



Gli Antipasti | Appetizers

Crusty Italian Bread ○ • Black Lava Salt Ricotta • 3⁹⁵

Garlic Bread with Marinara ○ • Ten Spice Butter • 3⁹⁵
Molten & Browned Mozzarella Add • 1⁹⁵

Oil Cured Olives ★○• Feta, Pimento Peppers. Crusty Bread • 5⁹⁵

Plum Tomato Bisque ★○ • 5⁹⁵

Mediterranean Seasoned Potato Chips ★○• “Spaghetti Western” Ranch • 4⁹⁵

Arancino Bomba • Crispy Rice Stuffed with Soffritto Beef, Peas, Tomato Sauce • 9⁹⁵

Tomato Basil Bruschetta ○• Sea Salt, Pepper, Garlic. Olive Oil Crostini • 7⁹⁵

Lemon Asiago Pasta Salad ○ • Olive Oil, Green Peas, Red Onion, Pimento Pepper, Banana Pepper • 5⁹⁵

Citrus Hummus ★○• Olive Oil Crostini, Roma Tomatoes, Cucumbers • 7⁹⁵

Eggplant Caponata ★○• Sicilian Ratatouille of Sweet & Sour Eggplant, Tomato, Vegetable Medley, Olive Oil Crostini • 7⁹⁵

Buffalo Cucumbers ★○ • Mild Buffalo Sauce, Buttermilk Gorgonzola & Sheeps Milk Gorgonzola Crumble, Kennebec Potato Crunch • 7⁹⁵

Grilled Chicken Spiedie Bites* ★ • Herb Sour Cream Zabaglione • 8⁹⁵

Mojo Seared Scallops ★ • Salmoriglio Salsa Verde • 12⁹⁵

Peel & Eat Citrus Pepper Shrimp ★ • Herb Sour Cream Zabaglione • 8⁹⁵

Tonno Crudo* ★ • Raw Akami Tuna, Olive Oil, Pistachio, Arugula, Lemon, Black Lava Salt • 9⁹⁵

Steak on a Stick* ★ • Black Garlic Rubbed Beef Tender Filet, Salmoriglio Salsa Verde • 9⁹⁵

Herb-Crusted Mozzarella ○ • Hand Breaded Fresh Mozzarella, Marinara • 8⁹⁵

Moorish Beef Meatballs • Creamy Ricotta & Grated Ricotta Salata
2 Meatballs • 5⁹⁵ 4 Meatballs • 9⁹⁵

Fresh Mozz Caprese ★○• Fresh Mozz, Tomato, Basil, Olive Oil, Balsamic Redux • 8⁹⁵
Charcuterie of Wine Cured Salami, Pistachio Mortadella, Dry Cured Capicola, Cured Olives, Whole Pistachios, Pimento Peppers Add • 6⁹⁵

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

Trapanese Sea Salt & Cracked Pepper ★○ • 4⁹⁵

Grated Grana & Pecorino Cheese Blend, Parsley & Smoked Paprika ★○ • 5⁹⁵

Spaghetti Western Ranch & Bacon ★ • 5⁹⁵

Buttermilk Gorgonzola & Sheeps Milk Gorgonzola Crumble ★○ • 6⁹⁵

“Baked Potato” Herb Sour Cream Zabaglione, Bacon ★○ • 5⁹⁵

Mushroom Marsala Mozzarella Poutine • 6⁹⁵

Truffle Oil, Truffle Salt, Grated Grana & Pecorino Cheeses • 6⁹⁵

7% off
your meal
with cash
payment

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*.

Le Insalatoni | Salads

1 • Choose Your Salad

Petite Romaine ★○• Red Onion, Cucumber, Pimento Pepper, Tomato, Olives • 5⁹⁵

Giardino ★○• 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 • 16⁹⁵

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

Acquasala ★ • Rocket Salad with Olive Oil Crostini, Fresh Mozzarella, Red Onion, Banana Pepper, Pimento Pepper, Whole Pistachios. Served with Champagne Dijon Vinaigrette • 15⁹⁵

Baby Rocket ★○ • Arugula, Pomodoro Crudo, Olive Mix, Barrel Aged Feta • 5⁹⁵

2 • Choose Your Dressing

Tony's of Endicott Old School Italian ★○

Champagne Dijon Vinaigrette ★○•

Chopped Herb Vinaigrette ★○•

Spaghetti Western Ranch ★

Buttermilk Gorgonzola ★○

Green “Sicilian” Goddess ★○

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 • 1⁹⁵

• **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 ★○• Half 7⁹⁵ • Full 12⁹⁵
Moorish Beef Meatballs Add • 3⁹⁵ *Molten & Browned Mozzarella Add* • 1⁹⁵

Garlic Alfredo Farfalle ★○ • Roasted Garlic Cream • Half 7⁹⁵ • Full 12⁹⁵

Tomato Mushroom Marsala Rigatoni • Butter, Olive Oil, Garlic, Onion, Herbs • Half 7⁹⁵ • Full 12⁹⁵

Parma Rosa Farfalle ★○ • Tomato, Cream, Grated Grana & Pecorino Cheese Blend • Half 7⁹⁵ • Full 12⁹⁵

Cianfotta Rigatoni ★○• Eggplant, Squash, Zucchini, Tomato, Olive, Tomato Estratto • Half 7⁹⁵ • Full 12⁹⁵

Pink Garam Masala Farfalle ★○ • Tomato, Cream, Garam Masala Spices • Half 7⁹⁵ • Full 12⁹⁵

Sardinian Ravioli “Torte Culurjonis” • 6 Ricotta Stuffed Pasta. Tomato Sauce, Moorish Meatballs • 16⁹⁵

Picchi Pacchiu Spaghetti ★○• Rosemary Olive Oil Pan Flashed Pomodoro Crudo, Garlic, Basil • 12⁹⁵
Fresh Mozzarella Add • 2⁹⁵

Donkey Sauce Spaghetti ★○ • Garlic, Butter, Grana & Pecorino Cheese, Breadcrumbs, Ricotta Salata • 12⁹⁵

Bolognese Farsumagru Rigatoni ★ • Soffritto Beef, Pomodoro, Hard-Boiled Egg, Ricotta • 15⁹⁵

Choose Your Toppings for Salads & Pastas

Spicy Calabrese Pepper Side ★○ • 1⁹⁵

Meat

Chicken Spiedies • 4⁹⁵

Black Garlic Grilled Chicken • 3⁹⁵

Herb Crusted Chicken • 3⁹⁵

Beef Tender Filet Skewer* • 6⁹⁵

Moorish Beef Meatballs • 3⁹⁵

Hard-Boiled Egg* • 1⁹⁵

Charcuterie

Golden Roasted Turkey Breast • 3⁹⁵

Prosciutto Cotto “Shaved Ham” • 3⁹⁵

Trio of:

Wine Cured Salami

Pistachio Mortadella

Dry Cured Capicola • 6⁹⁵

Seafood

Medium Seared Jail Island Salmon* • 6⁹⁵

Rare Seared Akami Tuna Steak* • 6⁹⁵

Peel & Eat Citrus Pepper Shrimp • 4⁹⁵

Marinated White Anchovies • 3⁹⁵

Cheese

Molten & Browned Mozz on Pasta • 1⁹⁵

Sheeps Milk Gorgonzola Crumble • 1⁹⁵

Ammerländer Swiss • 1⁹⁵

Grated Ricotta Salata • 1⁹⁵

Fresh Mozzarella • 2⁹⁵

Adams NY Cheddar • 1⁹⁵

Barrel Aged Feta • 1⁹⁵

Vegetable

Marinated Portobello • 3⁹⁵

Sweet Pimento Peppers • 1⁹⁵

Banana Peppers • 1⁹⁵

Oil Cured Olives • 1⁹⁵

Grilled Onions • 1⁹⁵

★ 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.

Entrees

From the Oven

Herb Crusted Chicken “Italian American Molten & Browned Mozz Style” • Sicilian Tomato Sauce • **15**⁹⁵

Rigatoni Add • **1** *Gluten Free Penne* ★ **OR** *Gnocchi Sardi Add* • **1**⁹⁵

Hand Battered Eggplant Retro “Sicilian Parmigiana Style” ★ ○

Grated Grana Padano & Pecorino Romano Cheese Blend over Sicilian Tomato Sauce • **15**⁹⁵

Rigatoni Add • **1** *Gluten Free Penne* ★ **OR** *Gnocchi Sardi Add* • **1**⁹⁵

Sardinian Ravioli “Torte Culurjonis” • 6 Seasoned Ricotta Folded into Purses of Durum Flour Pasta, Sicilian Tomato Sauce with Moorish Beef Meatballs • **16**⁹⁵

Pressed Lasagna • Three Layers of Pasta, Merquez Soffritto Beef, Ricotta, Grated Grana & Pecorino Cheese Blend, Mozzarella • **16**⁹⁵

Crisp Chicken “Galletta” Milanese • Arugula, Pomodoro Crudo, Lemon Champagne Beurre Blanc • **18**⁹⁵

From the Grill

Chicken Piccata ★ • Grilled, Lemon Caper Sauce, Gremolata. Market Vegetables • **18**⁹⁵

Keto Black Garlic Rubbed Chicken ★ • Grilled, Pomodoro Crudo, Dressed Arugula, Balsamic Redux. Market Vegetables • **18**⁹⁵

Chiff Choff Chicken • Herb Crusted Chicken, Cherry Pepper Pan Suace. Market Vegetables • **18**⁹⁵

Chicken Porcini Marsala ★ • Grilled, Porcini Infused Marrow Gravy, Garibaldi Marsala, Button Mushroom. Market Vegetables • **18**⁹⁵

Portobello Frites ★ ○ • Grilled Marinated Portobello, Dressed Arugula, Gremolata, Grana Padano Kennebec Potato Fries • **16**⁹⁵

Steak Frites* ★ • Black Garlic Rubbed Beef Tender Filet Skewers, Grana Padano Kennebec Potato Fries, Arugula, Salmoriglio Salsa Verde • **21**⁹⁵

Beef Tender Filet D.O.C. Marsala ★ • Porcini Infused Marrow Gravy, Garibaldi Marsala, Button Mushroom. Market Vegetables • **21**⁹⁵

Salmon Beurre Blanc* ★ • Sustainably Raised “Free Farmed” Jail Island Salmon Seared Medium, Lemon Champagne Beurre Blanc, Gremolata. Market Vegetables • **21**⁹⁵

Akami Tuna* Steak Agrodolce ★ • Seared Rare. Sicilian Ratatouille, Balsamic Redux • **21**⁹⁵

Pane Cunzato | Sandwiches

Our Sandwiches are made with freshly baked “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

Retro Sicilian “Parmigiana Style” Sub • Grated Grana Padano & Pecorino Romano Cheese Blend over Tony’s of Endicott Sicilian Tomato Sauce • **13**⁹⁵

Substitute Molten & Browned Mozzarella Add • **1**⁹⁵

Battered Eggplant ○

Herb Crusted Chicken

Moorish Beef Meatball

Italian “Bruculinu” Deli Sub • Wine Cured Salami, Pistachio Mortadella, Dry Cured Capicola, Banana Peppers, LTO, Mayo, Italian Dressing • **13**⁹⁵

Adams NY Cheddar Add • **1**⁹⁵ *Ammerländer Swiss Add* • **1**⁹⁵

Endicott, N.Y.- Style Chicken Spiedies • Marinated for 72 Hours in Olive Oil, Citrus Juice Blend, Red Wine Vinegar, Herbs & Spices • **13**⁹⁵

Fresh Mozzarella Add • **2**⁹⁵

Buffalo Chicken • Mild Buffalo Sauce, Herb Crusted Chicken, Cucumber, Buttermilk Gorgonzola & Sheeps Milk Gorgonzola Crumble • **13**⁹⁵

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 • **6**⁹⁵

Cannoli ○ • Crispy Shells, Sweet Ricotta, Pistachio, Milk Chocolate • **6**⁹⁵

Limoncello Cake ○ • Lemon Sponge Cake, Mascarpone, White Chocolate • **6**⁹⁵

Chocolate Cake ○ • Fudge Frosting, Chocolate Layer Cake • **6**⁹⁵

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.