

LA PIZZA & LA PASTA

MOZZARELLA BAR

Served simply with extra virgin olive oil, sea salt, and three housemade condiments of your choice

- Step 1:** Select your handmade cheese
Step 2: Select your housemade verdure
Step 3: Enjoy!

CHEESE

Made fresh in house everyday

MOZZARELLA CLASSICA

Hand-pulled ball of mozzarella made with cow's milk | 16

Imported from Italy

MOZZARELLA DI BUFALA DOP

Water buffalo milk mozzarella from Italian cheesemakers Caseificio Il Casolare in Campania | 18

BURRATA

Soft, cream-filled ball of mozzarella from Italian cheesemakers Caseificio Artigiana in Puglia | 21

CHOOSE THREE VERDURE

ROASTED TOMATOES	PISTACHIO PESTO	PEPERONATA
GIARDINIERA	MARINATED ARTICHOKE	BASIL PESTO



Don't forget to add prosciutto!

ANTIPASTI

SALUMERIA

Artisanal cured meats and cheeses from Italy

PROSCIUTTO DI PARMA 8	PROSCIUTTO TRIO 14
PROSCIUTTO COTTO 7	PARMIGIANO REGGIANO® DOP 8
RECLA SPECK 8	FORMAGGI TRIO 12

SALUMI E FORMAGGI MISTI

ASSORTMENT OF ARTISANAL CHEESE & SALUMI | 18
 Served with housemade fruit mostarda

OLIVE MARINATE

HOUSE MARINATED OLIVES WITH CITRUS & CHILI PEPPERS | 7

VERDURE SOTTO'ACETO

HOUSEMADE PICKLED VEGETABLES | 7

LA STELLA

PIZZA WITH CHERRY TOMATO, ARUGULA, SHAVED GRANA PADANO, FRESH BASIL, EXTRA VIRGIN OLIVE OIL | 13

LE INSALATE

INSALATA DI RUCOLA

ARUGULA, LEMON, EXTRA VIRGIN OLIVE OIL, PARMIGIANO REGGIANO® DOP | 11

INSALATA DI BARBABIETOLE

ROASTED BEETS, BABY ARUGULA, PICKLED RED ONION, PISTACHIO, CAPRINO GOAT CHEESE, RED WINE VINAIGRETTE | 12

Vegetarian Vegan Gluten Friendly

PASTA FRESCA

Made at our fresh pasta counter daily with high quality flour and eggs

QUADRATINI *al Prosciutto*

PROSCIUTTO & RICOTTA-STUFFED RAVIOLI, RADICCHIO, VILLA MANODORI ACETO BALSAMICO, PARMIGIANO REGGIANO® DOP | 18

- AGNOLOTTI *del Plin con Formaggio di Capra***
 HOUSEMADE GOAT CHEESE FILLED SPINACH PASTA, ROASTED MUSHROOMS, PARMIGIANO REGGIANO® DOP | 19



TAGLIATELLE *al Ragù di Manzo*

THIN, RIBBON-SHAPED PASTA, BRAISED BRISKET RAGÙ, MUTTI TOMATO, PARMIGIANO REGGIANO® DOP, EXTRA VIRGIN OLIVE OIL | 22

FETTUCCHINE *al Nero*

HOUSEMADE SQUID INK PASTA, CALAMARI, MUTTI TOMATO, CAPERS, LEMON, PARSLEY, CHILI FLAKE | 19

PASTA AL FORNO *con Ragù*

LASAGNA, RAGÙ ALLA BOLOGNESE, TOMATO, PARMIGIANO REGGIANO® DOP | 18

PASTA SECCA



Air-dried (48 hours) artisanal IGP pasta from the city of Gragnano, Campania near Napoli. Made using bronze dies, resulting in a rougher texture that absorbs sauce much better than industrial pasta. Nutritional, al dente, and tasty!

LO SPAGHETTO CLASSICO | 15 each

AL POMODORO

HAND-CRUSHED WHOLE MUTTI TOMATOES, BASIL, EXTRA VIRGIN OLIVE OIL

"It's difficult to be simple."

Pair with: *Mirafiore, Barbara d'Alba Superiore 2013, Piemonte* | 17

CACIO E PEPE

18-MONTH PARMIGIANO REGGIANO® DOP, PECORINO ROMANO®, BLACK PEPPER

A classic recipe so delicious it hasn't changed since the Roman empire.

Pair with: *Valle Reale, Montepulciano d'Abruzzo 2016, Abruzzo* | 11

Following 400 years of tradition in Campania, Italy, Afeltra spaghetti from Gragnano is cooked in salted water until al dente then prepared with the perfect sauce. Choose your favorite classic Italian preparation.



SPAGHETTI
 An Italian classic enjoyed throughout Italy

BUCATINI *all'Amatriciana*

LA QUERCIA GUANCIALE, RED ONION, TOMATO, CHILI FLAKE, PECORINO ROMANO | 15

LINGUINE *con Pesto Trapanese*

STRING PASTA, TOMATO, BASIL & ALMOND PESTO, EXTRA VIRGIN OLIVE OIL | 17

ZITI *alla Sorrentina*

TUBE PASTA, MUTTI TOMATOES, MOZZARELLA DI BUFALA DOP, BASIL | 18

L'ENOTECA DI PIZZA PASTA

ITALIANS NEVER HAVE A MEAL WITHOUT WINE — NEITHER SHOULD YOU. EVERY MONTH WE WILL FEATURE ONE OF ITALY'S 20 WINE REGIONS, OFFERING SPECIAL DISCOUNTS ON SPECIAL WINES.



PIZZA TRADIZIONALE

Traditional Napoli-Style Pizza

Eataly has teamed up with the experts at Rossopomodoro to bring you traditional Neapolitan pizza: creamy mozzarella, charred yet elastic crust, and sweet San Marzano tomatoes.

MARGHERITA VERACE

MOZZARELLA DI BUFALA, FRESH BASIL, EXTRA VIRGIN OLIVE OIL | 15

MARINARA

GARLIC, OREGANO, FRESH BASIL, EXTRA VIRGIN OLIVE OIL | 11

COSACCA

SAN MARZANO TOMATOES, PECORINO ROMANO, EXTRA VIRGIN OLIVE OIL, BASIL | 13

CALZONE

FILLED WITH RICOTTA CHEESE, MOZZARELLA DI BUFALA, PROSCIUTTO COTTO, TOMATO SAUCE | 16

PIZZA CLASSICA

Traditional Pizza Napoletana with Additional Toppings

The classics start with a traditional charred crust, fresh mozzarella, and tomatoes...then we add the highest quality toppings to make for simple pizzas to suit every pizza lover's taste.

MARGHERITA RUSTICA

SAN MARZANO TOMATO, OREGANO, GARLIC, MOZZARELLA DI BUFALA FROM CAMPANIA, EXTRA VIRGIN OLIVE OIL, BASIL, GRANA PADANO | 18

MASSESE

MOZZARELLA DI BUFALA, SPICY SALAMI, FRESH BASIL | 17

CAPRICCIOSA

MOZZARELLA DI BUFALA, MUSHROOMS, PROSCIUTTO COTTO, ARTICHOKE, OLIVES, FRESH BASIL | 19

SALSICCIOTTA

MOZZARELLA DI BUFALA, SWEET ITALIAN SAUSAGE, MUSHROOMS, FRESH BASIL | 18

CINQUE FORMAGGI

MOZZARELLA DI BUFALA, GORGONZOLA, FONTINA, PECORINO ROMANO, GRANA PADANO®, FRESH BASIL | 18

VENTURA

MOZZARELLA DI BUFALA, ARUGULA, PROSCIUTTO DI PARMA, FRESH BASIL, GRANA PADANO®, EXTRA VIRGIN OLIVE OIL | 20

PIZZA GASTRONOMICA

The Contemporary Take on the Classics

Unique combinations of superior ingredients served on our classica dough.

BURRATA

BURRATA, PESTO CETArese, LEMON ZEST, CHIVES, BLACK HAWAIIAN SEA SALT | 24

FUNGHI PORCINI

MOZZARELLA DI BUFALA, BUFALA FONDUE, PORCINI MUSHROOMS, BRESAOLA | 22

TARTUFO

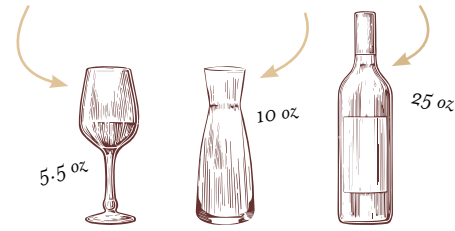
MOZZARELLA DI BUFALA, TRUFFLE MUSHROOM PURÉE, FRESH BLACK TRUFFLE | 25

LEGGERA DOUGH | +\$2

Substitute any of our pizzas with our light and low gluten pizza dough. Made from an innovative blend of corn, rice and buckwheat flours that are naturally gluten-free.*

*While the flour is gluten-free, our environment is not, meaning trace amounts of gluten may be present. NOT CERTIFIED FOR CELIAC DISEASE.

VINI GLASS, CARAFE, BOTTLE



SPUMANTI • SPARKLING ————— G – C – B

PROSECCO “IL FRESCO” NV Villa Sandi Veneto	11	18	39
BRUT NV Ferrari Trentino-Alto Adige	14	23	49
FRANCIACORTA “CUVÉE PRESTIGE” NV Ca’ del Bosco Lombardia Chardonnay, Pinot Nero, Pinot Bianco	22	37	77
BRUT ROSÉ NV Ferrari Trentino-Alto Adige	15	25	55
LAMBRUSCO DI GRASPAROSSA “VIGNETO CIALDINI” 2016 Cleto Chiarli Emilia-Romagna	10	16	35
MOSCATO D’ASTI 2017 Brandini Piemonte	11	18	39

BIANCHI • WHITES ————— G – C – B

ZAMO BIANCO 2017 Le Vigne di Zamo Friuli-Venezia Giulia Pinot Grigio, Ribolla Gialla	11	18	39
SAUVIGNON BLANC 2016 Attems Friuli-Venezia Giulia	12	20	42
GAVI DEL COMUNE DI GAVI Fontanafredda Piemonte	14	23	49
CHARDONNAY “BRAMITO” 2016 Castello Della Sala Umbria	13	21	46
“VESPA BIANCO” 2015 Bastianich Friuli-Venezia Giulia Chardonnay, Sauvignon, Picolit	19	31	67
DAPHNÉ 2015 Cosimo Maria Masini Toscana	16	26	56

ROSATO • ROSÉ ————— G – C – B

BERTAROSE 2017 Bertani Veneto	10	16	35
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BIBITE TUTTE NATURALI ALL NATURAL DRINKS

LURISIA CLASSIC WATER Still, Sparkling	3.80/0.5L 4.80/1L
LURISIA SODA Chinotto, Aranciata, Gazzosa	4.80
MOLE COLA Italian Cola	4.20
SANPELLEGRINO SODA Blood Orange	4.80
NIASCA FESTIVO	5.80
PLAIN-T Iced Black Tea	2.80

ROSSI • REDS ————— G – C – B

SANGIOVESE “I PERAZZI” 2016 La Mozza Toscana	11	18	39
PINOT NOIR 2017 Colterenzio Trentino-Alto Adige	14	23	49
DOLCETTO BRICCOTONDO 2015 Fontanafredda Piemonte	11	18	39
ETNA ROSSO 2016 Tornatore Sicilia	15	25	55
MONTEPULCIANO D’ABRUZZO 2016 Valle Reale Abruzzo	11	18	39
PRIMITIVO “TORCICODA” 2014 Tormaresca Puglia	13	21	46
BARBERA D’ALBA SUPERIORE 2013 Mirafiore Piemonte	17	29	60
CANNONAU “COSTERA” 2016 Argiolas Sardegna	12	20	42
IL BRUCIATO 2015 Guado al Tasso Toscana Cabernet, Merlot, Syrah	16	26	56
PALAZZO DELLA TORRE 2015 Allegrini Veneto	13	21	46
NERO D’AVOLA 2015 Feudo Principi Butera Sicilia	12	20	42
SERRALUNGA BAROLO 2014 Fontanafredda Piemonte	24	40	84

COCKTAIL BAR

BELLINI Estate Fruit Peaches and Prosecco from the Canella Family Winery in Veneto	10
LAMPONE FRESCO Italian Rosé, Pallini Raspicello, Prosecco	12
SPRITZ —————	
APEROL SPRITZ Aperol, Prosecco, Sparkling Water, Orange Slice	12
LIMONCELLO SPRITZ Limoncello, Prosecco, Sparkling Water	12

BIRRA | BEER

60 MINUTE Dogfish Head Milton, DE IPA 6% ABV	7
SEAQUENCH ALE Dogfish Head Milton, DE Session Sour 4.9% ABV	7
NAMASTE Dogfish Head Milton, DE Wit Beer 4.8% ABV	7
EUGENE PORTER Revolution Brewing Chicago English Porter 6.8% ABV	7
SPEAKERSWAGON® PILSNER Haymarket Beer Co. Chicago Pilsner 5% ABV	8
LA ROSSA Moretti Milano, Italy Doppelbock 7.2% ABV	8



VINI | BY THE BOTTLE



SPUMANTI • SPARKLING ————— B

BRUT NV Ferrari Trentino-Alto Adige 804	49
PROSECCO NV Flor Veneto 810	35
ALMA CUVÉE BRUT NV Bellevista Lombardia 803	53
BOLLICINE ROSÉ NV Serafini & Vidotto Veneto 811	42

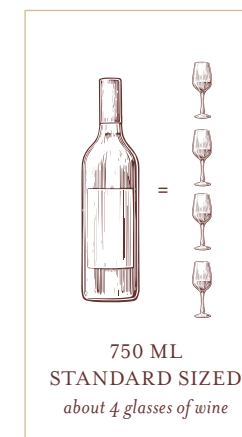
BIANCHI • WHITES ————— B

GEWURZTRAMINER 2017 Tramin Trentino-Alto Adige 720	53
ZIBIBBO “LIGHEA” 2016 Donnafugata Sicilia 616	44
BIANCO DI MORGANTE 2016 Morgante Sicilia 617	39
“TREBIUM” 2015 Antonelli Trebiano Spolatino Umbria 612	49
COLLI DI LUNI VERMENTINO “ETICHETTA NERA” 2015 Cantine Lunae Liguria 706	75
CHARDONNAY 2015 Planeta Sicilia 717	56

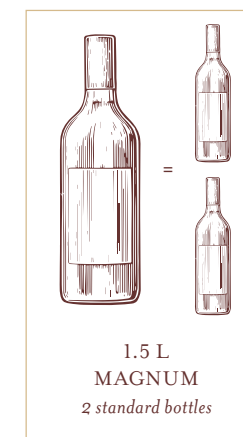
ROSATI • ROSÉ ————— B

“CANAIUOLO” ROSATO 2017 Montenidoli Toscana 767	40
ALIE ROSATO 2017 Frescobaldi Toscana 768	42
SOLEROSE LANGHE ROSATO 2016 Fontanafredda Piemonte 769	46

KNOW YOUR BOTTLE MATH



750 ML
STANDARD SIZED
about 4 glasses of wine



1.5 L
MAGNUM
2 standard bottles

ROSSI • RED ————— B

GATTINARA 2012 Travaglini Piemonte Nebbiolo 204	63
NEBBIOLO “NO NAME” 2012 Borgogno Piemonte 205	72
CHIANTI CLASSICO RISERVA 2015 Marchese Antinori Toscana 217	67
“LOHSA” MORELLINO DI SCANSANO 2014 Poliziano Toscana Sangiovese, Cilieggiolo 109	38
CERASUOLO DI VITTORIA 2015 Planeta Sicilia Nero d’Avola, Frappato 226	46
VALPOLICELLA RIPASSO 2014 Bertani Veneto 227	53
“JASSARTE” 2012 Guado al Melo Toscana Syrah field blend 310	75
BRUNELLO DI MONTALCINO 2013 Podere Brizio Toscana 429	91

PARTY SIZED BOTTLES ————— B

BARBARESCO “COSTE RUBIN” 2008 Fontanafredda Piemonte 109240	220/1.5L
FRAPPATO 2013 Occhipinti Sicilia 230062	120/1.5L
ATEO 2016 Ciacci Piccolomini Toscana Cabernet Sauvignon, Merlot 1005	75/1.5L

ENOTECA DI PIZZA PASTA

Every month we will feature one of Italy's 20 wine regions, offering special discounts on special wines for you to enjoy. Cin, cin!



PINOT GRIGIO 2016 ~~45~~ 38
Jermann | Friuli-Venezia Giulia
Characteristic of the “Collio” area of Friuli, this Pinot Grigio is mineral-driven, intense, and complex. A great pair to the Fettuccine al Nero.

CABERNET FRANC 2015 ~~40~~ 33
Bortoluzzi | Friuli-Venezia Giulia
A lighter, more delicate look at this international grape, while still showing the lovely herbaceous bouquet we've grown to love.

SCHIOPPETTINO 2009 ~~68~~ 52
Le Vigne de Zamo | Friuli-Venezia Giulia
Do you love peppery reds? Try this indigenous grape of Friuli with its complex notes of dark fruit and spice.

DON'T SEE WHAT YOU'RE LOOKING FOR?

Ask your server for our full bottle list

@EatalyChicago #myEatalyChicago

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.

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.

03-07-19