



315-924-7575

<http://www.keukatogo.com>

Union Block Italian - Penn Yan

SOFT DRINKS

Provided by Keuka To Go

12oz. Mountain Dew	\$1.79
12oz. Pepsi	\$1.79
12oz. Diet Pepsi	\$1.79
12oz. Sierra Mist	\$1.79
Bottled Water	\$1.89
12oz. Root Beer	\$1.79
12oz. Wild Cherry Pepsi	\$1.79
12oz. LEMON Brisk Iced Tea	\$1.79
12oz. Hawaiian Punch	\$1.79
12oz. Orange Crush	\$1.79
Pure Leaf Sweet Tea	\$2.99
18.5 oz.	
Pure Leaf Black Tea	\$2.99
18.5 oz UNSWEETENED	
Bubly Spring Water	\$2.99
Black Berry Water	

UTENSILS?

If you need utensils, please add this item and we will include them for each entree.

Please include utensils.
Add this item to include utensils for each entree.

AT HOME BAR

Let's make the best of this! Let us complete your meal with a mason jar cocktail. Terms: Customer must meet driver outside. Name on order must match name on ID (21+) must match name on credit card. Must order food as well as alcohol.

MASON JAR COCKTAILS

Just add ice!

Seasonal Mule	\$12.00
Premium Seasonal Flavored Vodka, Fresh Lime Juice, and Premium Ginger Beer	
Mamma's Cosmo	\$12.00
Grey Goose vodka, Cointreau, Lime & Cranberry	
Classic Negroni	\$12.00
Campari, Gin & Sweet Vermouth	
Vesper	\$12.00
Gin, Ketel One, Lillet Blanc	
Cold Brew Mocha Martini	\$12.00
Vanilla Vodka, Espresso, Coffee & Godiva Liqueur	
Bianco Martini	\$12.00
Knob Creek Bourbon, Bianco Vermouth, Elderflower Cordial & House Made Citrus Bitters	
Perfecto Manhattan	\$12.00
Knob Creek Bourbon, Ruby Port, Luxardo Maraschino & House Made Bitters	
Aperol Spritz	\$12.00

Dessert

Classic Tiramisu	\$9.00
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Pasta

*full & half servings are available /
Gluten Free pasta available by request
for most dishes; pasta shape may vary
with gluten free substitution.*

Bistro Mac

Shrimp Bistro Mac
*3 Cheese Cream Sauce, Baby
Spinach, Roasted Garlic Oil, Topped
with Toasted Parmesan Bread
Crumbs, with Shrimp*

Spaghetti

Spaghetti w/ Mussels

Bianco or Marinara

Spaghetti Bolognese

meat sauce

Spaghetti w/ Meatballs

housemade meatballs

Spaghetti w/ Sausage

spicy Italian sausage

Spaghetti w/ Marinara &

Mushrooms

Fettucini

Fettucini w/ Salmon Carbonara

Bacon, cream & peas

Fettucini Alfredo

Fettucini w/ Clams Bianco

Bianco sauce

Fettucini w/ Clams Marinara

Marinara Sauce

Fettucini Fra Diavolo

mussels, clams, shrimp & cherry

peppers in a long sauce

Fettucini Shrimp Scampi w/

Greens

Fettucini Seafood Puttanesca

mussels, clams & shrimp in a short

sauce w/ anchovy, capers &

kalamata olives

Ravioli

jumbo 5 cheese

Ravioli Bolognese

meat sauce

Ravioli w/ Long Sauce

Special homemade sauce

simmered all night

Ravioli w/ Short Sauce

Homemade red sauce prepared to

order

Ravioli w/ Gorgonzola Cream

Sauce

w/ caramelized onion & pine nuts

Fusilli

Fusilli Parmigiano

parmesan cream sauce,

mushrooms & greens

Penne

Penne w/ Sausage

spicy Italian sausage w/ peppers,

onion & garlic

Penne w/ Chicken

chicken w/ greens, cherry peppers

& parmesan

Orchiette

Pizza

*made with an ultra-thin flatbread crust;
for a gluten-free cauliflower crust, add
\$4*

Margherita Pizza	\$18.00
<i>tomodoro sauce, fresh mozzarella, tomato & basil</i>	
Pepperoni Pizza	\$18.00
<i>tomodoro sauce, pepperoni & mozzarella</i>	
Italiano Pizza	\$21.00
<i>tomodoro sauce, prosciutto, housemade meatball, Italian sausage, pepperoni & mozzarella</i>	
Bianca Pizza	\$18.00
<i>garlic cream sauce, artichoke heart, gorgonzola, fresh tomato, toasted pecan & mozzarella</i>	
Bianca w/ Shrimp Pizza	\$21.00
<i>pizza bianca w/ shrimp</i>	
Pizza con Funghi	\$17.00
<i>garlic cream sauce, mixed mushrooms, caramelized onion, pecorino, topped w/ fresh greens & peppercorn</i>	
Chicken & Sausage Pizza	\$20.00
<i>grilled chicken, sausage, pesto, artichoke heart, roasted red pepper & mozzarella</i>	

Pesce (Fish)

*Choice of Ahi Tuna (seared rare) or
Salmon Served w/ Potato & Vegetable*

Simple Grill - Salmon	\$23.00
Salmon Picatta	\$26.00
<i>lemon & caper</i>	
Simple Grill - Ahi Tuna	\$23.00
Salmon Puttanesca	\$25.00
<i>short sauce w/ anchovy, capers & kalamata olives</i>	
Salmon w/ Pine Nuts, Artichoke	\$29.00
Heart & Parmesan Cream	
Salmon Fra Diavolo	\$39.00
<i>salmon served w/ mussels, clams, shrimp & cherry peppers in a long sauce</i>	
Ahi Tuna Picatta	\$26.00
<i>ahi tuna seared rare w/ lemon & caper</i>	
Ahi Tuna w/ Shrimp Scampi	\$31.00
<i>ahi tuna seared rare w/ shrimp scampi</i>	
Ahi Tuna Fra Diavolo	\$39.00
<i>ahi tuna seared rare w/ mussels, clams, shrimp & cherry peppers in a long sauce</i>	
Ahi Tuna Puttanesca	\$25.00
<i>ahi tuna seared rare w/ short sauce, anchovy, capers & kalamata olives</i>	
Ahi Tuna w/ Pine Nuts &	\$29.00
Artichoke Hearts	
<i>ahi tuna seared rare w/ pine nuts, artichoke heart, and parmesan cream</i>	

Pollo (Chicken)

Mini Chocolate Chip Cannolis \$9.00
3 Count, mini cannolis

Antipasti

Appetizers

Fromaggio Frito w/ Pesto & Tomato Sauce \$12.00
Mussels \$13.00
long or Bianco sauce
Vongole \$14.00
clams w/ long or Bianco sauce
Utica Greens & Beans \$12.00
saute of cannellini beans, prosciutto, garlic, greens & cherry peppers

Insalata - Salads

Salads; available as half and full size

Half - Insalata di Casa \$6.50
artisan lettuces, red onion & toasted pecan w/ white balsamic vinaigrette
Full - Insalata di Casa \$12.00
artisan lettuces, red onion & toasted pecan w/ white balsamic vinaigrette
Half - Insalata alla Cesare \$7.50
romaine, parmesan crouton, artichoke heart & asiago w/ Caesar dressing
Full - Insalata di Cesare \$13.00
artisan lettuces, red onion & toasted pecan w/ white balsamic vinaigrette
Insalata Caprese \$9.00
Beet & Gorgonzola Salad \$9.00
Roasted Beets and Crumbled Gorgonzola with Balsamic Glaze over a bed of Greens

Contorni

side dishes

Verdi Saltati \$7.00
saute of greens, garlic & olive oil
Soffritto Funghi \$7.00
saute of mixed mushrooms, garlic & olive oil
Polpette \$9.00
housemade meatball
Salsiccia \$8.00
spicy Italian sausage

Orchiette w/ Greens & Cherry Peppers
greens, garlic, cherry peppers & parmesan

Rigatoni

Bistro Chicken Riggies
House Favorite! roasted red peppers, cherry peppers, caramelized onions & mushrooms in a creamy rose sauce

Baked Rigatoni w/ Parmesan Cream & Greens
Baked Rigatoni w/ Long Sauce & Mozzarella

Our long sauce is a housemade red sauce that we simmer all night

Lasagna

Lasagna w/ Short Sauce \$19.00
Fresh ricotta, greens & mozzarella served with our short sauce, a house made red sauce made to order

served w/ potato & vegetable

Chicken Simple Grill \$18.00
Chicken Marsala \$22.00
w/ mushrooms
Chicken Picatta \$22.00
w/ lemon & caper
Chicken Gorgonzola \$24.00
Chicken w/ Shrimp Scampi \$26.00
Chicken Parmigiano \$22.00
mozzarella & long sauce served over your choice of pasta

FEED THE FAMILY MEALS

**All meals are designed to feed 4-6.
Mangia!**

Vitella (Veal)//HIDDEN

Pollo (Chicken)

Carni//HIDDEN

served w/ potato & vegetable

HIDDEN//6 oz. Filet of Beef Tenderloin
HIDDEN//16 oz. Porterhouse Pork Chop

HIDDEN//GROWLERS OF DRAFT BEER

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Grist Iron - Campfire Lite Lager \$26.00

This classic American Pilsner is light, crisp, and crystal clear. Brewed with Pilsen malt and Czech Saaz hops, this is our craft version of the mass-produced domestic beers of America. Burdett, NY 4.2% ABV

Grist Iron - Maxximus Brown \$26.00

Our Executive Chef, Alex Brown, promised his 2 year-old son Maxx that we would name a beer after him - so here it is! A true namesake for Maxx, a sprightly young lad who's as sweet as can be, this brown ale has a high-energy kick of alcohol and a touch of sweet hazelnut flavor on the finish. Burdett, NY 7.61 ABV

Keuka Craft Cider - Medium \$26.00

*Sweet
Crafted from local Penn Yan area apples. Well Balanced & Light Flavors with hints of Green Apples. 8.0 ABV*

Yuengling - Hershey Chocolate \$26.00
Porter

Yuengling Hershey's Chocolate Porter is a fresh take on Yuengling's 200-year-old Dark Brewed Porter. Don't miss your chance to enjoy, for a limited time only, America's #1 craft brewery, Yuengling, come together with America's most iconic chocolate brand, Hershey's, for their first-ever collaboration. 4.7 ABV

Grist Iron - Boom \$26.00

Scotch-A-Loch-A

Named in honor of the infamous sea serpent of Seneca Lake! This Scottish export 80/- is the perfect namesake with its dark color, bready malt base, and roasty touch of earthiness and sweet caramel. Burdett, NY 5.25 ABV

K2 Brothers Brewing - Red Ale \$26.00

This easy drinking red ale has toasted malt characteristics that balance the Chinook and Fuggles hops. The beautiful red color and aroma come from the Caramel and Chocolate malts. This is our American version of an Irish Red Ale.

Hops: Chinook and Fuggles
Rochester, NY 5.7 ABV

Triphammer Bierwerks - Lil Dreamer \$26.00

Belgium Style Witbier The Lil Dreamer is a traditional Belgian White Ale. This beer has minimal hopping, and the grain bill is primarily pilsner and white wheat malt. Steeped in coriander, orange peel, and vanilla this White ale fits any time of year. Airport, NY 5.0 ABV

Peroni - Pilsner \$26.00

Brewed with the same flair and attention to detail through three generations of master brewers, Peroni Nastro Azzurro uses only the finest ingredients, including our exclusive Nostrano dell'Isola maize. This delivers a crisp and refreshing beer with a delicate balance of bitterness, citrus and spicy aromatic notes, combined with a fast and clean finish. Italy

Hamburg - Irish Red \$26.00

WHITE/ROSE WINE

All sold by the bottle

Beer By The Bottle

RED WINE

All sold by the bottle