



— OSTERIA di —
EATALY
— CHICAGO —

Join us to celebrate 9 years
of eating and living better
during our worldwide Anniversary!
#EatBetterSaveBetter

PENNE *all'Arrabbiata*

GRAGNANO PASTA SERVED VERY AL DENTE WITH A SPICY
TOMATO SAUCE, PARMIGIANO REGGIANO® AND PARSLEY








or

SALUMI & FORMAGGI *Misti*

AN ASSORTMENT OF ARTISANAL CHEESE AND SALUMI

\$9 /each

Antipasti

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|--|--|-------------|---|--|-------------|
|  | BRUSCHETTA <i>del Giorno</i>
PLEASE ASK YOUR SERVER FOR OUR
DAILY SPECIAL | \$9 |  | POLENTA <i>del Giorno</i>
PLEASE ASK YOUR SERVER FOR OUR
DAILY SPECIAL | \$15 |
|  | CAVOLFIORE <i>alla Siciliana</i>
ROASTED CAULIFLOWER "SICILIAN-STYLE"
WITH OLIVES, CAPERS, GOLDEN RAISINS, PINE
NUTS, RED WINE VINAIGRETTE AND HONEY | \$11 |  | PROSCIUTTO FETT'UNTA
14 MONTH PROSCIUTTO DI PARMA WITH
EXTRA VIRGIN OLIVE OIL, POMEGRANATE
AND GRILLED BREAD | \$14 |
|  | INSALATA <i>del Mercato</i>
LITTLE GEM LETTUCE AND SHAVED VEGETABLES
WITH HERB DRESSING AND PICKLED SHALLOTS | \$12 |  | SALUMI E FORMAGGI MISTI
ASSORTMENT OF ARTISANAL CHEESE
AND SALUMI | \$9 |
|  | CARNE CRUDA
CHOPPED RAW RAZZA PIEMONTESE BEEF WITH
EXTRA VIRGIN OLIVE OIL AND SEA SALT | \$15 | | | |

Primi

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|---|--|-------------|---|--|-------------|
|  | PENNE <i>all'Arrabbiata</i>
GRAGNANO PASTA SERVED VERY AL DENTE
(JUST LIKE IN ITALIA) WITH A SPICY TOMATO
SAUCE, PARMIGIANO REGGIANO AND PARSLEY | \$9 |  | PASTA AL NERO <i>con Calamari</i>
HOUSEMADE SQUID INK CHITARRA PASTA
WITH CALAMARI, TOMATO, GARLIC
AND CHILI FLAKE | \$15 |
|  | QUADRATI <i>con Ricotta e Spinaci</i>
HOUSEMADE RICOTTA, SPINACH AND
PARMIGIANO REGGIANO RAVIOLI
WITH LEMON BUTTER AND PISTACHIO | \$17 |  | AGNOLOTTI <i>del Plin ai Funghi</i>
HOUSEMADE MUSHROOM-FILLED PASTA
WITH PARMIGIANO REGGIANO BUTTER
SAUCE, SABA AND THYME | \$14 |
|  | PAPPARDELLE <i>alla Bolognese</i>
HOUSEMADE RIBBON PASTA WITH
SLOW COOKED MEAT RAGÙ | \$19 |  | TAGLIATELLE
<i>agli Spinaci con ragù di Agnello</i>
HOUSEMADE SPINACH TAGLIATELLE
WITH BRAISED LAMB, PECORINO
ROMANO AND ROSEMARY | \$19 |

Secondi

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|---|--|-------------|---|--|-------------|
|  | SALSICCIA <i>con Peperonata</i>
HOUSEMADE PORK SAUSAGE WITH
SWEET AND SOUR PEPPERS | \$17 |  | PESCE <i>del Giorno</i>
PAN-SEARED MARKET FISH WITH
TUSCAN BEAN SALAD, EGGPLANT
AGRADOLCE AND OLIVE PESTO | \$26 |
|  | POLLO <i>alla Cacciatora</i>
BRAISED CHICKEN THIGHS IN TOMATO,
WHITE WINE, GARLIC, ROSEMARY AND
MIXED MUSHROOMS | \$21 |  | COTOLETTA <i>alla Milanese</i>
VEAL MILANESE WITH ARUGULA, LEMON
AND PARMIGIANO REGGIANO | \$28 |
|  | BRASATO <i>di Maiale in Sugo di Pomodoro</i>
TOMATO-BRAISED PORK SHOULDER
WITH CREAMY POLENTA, BRAISED KALE
AND ROASTED BABY CARROTS | \$19 |  | BISTECCA <i>di Manzo</i>
GRILLED NEW YORK STRIP WITH
FINGERLING POTATOES, BUTTERNUT
SQUASH, MUSHROOMS, BRUSSELS SPROUTS
AND SALMORIGLIO SAUCE | \$27 |

Contorni

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|  | VERDURE <i>di Stagione</i>
ASK ABOUT THE CHEF'S SELECTION OF
SEASONAL SIDE DISHES | \$7/EACH
\$19/FOR 3 |
|--|--|--------------------------------------|



Did you know?
The first Eataly was opened on
January 27, 2007 in Torino, Italy!

Dolci — \$8 EACH

PANNA COTTA

VANILLA CREAM CUSTARD WITH
ITALIAN SEA SALT CARAMEL, ALMOND
STREUSEL AND POWDERED SUGAR
Gluten free

TIRAMISÚ *Classico*

CAFFÈ VERGNANO ESPRESSO-SOAKED
LADY FINGERS WITH LOCAL MASCARPONE
CHEESE AND 70% DARK COCOA
Gluten free

TRE

THREE LAYERS OF 100% SUSTAINABLE
BAVARIAN DARK, MILK AND WHITE
CHOCOLATE WITH RUM SYRUP-SOAKED
RICE SPONGE CAKE
Gluten free

Please inform your server of any allergies or dietary restrictions.

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.



Eataly Chicago



@EatalyChicago



@EatalyChicago

BUON ANNIVERSARIO!

Help us celebrate our 9th Anniversary by trying some of our favorite wines!

BIANCO | Gia Bianco 2013, Gia (*Verdicchio*)
 ROSATO | Rosa Vittoria NV, Santa Vittoria (*Nebbiolo, Arneis*)
 ROSSO | Le Maestrelle 2013, Santa Cristina (*Sangiovese, Merlot, Syrah*)

Marche
 Piemonte
 Toscana

\$5 /glass

VINO | WINE BY THE GLASS & THE BOTTLE

SPUMANTI | SPARKLING

	GLASS	BOTTLE	REGION
Bollicine Prosecco NV, Serafini & Vidotto	\$10	\$35	Veneto
Brut NV, Ferrari (<i>Trento DOC</i>)	\$14	\$48	Trentino-Alto Adige
Rosé NV, Ferrari (<i>Trento DOC</i>)	\$15	\$55	Trentino-Alto Adige
Franciacorta "Libera Cuvée" NV, Monte Rossa (<i>Chardonnay, Pinot Nero, Pinot Bianco</i>)	\$17	\$64	Lombardia
Brut Cabochon 2008, Monte Rossa (<i>Chardonnay, Pinot Nero</i>)		\$128	Lombardia

BIANCHI | WHITES

	GLASS	BOTTLE	REGION
Malvasia "Adriatico" 2013, Bastianich	\$10	\$35	Friuli
Gia Bianco 2013, Gia (<i>Verdicchio</i>)	\$5		Marche
Vermentino "Solosole" 2014, Poggio al Tesoro	\$13	\$46	Toscana
"Sur Sur" 2014 Donnafugata (<i>Grillo</i>)	\$14	\$49	Sicilia
"Campogrande" Orvieto 2014, Santa Cristina	\$10	\$35	Umbria
"Prail" Sauvignon 2014, Colterenzio	\$13	\$46	Trentino-Alto Adige
"Vespa" Bianco 2013, Bastianich (<i>Chardonnay, Sauvignon, Picolit</i>)	\$16	\$56	Friuli

ROSATI | ROSÉS

	GLASS	BOTTLE	REGION
Rose 2014, Planeta (<i>Nero d'Avola, Syrah</i>)	\$11	\$39	Sicilia
Rosa Vittoria NV, Santa Vittoria (<i>Nebbiolo, Arneis</i>)	\$5		Piemonte

ROSSI | REDS

	GLASS	BOTTLE	REGION
"Quadrio" 2011, Nino Negri (<i>Chiavennasca, Merlot</i>)	\$12	\$42	Lombardia
Lacrima di Morro d'Alba 2013, Conti di Buscarello	\$11	\$39	Le Marche
Sangiovese "I Perazzi" 2014, La Mozza	\$9	\$33	Toscana
Palazzo della Torre 2011, Allegrini (<i>Corvina, Rondinella</i>)	\$15	\$55	Veneto
Le Maestrelle 2013, Santa Cristina (<i>Sangiovese, Merlot, Syrah</i>)	\$5		Toscana
Barolo 2011, Mirafiore	\$21	\$74	Piemonte
"Trentangeli" 2011, Tormaresca (<i>Aglianico, Cabernet, Syrah</i>)	\$14	\$49	Puglia
"Castelgiocondo" Brunello di Montalcino 2009, Frescobaldi	\$24	\$84	Toscana

GRANDI ROSSI | BIG REDS

	BOTTLE	REGION
Barolo "La Rosa" 2007, Fontanafredda	\$188	Piemonte
"Coste Rubin" Barbaresco 2008, Fontanafredda	\$120	Piemonte
No Name 2011, Borgogno (<i>Nebbiolo</i>)	\$84	Piemonte
Amarone della Valpolicella 2010, Allegrini (<i>Corvina, Rondinella, Oseleta</i>)	\$140	Veneto
Il Rosso dell'Abazia 2006, Serafini & Vidotto (<i>Cab Sauv, Merlot, Cab Franc</i>)	\$124	Veneto
Sfursat Valtellina 2009, Nino Negri	\$102	Lombardia
Aragone 2010, La Mozza (<i>Sangiovese, Alicante, Syrah, Carignan</i>)	\$78	Toscana
Montevetrano Colli di Salerno 2010, Montevetrano (<i>Cabernet Sauvignon, Aglianico, Merlot</i>)	\$120	Campania
Mille e Una Notte 2008, Donnafugata (<i>Nero d'Avola</i>)	\$141	Sicilia

DOLCI | SWEET

	GLASS	BOTTLE	REGION
Moscato d'Asti 2014, Brandini	\$10	\$35	Piemonte

BIRRA | BEER BY THE GLASS & THE BOTTLE

ALLA SPINA | ON TAP

Nastro Azzurro, Peroni 5.1° ABV (<i>Pilsner</i>)	\$6	12 fl oz	Midas Touch, Dogfish Head 9% ABV (<i>Ancient Ale with Saffron, Muscat Grapes & Honey</i>)	\$9	12 fl oz
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IN BOTTIGLIA | BOTTLED

Anti-Hero, Revolution 6.5.0° ABV (<i>American IPA</i>)	\$6	12 fl oz	La Rossa, Moretti 7.2° ABV (<i>Doppelbock</i>)	\$8	11.2 fl oz
Bionda, Menabrea 4.8.0° ABV (<i>Golden Lager</i>)	\$7	11.2 fl oz	Nora, Baladin 6.8° ABV (<i>Spiced Beer</i>)	\$11	11.1 fl oz
Ambrata, Menabrea 5.0° ABV (<i>Amber Lager</i>)	\$8	11.2 fl oz	Super Floreale, Baladin 8° ABV (<i>Belgian Strong Ale</i>)	\$11	11.1 fl oz
90 Mintue IPA, Dogfish Head 9° ABV (<i>Imperial IPA</i>)	\$8	12 fl oz			

BEVANDE NATURALI | ALL NATURAL DRINKS

Lurisia Classic Water 1/2 Liter (<i>Sparkling or Still</i>)	\$3.80	16.9 fl oz	San Pellegrino Sodas (<i>Grapefruit or Blood Orange</i>)	\$4.80	6.75 fl oz
Lurisia Classic Water 1 Liter (<i>Sparkling or Still</i>)	\$4.80	33.8 fl oz	Niasca Sparkling Limonata or Mandarinata	\$5.80	8.45 fl oz
Lurisia Sodas (<i>Acqua Tonica di Chinotto, Chinotto, Aranciata, or Gazzosa</i>)	\$4.80	9.3 fl oz	Niasca Festivo (<i>Bitter Soda made of Apple, Ginger & Citron</i>)	\$5.80	8.45 fl oz
Baladin Sodas (<i>Cola or Ginger</i>)	\$5.80	8.3 fl oz	Achillea Fruit Juice	\$3.80	6.7 fl oz
GUS Sodas (<i>Dry Cola or Dry Ginger Ale</i>)	\$3.80	12 fl oz	Plain-T Iced Black Tea	\$2.80	

LA MANCIA NEGLI STATI UNITI È NECESSARIA, BISOGNA LASCIARE DAL 15% AL 20% DEL TOTALE, A MENO CHE NON SIATE STATI TRATTATI MALE, IN QUESTO CASO VI PREGHIAMO DI DIRCELO. | In the US, leaving a tip is customary, typically, 15 to 20% is sufficient. In the case where service is less than stellar, we ask that you please let us know.