

IL CALZONE NAPOLETANO

Created by our pizzaioli and baked in our wood-burning oven! Calzone originate from Napoli, Campania, sometime in the eighteenth century. Shaped entirely by hand, this round dough is stuffed with cheese and filling, then folded over into a half moon shape and pressed closed.



CLASSICO \$17

Liuzzi Ricotta, Mozzarella di Bufala,
San Marzano Tomato Sauce, Black Pepper

PICCANTELLLO \$21

Neapolitan Spicy Salame, San Marzano
Tomato, Mozzarella di Bufala,
Mike's Hot Honey

SALSICCIA E FRIARIELLI \$22

Sweet Italian Sausage, Broccoli Rabe,
Liuzzi Ricotta, Mozzarella di Bufala

SCAROLE E OLIVE \$18

Braised Escarole, Mozzarella di Bufala,
Black Olives, Capers

MONFORTESE \$25

Ramps, Rovagnati Porchetta di Ariccia,
Fontina DOP

HANDS-ON LEARNING WITH OUR CHEFS!

*Try your hand at making pizza Napoletana and pasta
Italiano at our hands-on lab classes.*

PIZZA LABS

Thursday, May 16
Thursday, May 23

PASTA LABS

Saturday, May 18
Saturday, May 25

REGISTER AT EATALY.COM