

PIATTINI

BRUSCHETTA

Prosciutto di Parma®, stracciatella and cherry tomatoes | 12

INSALATA MISTA

Romaine, radicchio, cucumber, red onion, olives, soppressata, speck, Grana Padano® and red wine vinaigrette | 11

OSTRICHE

Daily selection of oysters
½ dozen | 12 dozen | 24



CRUDO

Daily tasting of Italian-style raw fish | 16

SALMONE SOTTO SALE

House-cured salmon with shaved vegetables, petite greens and crème fraîche | 16

Il FRITTO

well fried is lightly fried

MOZZARELLA IN CARROZZA

Fried, housemade mozzarella | 7

FRITTO MISTO DI PESCE

Seafood assortment with parsley and lemon | 12

MELANZANE FRITTE

Breaded and fried eggplant with Parmigiano Reggiano® and tomato marmalade | 12

GAMBERI FRITTI

Lightly Fried Shrimp with Calabrian Chili Aioli | 14

SHIITAKE FRITTI

Fried shiitake mushrooms with sage | 12

MOZZARELLA

made here daily

BOCCONCINI

Small, hand-pulled balls of mozzarella | 7

CLASSICA

Hand-pulled ball of mozzarella | 8

STRACCIATELLA

Thinly-pulled mozzarella in cream | 10

BURRATA

Soft, cream-filled mozzarella | 11

**add pesto or tomatoes to any mozz | 3*



ARANCINI

breaded and fried risotto balls

RAGÙ

Saffron risotto, bolognese, green peas and cacio di roma | 12

MARE

Squid ink risotto, poached seafood and tarragon | 13

PROSCIUTTO

Prosciutto risotto, prosciutto cotto, peas and mozzarella | 12

SUPPLÌ

Parmigiano Reggiano® risotto and cacio di Roma | 11

FUNGHI E TARTUFI

Mushroom risotto with truffle and Parmigiano Reggiano® | 11



CACIO E PEPE

Parmigiano Reggiano® risotto, pecorino and black pepper | 11

AMATRICIANA

Tomato risotto, crispy salumi, caramelized onions and cacio di roma | 11



PIZZA *alla Pala*

roman-style pizza

SALSICCIA

Tomato sauce, housemade fennel sausage, marzolino cheese and arugula | 18

CALABRESE

Tomato sauce, 'nduja, Pecorino Calabrese, lemon zest and chives | 18

PARMIGIANA

Tomato sauce, eggplant, mozzarella, Parmigiano Reggiano® and basil | 16

QUATTRO FORMAGGI

Mozzarella, fontina, smoked provolone, gorgonzola and chives | 18

FUNGHI

Roasted mushrooms, smoked provolone, mozzarella, olive oil, parsley and saba | 18

AMATRICIANA

Tomato sauce, sliced pancetta, red onion, cacio di Roma cheese and chili flake | 18

TRICOLORE

Prosciutto di Parma®, housemade stracciatella cheese, cherry tomatoes and arugula | 22

SICILIANA

Tomato sauce, Gaeta olives, marinated artichoke hearts, mozzarella di bufala and oregano | 18

ZUCCA

Roasted butternut squash with sage cream, piave cheese and spiced pumpkin seeds | 16

SALUMI & FORMAGGI

SALUMI MISTI

Artisanal salumi | 15



FORMAGGI MISTI

Artisanal cheeses served with housemade mostarda and amaretto honey | 15

IL GRANDE PIATTO

Chef's selection of salumi and cheese with housemade mostarda and amaretto honey | 23

IL GRANDISSIMO PIATTO

8 salumi and 8 formaggi, serves 2-4 guests | 40



LA BIANCA

Freshly-baked bread from the pizza oven with extra virgin olive oil and sea salt | 7

+ olives | 7 + housemade giardiniera | 3

SPECIALI

ask your server for more details

TUESDAY

- Half off Mozzarella Classica
- \$10 Half-Dozen Oysters & Housemade Beer | 5-9 p.m.

WEDNESDAY

- \$9 Arancini
- Wine Wednesday | Cork pulled at 5 p.m.

THURSDAY

- Cocktail Party | 5-8 p.m.



Through October 30, we're celebrating #BaroloWeek with Fontanafredda! Look for the icon on the other side of this menu to find a perfect pairing for Barolo.

This Weeks Featured Bread



Our best-selling bread, it is shaped and made by hand with organic stone ground flour

Eataly bread is handmade daily, over a 20-hour baking process with 35-year-old mother yeast from Italia and organic stone ground flour.



pane, vino, and...

...The Foundation of Italian Cuisine

APERITIVO | COCKTAILS



APEROL SPRITZ

Aperol, Serafini & Vidotto Prosecco, Lurisia Sparkling Water | 10

PALLINI FRIZZANTE

Pallini Limoncello, Serafini & Vidotto Prosecco, Lurisia Sparkling Water | 10

MONTENEGRO FRIZZANTE

Amaro Montenegro, Serafini & Vidotto Prosecco, Lurisia Sparkling Water | 10

BIRRA | BEER



ALLA SPINA | ON TAP

Nastro Azzurro, Peroni 5.1% (Pilsner)

Eataly House-Brewed Beer

Ask your server for today's draft from Birreria

IN BOTTIGLIA | BOTTLED

Ambrata, Menabrea - 5% (Amber Lager)

Bionda, Menabrea - 4.8% (Golden Lager)

La Rossa, Moretti - 7.2% (Doppelbock)

90 Minute IPA, Dogfish Head - 9% (Imperial IPA)

60 Minute IPA, Dogfish Head - 6% (American IPA)

Nora, Baladin 6.8° ABV (Spiced Beer)

LA PIAZZA

LE CUCINE di EATALY

HOURS

MONDAY-SATURDAY | 11AM - 10PM

SUNDAY | 11AM - 9:30PM

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pour	region
7 / 12 fl oz	Lombardia
MP / 12 fl oz	BIRRERIA
pour	region
8 / 11.2 fl oz	Piemonte
7 / 11.2 fl oz	Piemonte
8 / 11.2 fl oz	Friuli
8 / 12 fl oz	Milton, Delaware
6 / 12 fl oz	Milton, Delaware
11 / 11.1 fl oz	Piemonte

BEVANDE NATURALI

all-natural non-alcoholic drinks

Lurisia Water (Sparkling or Still)	3.80/½ liter 4.80/1 liter
Lurisia Soda (Chinotto, Aranciata, or Gazzosa)	4.80/9.3 fl oz
Baladin Soda (Cola or Ginger)	5.80/8.3 fl oz
GUS Soda (Dry Cola or Dry Ginger Ale)	3.80/12 fl oz
San Pellegrino Sodas (Grapefruit or Blood Orange)	4.80/6.75 fl oz

Niasca Sparkling Soda (Limonata or Mandarinata)	5.80/8.45 fl oz
Niasca Festivo (Bitter Soda made of Apple, Ginger & Citron)	5.80/8.45 fl oz
Achillea Fruit Juice	3.80/6.7 fl oz
Plain-T Iced Black Tea	2.80

VINO | WINE BY THE GLASS & BOTTLE

SPUMANTI | SPARKLING

	glass	bottle	region
Bollicine Prosecco NV, Serafini & Vidotto	10	35	Veneto
Lambrusco di Sorbara "Vecchia Modena" 2015 Cleto Chiarli	11	39	Emilia Romagna
Spumanti Rose Extra Dry NV, Bolla (Pinot Bianco, Pinot Nero, Raboso)	10	35	Veneto
Bellini, Canella (Prosecco, White Peach, Wild Raspberry)	9	33	Veneto
Brut NV, Ferrari (Trento DOC)	14	48	Trentino-Alto Adige
Franciacorta "Libera Cuvée" NV, Monte Rossa (Chardonnay, Pinot Nero, Pinot Bianco)	17	64	Lombardia
Moscato d'Asti 2015, Albino Rocca	11	39	Piemonte

BIANCHI | WHITE

	glass	bottle	region
Gavi del Comune di Gavi 2015, Fontanafredda (Cortese)	14	49	Piemonte
Friulano "Vini Orsone" 2014, Bastianich	12	42	Friuli
Kerner 2014, Abbazia di Novacella	13	46	Trentino-Alto Adige
Vermentino di Gallura "S'Eleme" 2015, Cantina Monti	10	35	Sardegna
Ribolla Gialla 2014, Le Vigne di Zamo	14	49	Friuli
Chardonnay "Bramito del Cervo" 2015, Antinori Castello della Sala	12	42	Umbria
"Vespa Bianco" 2013, Bastianich (Chardonnay, Sauvignon, Picolit)	16	56	Friuli

ROSATI | ROSÈ

	glass	bottle	region
Syrah "Pepe Rosa" 2015, Tenimenti Luigi D' Alessandro	12	42	Toscana
Rosé 2015, Planeta (Syrah, Nero d'Avola)	11	39	Sicilia

ROSSI | REDS

	glass	bottle	region
Sangiovese "I Perazzi" 2014, La Mozza	9	33	Toscana
Dolcetto d'Alba "Filari Lunghi" 2014, Brandini	13	46	Piemonte
Cerasuolo di Vittoria 2014, Planeta (Nero D'Avola, Frappato)	13	46	Sicilia
Pinot Nero 2015, Serafini & Vidotto	14	49	Veneto
Etna Rosso 2013, Graci (Nerello Mascalese)	16	56	Sicilia
Vino Nobile di Montepulciano 2012, La Braccasca	14	49	Toscana
Barbera "Briccotondo" 2014, Fontanafredda	10	35	Piemonte
Gaglioppo "Liber Pater" 2013, Ippolito 1845	12	42	Calabria
Lacrima di Morro d'Alba 2014, Conti di Buscareto	11	39	Marche
"Ramitello" 2012, Di Majo Norante (Montepulciano, Aglianico)	11	39	Molise
Palazzo della Torre 2012, Allegrini (Corvina, Rondinella)	15	55	Veneto
Brunello di Montalcino "Castelgiocondo" 2009, Frescobaldi	24	84	Toscana
Barolo Serralunga d'Alba 2011, Fontanafredda	19	67	Piemonte
Barolo "La Rosa" 2008, Fontanafredda		120	Piemonte
"Vespa Rosso" 2012, Bastianich (Merlot, Refosco, Cabernet Sauvignon, Cabernet Franc)	65		Friuli

