

IL PESCE

ANTIPASTI

SHIITAKE FRITTI

FRIED SHIITAKE MUSHROOMS WITH SAGE · 14

INSALATA VERDE

MIXED GREENS, PROSECCO VINAIGRETTE, PECORINO · 10

FORMAGGI MISTI DOP

SELECTION OF FIVE ITALIAN DOP CHEESES, SUGGESTED BY OUR CHEFS AND CHEESEMONGERS · 18

BOCCONCINI

"SMALL BITES" OF HOUSEMADE MOZZARELLA, APPLES, RADICCHIO, WALNUTS, SABA · 15

INSALATA DI CAVOLO NERO

KALE, CITRUS, BAGNA CAUDA, PERCORINO, BREADCRUMBS · 14

POLPO

GRILLED OCTOPUS, ROASTED CAULIFLOWER, OLIVES, GOLDEN RAISINS, LIMONCELLO VINAIGRETTE · 21

INSALATA DI MARE

POACHED CALAMARI AND SHRIMP, PICKLED CHILIS, RADISH, ARUGULA · 16

OSTRICHE

DAILY SELECTION OF RAW OYSTERS ON THE HALF-SHELL
½ DOZEN · 15 DOZEN · 28

TONNO

TUNA, OLIVES, FENNEL, CALABRIAN CHILI AIOLI · 17

PLATESSA

FLUKE, APPLE, CELERY, MINT · 17

TROTA *Affumicata*

HOUSE-SMOKED TROUT, CAPER AIOLI, PICKLED MUSTARD SEED, "EVERYTHING" PIADINA CRACKER · 12

SALMONE *Sotto Sale*

HOUSE-CURED SALMON, PETITE GREENS, CHIVES, CRÈME FRAÎCHE · 16

SERVED CHILLED

BRUSCHETTE

SERVED ON GRILLED, HOUSEMADE BREAD

BARBABIETOLE

WHIPPED RICOTTA, BEETS, PISTACHIO · 12

ACCIUGHE E PEPERONI

ROASTED RED & YELLOW PEPPER "PEPERONATA," CAPERS, WHITE ANCHOVY, EXTRA VIRGIN OLIVE OIL · 12

FUNGHI

ROASTED MUSHROOMS, GOAT CHEESE, SABA · 12

CAN'T DECIDE? TRY ALL THREE! · 15

PRIMI

QUADRATI *con Ricotta e Spinaci*

HOUSEMADE SPINACH & RICOTTA-FILLED RAVIOLI, LEMON BUTTER, PISTACHIOS · 14

LINGUINE *alle Vongole*

LONG STRING PASTA, STEAMED CLAMS, WHITE WINE, CHILI FLAKE · 19

SPAGHETTI *alla Puttanesca*

STRING PASTA, CHERRY TOMATOES, OLIVES, CAPERS, OLIVE OIL POACHED SWORDFISH · 21

RISOTTO *ai Funghi e Tartufi*

CARNAROLI RICE, ROASTED MUSHROOMS, TRUFFLE, PARMIGIANO REGGIANO® · 22

GARGANELLI *con Pesto di Cavolo Nero*

HANDMADE QUILL SHAPED PASTA, KALE PESTO, BUTTERNUT SQUASH, WALNUTS · 21

FIORI *di Spinaci e Funghi*

MUSHROOM-FILLED SPINACH PASTA, PARMIGIANO REGGIANO® BUTTER, THYME, SABA · 18

GNOCCHETTI SARDI *con Frutti di Mare*

HAND-ROLLED PASTA, ASSORTED SEAFOOD, SHELLFISH BUTTER, TARRAGON · 24

GNOCCHI *alla Romana*

ROMAN-STYLE SEMOLINA DUMPLINGS, BÉCHAMEL, PARMIGIANO REGGIANO® · 18

SECONDI

PESCE *del Giorno*

MARKET FISH, ROASTED SUNCHOKES, MUSHROOMS, TURNIPS, ARUGULA · MP

RAZZA

PAN-FRIED SKATE WING, ROASTED SQUASH, BRUSSELS SPROUTS, GUANCIALE VINAIGRETTE, APPLES · 25

CACCIUCCO *alla Livornese*

ASSORTED SEAFOOD, SPICY TOMATO SAUCE, GRILLED CIABATTA · 22

COZZE *in Padella*

STEAMED MUSSELS, WHITE WINE, CHARRED ONION SALSA VERDE, LEMON, GRILLED CIABATTA · 19

BRANZINO

WHOLE OVEN-ROASTED SEABASS, GRILLED ESCAROLE, FINGERLING POTATOES, CHARRED-ONION SALMORIGLIO SAUCE · 28

TROTA *alla Griglia*

WHOLE GRILLED TROUT, SHISHITO PEPPER BUTTER, BABY ARUGULA, SHAVED FENNEL, BREADCRUMBS · 24

OUR FAVORITE FAMILY FARMS

When you select quality products, you support the local farmers, fishermen, butchers, bakers, and cheesemakers who produce them. At Eataly, we share these values and carefully source our high-quality food and drink from sustainable producers who are good, clean, and fair.

VINTAGE PRAIRIE FARM
BURLINGTON, WI

RED'S BEST
BOSTON, MA

CATALPA GROVE
DWIGHT, IL

GREEN ACRES
NORTH JUDSON, IN

NICHOL'S FARM &
ORCHARD
MARENGO, IL

EPIPHANY FARM
BLOOMINGTON, IL

SEEDLING FARM
SOUTH HAVEN, MI

MICK KLUG
ST. JOSEPH, MI



When you see this, you'll get a whole fish on your plate!

 Vegetarian Item

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.

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.

VINI | WINE



SPUMANTI & DOLCI SPARKLING & SWEET

PROSECCO BRUT "BOLLICINE" NV
Serafini & Vidotto · Veneto

BRUT NV
Ferrari · Trentino-Alto Adige

CUVÉE 157 NV
Fontanafredda · Piemonte

FRANCIAGORTA "CUVÉE PRESTIGE" NV
Ca'del Bosco · Lombardia
Chardonnay, Pinot Nero, Pinot Bianco

MOSCATO D'ASTI 2016
Brandini · Piemonte



BIANCHI | WHITE

GRECO BIANCO "RES DEI" 2016
Ippolito 1845 · Calabria

PECORINO 2016
Velenosi · Marche

VERMENTINO COLLI DI LUNI 2016
Cantine Lunae · Liguria

VERDICCHIO CLASSICO
SUPERIORE 2015
Bucci · Marche

RIESLING "RIES" 2014
Conte Vistarino · Lombardia

CHARDONNAY "BRAMITO" 2015
Castello della Sala · Umbria

"VESPA BIANCO" 2014
Bastianich · Friuli-Venezia Giulia
Chardonnay, Sauvignon, Picolit

GLASS

12

14

11

22

10

GLASS

12

10

15

13

14

13

16



ROSATI | ROSÉ

"ROSATO" 2016
Planeta · Sicilia · *Nero D'Alba, Syrah*



ROSSI | RED

DOLCETTO "BRICCOTONDO" 2014
Fontanafredda · Piemonte

CHIANTI RUFINA 2015
Selvapiana · Toscana

PINOT NOIR 2016
Colterenzio · Trentino-Alto Adige

CANNONAU DI SARDEGNA "CALADU" 2013
Cardedu · Sardegna

ETNA ROSSO 2014
Graci · Sicilia

BARBERA D'ALBA SUPERIORE 2013
Mirafiore · Piemonte

PRIMITIVO "TORCICODA" 2013
Tormaresca · Puglia

BARBARESCO 2011
Santa Vittoria · Piemonte

GLASS

11

GLASS

9

13

14

14

16

16

14

21

Lauded as the king of wines, Barolo is produced with 100% Nebbiolo grapes, a prized varietal grown in certified areas in the northern region of Piemonte. Across the world, the complex red wine is renowned for its bold flavors and graceful aging.

Contessa Rosa Rosé 2010 (Sparkling), Fontanafredda, Piemonte | 19
Barolo 2013, Fontanafredda, Piemonte | 16
Barolo Serralunga d'Alba 2012, Fontanafredda, Piemonte | 19

King in the North Cocktail | 15
Fontanafredda Barolo Chinato, Lurisia Aranciata,
Lurisia Sparkling Water, Orange Twist

BOTTOMSUP

Come for the wine...it's **BAROLO WEEK**



COCKTAIL BAR

CLASSICI

NEGRONI
CH Gin, Campari, Cocchi Vermouth di Torino · 12

SOTTO CHINOTTO
CH Gin, Lurisia Chinotto, Prosecco, Lime, Basil · 12

NEGRONI BIANCO
Malfy Gin, Luxardo Bitter Bianco, Vermouth Bianco,
Grapefruit Bitters · 13

SPRITZ

APEROL SPRITZ
Aperol, Prosecco, Sparkling Water · 12

CAMPARI SPRITZ
Campari, Prosecco, Sparkling Water · 12

PALLINI SPRITZ
Pallini Limoncello, Prosecco, Sparkling Water · 12

VERMOUTH & SODA
Montanaro Vermouth di Torino, Sparkling Water, Orange · 10

BIRRE | BEER



ALLA SPINA | ON TAP

Ask your server for our daily selection

MP / 12 oz



IN BOTTIGLIA | BOTTLED

BIONDA, MENABREA
Golden Lager · 4.8% ABV · Biella, Italy

AMBRATA, MENABREA
Amber Lager · 5.0% ABV · Biella, Italy

7 / 11.2 oz

8 / 11.2 oz

LA ROSSA, MORETTI
Doppelbock · 7.2% ABV · Udine, Italy

NORA, BALADIN
Spiced Beer · 6.8% ABV · Piozzo, Italy

8 / 11.2 oz

11 / 11.1 oz

BIBITE TUTTE NATURALI | ALL NATURAL DRINKS

LURISIA CLASSIC WATER
Still, Sparkling 3.80 / 16.9 oz

LURISIA CLASSIC WATER
Still, Sparkling 4.80 / 33.8 oz

LURISIA SODAS
Acqua Tonica, Chinotto, Aranciata, Gazossa 4.80 / 9.3 oz

BALADIN SODAS
Cola, Ginger 5.80 / 8.45 oz

MOLECOLA
Italian Cola 4.20 / 11.2 oz

GUS SODAS
Pomegranate, Dry Ginger Ale 3.80 / 12 oz

NIASCA SODAS
Sparkling Mandarinata, Limonata 5.80 / 8.45 oz

SAN PELLEGRINO SODAS
Grapefruit, Blood Orange 4.80 / 6.75 oz

NIASCA FESTIVO
Bitter soda made of apple, ginger and citron 5.80 / 8.45 oz

PLAIN-T
Iced Black Tea 2.80