, Pimento Pepper, Tomato, Olives • 6

Lemon Asiago Pasta Salad ○ • Olive Oil, Green Peas, Red Onion, Pimento Pepper, Banana Pepper • 6

Giardino ★○v • Romaine, Red Onion, Cucumber, Pimento Pepper, Tomato, Olive Mix • 9⁹⁵
Substitute Arugula Add • 1

Antipasto ★ • Giardino Salad with Dry Cured Capicola, Pistachio Mortadella, Wine Cured Salami, Banana Peppers, Hard-Boiled Egg, Fresh Mozzarella, Barrel Aged Feta • 16

Rocket ★○ • Arugula, Pomodoro Crudo, Olive Mix, Barrel Aged Feta • 9⁹⁵

Baby Rocket ★○ • Arugula, Pomodoro Crudo, Olive Mix, Barrel Aged Feta • 6

2 • Choose Your Dressing

Tony's of Endicott Old School Italian ★○

Champagne Dijon Vinaigrette ★○v

Salmoriglio Salsa Verde ★○v

"Spaghetti Western" Ranch ★

Herb Sour Cream Zabaglione ★○

Buttermilk Gorgonzola ★○

3 • Choose Your Toppings From the List to the Right

I Maccaroni | Pasta

Our pasta is "al dente", with firm bite. Prefer a softer bite? Please let your server know.

Substitute Gluten Free Penne ★ OR Gnocchi Sardi Add • 3

Spicy Calabrese Pepper Side (Must Sign Waiver) Add ★○ • 1⁹⁵

Customize Your Pasta with Toppings From the List

Tony's of Endicott Sicilian Four Hour Tomato Sauce Spaghetti ★○v • 12

Moorish Beef Meatballs Add • 4 *Molten & Browned Mozzarella Add* • 3

Sardinian Ravioli "Torte Culurjonis" • 6 Ricotta Stuffed Pasta, Tomato Sauce, Moorish Meatballs • 18

Garlic Alfredo Farfalle ★○ • Roasted Garlic Cream • 16

Picchi Pacchiu Spaghetti ★○v • Rosemary Olive Oil Pan Flashed Pomodoro Crudo, Garlic, Basil • 16
Fresh Mozzarella Add • 3

Tomato Mushroom Marsala Rigatoni • Tomato Marsala, Butter, Olive Oil, Garlic, Onion, Herbs • 16

Parma Rosa Farfalle ★○ • Tomato Sauce, Cream, Grated Grana & Pecorino Cheese Blend • 16

Cianfotta Rigatoni ★○v • Eggplant, Squash, Zucchini, Tomato Sauce, Fresh Herbs, Estratto • 16

Donkey Sauce Spaghetti ★○ • Sliced Garlic, Butter, Grated Grana & Pecorino Cheese, Breadcrumbs, Ricotta Salata • 16

Pink Garam Masala Farfalle ★○ • Tomato Sauce, Cream, Garam Masala Spices • 16

Bolognese Farsumagru Rigatoni ★ • Soffritto Beef, Pomodoro, Hard-Boiled Egg, Ricotta • 18

Choose Your Toppings for Salads & Pastas

Meat

Chicken Spiedies • 5

Black Garlic Grilled Chicken • 4

Herb Crusted Chicken • 4

Beef Tender Filet Skewer* • 7

Moorish Beef Meatballs • 4

Hard-Boiled Egg* • 2

Charcuterie

Golden Roasted Turkey Breast • 4

Prosciutto Cotto "Shaved Ham" • 4

Trio of:

Wine Cured Salami,
Pistachio Mortadella,
Dry Cured Capicola • 7

Seafood

Medium Seared Jail Island Salmon* • 7

Rare Seared Akami Tuna Steak* • 7

Marinated White Anchovies • 4

Cheese

Sheeps Milk Gorgonzola Crumble • 3

Ammerländer Swiss • 3

Molten & Browned Mozz • 3

Grated Ricotta Salata • 2

Fresh Mozzarella • 4

Adams NY Cheddar • 3

Barrel Aged Feta • 3

Vegetable

Marinated Portobello • 4

Sweet Pimento Peppers • 2

Banana Peppers • 2

Oil Cured Olives • 2

Grilled Onions • 2

★ Gluten Free ○ Vegetarian v Vegan

* This item may be served cooked to order. Consuming raw meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness.

Entrees

From the Oven

Herb Crusted Chicken “Italian American Molten & Browned Mozz Style” • Over Sicilian Tomato Sauce • **16**
Rigatoni Add • 3 Gluten Free Penne ★ OR Gnocchi Sardi Add • 4

Hand Battered Eggplant Retro “Sicilian Parmigiana Style” ★ ○
Grated Grana Padano & Pecorino Romano Cheese Blend over Sicilian Tomato Sauce over Rigatoni • **16**
Rigatoni Add • 3 Gluten Free Penne ★ OR Gnocchi Sardi Add • 4

Sardinian Ravioli “Torte Culurjonis” • 6 Seasoned Ricotta Folded into Purses of Durum Flour Pasta, Sicilian Tomato Sauce with Moorish Beef Meatballs • **18**

Pressed Lasagna • Three Layers of Pasta, Merquez Soffritto Beef, Ricotta, Grated Grana & Pecorino Cheese Blend, Mozzarella • **17**

Crisp Chicken “Galletta” Milanese • Arugula, Pomodoro Crudo, Lemon Champagne Beurre Blanc • **19**

From the Grill

Chicken Piccata ★ • Grilled, Lemon Caper Sauce, Gremolata. Market Vegetables • **19**

Keto Black Garlic Rubbed Chicken ★ ○ • Pomodoro Crudo, Dressed Arugula, Balsamic Redux. Market Vegetables • **19**

Chicken Porcini Marsala ★ • Grilled, Porcini Infused Marrow Gravy, Garibaldi Marsala, Button Mushroom. Market Vegetables • **19**

Portobello Frites ★ ○ • Grilled Marinated Portobello, Dressed Arugula, Gremolata, Grana Padano Kennebec Potato Fries • **17**

Steak Frites* ★ • Black Garlic Rubbed Beef Tender Filet Skewers, Grana Padano Kennebec Potato Fries, Arugula, Salmoriglio Salsa Verde • **22**

Beef Tender Filet D.O.C. Marsala ★ • Porcini Infused Marrow Gravy, Garibaldi Marsala, Button Mushroom. Market Vegetables • **22**

Jail Island Salmon* ★ • Sustainably Raised “Free Farmed” Salmon Seared Medium, Lemon Champagne Beurre Blanc, Gremolata. Market Vegetables • **24**

Akami Tuna* Steak Agrodolce ★ • Seared Rare. Sicilian Ratatouille, Balsamic Redux • **22**

Pane Cunzato | Sandwiches

Our Sandwiches are made with freshly baked “8 inch Crusty Italian Bread”, sourced right down the street in Morrisville at Neomonde Bakery.

Served with Choice of:
House-cut Sea Salt & Pepper Kennebec Fries
Mediterranean Seasoned Potato Chips • Market Vegetable
Lemon Asiago Pasta Salad • Side Romaine Salad

Classic Herb Crusted Chicken Sub ‘Retro Sicilian Parmigiana Style’ • Grated Grana Padano & Pecorino Romano Cheese Blend over Tony’s of Endicott Sicilian Four Hour Tomato Sauce • **14**
Substitute Molten & Browned Mozzarella Add • 2

Classic Moorish Beef Meatball Sub ‘Retro Sicilian Parmigiana Style’ • Grated Grana Padano & Pecorino Romano Cheese Blend over Tony’s of Endicott Sicilian Four Hour Tomato Sauce • **14**
Substitute Molten & Browned Mozzarella Add • 2

Italian “Bruculinu” Deli Sub • Wine Cured Salami, Pistachio Mortadella, Dry Cured Capicola, Banana Peppers, LTO, Mayo, Italian Dressing • **14**
Adams NY Cheddar Add • 2 Ammerländer Swiss Add • 2

Endicott, N.Y.- Style Chicken Spiedies • Marinated for 72 Hours in Olive Oil, Citrus Juice Blend, Red Wine Vinegar, Herbs & Spices • **14**
Fresh Mozzarella Add • 3

Buffalo Chicken • Mild Buffalo Sauce, Herb Crusted Chicken, Cucumber, Buttermilk Gorgonzola & Sheeps Milk Gorgonzola Crumble • **14**

We welcome our community of entrepreneurs, professionals, freelancers and creative contributors to come use Societa 1:30-4:30pm Monday-Friday as your communal co-workplace. Free WiFi: DLink

The skill of cooks and kitchen staff is equally as important as the quality of service. Unfortunately traditional tipping has created great disparities in the earnings between service staff and kitchen staff. As an alternative to raising prices, which leads to higher tips, we impliment a 3.9% hospitality provision for non-tipped employees working behind the scenes to provide our kitchen professionals a living wage. If you would like this charge removed, please just ask. We thank you for allowing us to share your generosity with our entire staff.

Dolci | Desserts

Panna Cotta ★ • Cross Between Crème Brulee & Flan, Caramel • **6⁹⁵**

Cannoli ○ • Crispy Shells, Sweet Ricotta, Pistachio, Milk Chocolate • **6⁹⁵**

Limoncello Cake ○ • Lemon Sponge Cake, Mascarpone, White Chocolate • **6⁹⁵**

Chocolate Cake ○ • Fudge Frosting, Chocolate Layer Cake • **6⁹⁵**

Bevanda | Drinks

Bottled Water • Sparkling Perrier • Smart Water

Soda Fountain • Coke • Diet Coke • Sprite • Ginger Ale
Barq’s Root Beer • Orange Fanta • Lemonade • Tonic

Soda Cans • Coke • Diet Coke • Sprite

San Pellegrino Fruit Soda Cans • Lemon • Orange

Orangina • Sparkling Citrus

Juice • Orange • Apple • Cranberry • Pineapple

Fresh Brewed Iced Tea • Sweet • Unsweet

Rain Forest Alliance Fair Trade Coffee

Stash Organic Tea • Earl Grey • Herbal Selection

We Cater

Trays for Pickup or Delivery

Gather at Our Place!

Large Group Menu Options

Ask a Manger For Details

919-941-6380

★ Gluten Free ○ Vegetarian ▼ Vegan

* This item may be served cooked to order. Consuming raw meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness.