

LA PIZZA & LA PASTA

MOZZARELLA BAR

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

CHOOSE YOUR CHEESE

Made fresh in house everyday

MOZZARELLA CLASSICA

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

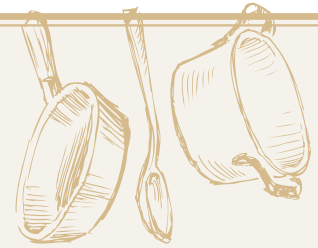
Imported from Italy

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 SOTT'ACETO
HOUSEMADE PICKLED VEGETABLES | 7

SUPPLÌ
PECORINO STUFFED FRIED ARBORIO RICE BALLS, PARMIGIANO REGGIANO® DOP | 11

POLPETTE
HOUSEMADE BEEF & PORK MEATBALLS, TOMATO SAUCE, HOUSEMADE MOZZARELLA PARMIGIANO REGGIANO® DOP | 10

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 PRIMAVERA
MIXED GREENS, PEAS, ASPARAGUS, RADISH, RICOTTA SALATA, RED WINE VINAIGRETTE | 12

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

PASTA FRESCA

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

RAVIOLI *di Piselli*
HOUSEMADE SPRING PEA & RICOTTA-FILLED PASTA, LEMON BUTTER, PISTACHIO, PARMIGIANO REGGIANO® DOP | 16

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 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

PENNE *alla Sorrentina*
QUILL-SHAPED PASTA, MUTTI TOMATOES, MOZZARELLA DI BUFALA DOP, BASIL | 18

LINGUINE *alle Vongole*
STRING PASTA, MANILA CLAMS, GARLIC, WHITE WINE, CHILI FLAKE | 21

CASARECCE *con Pesto Trapanese*
SHORT TWIST PASTA, TOMATO, BASIL & ALMOND PESTO, EXTRA VIRGIN OLIVE OIL | 17

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 ROSSOPOMODORO



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

PISELLI E PANCETTA
GREEN PEA PURÉE, PANCETTA, MOZZARELLA DI BUFLA, BASIL | 21

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 & BOTTLE



SPUMANTI • SPARKLING ————— G – B

PROSECCO “IL FRESCO” NV 11 39
Villa Sandi | Veneto

BRUT NV 14 49
Ferrari | Trentino-Alto Adige

FRANCIACORTA “CUVÉE PRESTIGE” NV 22 77
Ca’ del Bosco | Lombardia | Chardonnay, Pinot Nero, Pinot Bianco

BRUT ROSÉ NV 15 55
Ferrari | Trentino-Alto Adige

LAMBRUSCO DI GRASPAROSSA 10 35
“VIGNETO CIALDINI” 2016
Cleto Chiarli | Emilia-Romagna

MOSCATO D’ASTI 2017 11 39
Brandini | Piemonte

BIANCHI • WHITES ————— G – B

ZAMO BIANCO 2017 11 39
Le Vigne di Zamo | Friuli-Venezia Giulia | Pinot Grigio, Ribolla Gialla

SAUVIGNON BLANC 2016 12 42
Attems | Friuli-Venezia Giulia

GAVI DEL COMUNE DI GAVI 14 49
Fontanafredda | Piemonte

CHARDONNAY “BRAMITO” 2016 13 46
Castello Della Sala | Umbria

“VESPA BIANCO” 2015 19 67
Bastianich | Friuli-Venezia Giulia | Chardonnay, Sauvignon, Picolit

DAPHNÉ 2015 16 56
Cosimo Maria Masini | Toscana

ROSATO • ROSÉ ————— G – B

BERTAROSE 2017 10 35
Bertani | Veneto

BIBITE TUTTE NATURALI ALL NATURAL DRINKS

LURISIA CLASSIC WATER 3.80/0.5L | 4.80/1L
Still, Sparkling

LURISIA SODA 4.80
Chinotto, Aranciata, Gazzosa

MOLE COLA 4.20
Classica, Senza Zucchero

SANPELLEGRINO SODA 4.80
Blood Orange

NIASCA FESTIVO 5.80

PLAIN-T 2.80
Iced Black Tea

ROSSI • REDS ————— G – B

SANGIOVESE “I PERAZZI” 2016 11 39
La Mozza | Toscana

PINOT NOIR 2017 14 49
Colterenzio | Trentino-Alto Adige

DOLCETTO BRICCOTONDO 2015 11 39
Fontanafredda | Piemonte

ETNA ROSSO 2016 15 55
Tornatore | Sicilia

MONTEPULCIANO D’ABRUZZO 2016 11 39
Valle Reale | Abruzzo

PRIMITIVO “TORCICODA” 2014 13 46
Tormaresca | Puglia

BARBERA D’ALBA SUPERIORE 2013 17 60
Mirafiore | Piemonte

CANNONAU “COSTERA” 2016 12 42
Argiolas | Sardegna

IL BRUCIATO 2015 16 56
Guado al Tasso | Toscana | Cabernet, Merlot, Syrah

PALAZZO DELLA TORRE 2015 13 46
Allegrini | Veneto

NERO D’AVOLA 2015 12 42
Feudo Principi Butera | Sicilia

SERRALUNGA BAROLO 2014 24 84
Fontanafredda | Piemonte

COCKTAIL BAR

LAMPONE FRESCO 12
Italian Rosé, Pallini Raspicello, Prosecco

SPRITZ —————

APEROL SPRITZ 12
Aperol, Prosecco, Sparkling Water, Orange Slice

LIMONCELLO SPRITZ 12
Limoncello, Prosecco, Sparkling Water

BIRRA | BEER

60 MINUTE 7
Dogfish Head | Milton, DE | IPA | 6% ABV

SEAQUENCH ALE 7
Dogfish Head | Milton, DE | Session Sour | 4.9% ABV

NAMASTE 7
Dogfish Head | Milton, DE | Wit Beer | 4.8% ABV

EUGENE PORTER 7
Revolution Brewing | Chicago | English Porter | 6.8% ABV

SPEAKERSWAGON® PILSNER 8
Haymarket Beer Co. | Chicago | Pilsner | 5% ABV

LA ROSSA 8
Moretti | Milano, Italy | Doppelbock | 7.2% ABV



VINI | BY THE BOTTLE



SPUMANTI • SPARKLING ————— B

BRUT NV 49
Ferrari | Trentino-Alto Adige | 804

PROSECCO NV 35
Flor | Veneto | 810

ALMA CUVÉE BRUT NV 53
Bellevista | Lombardia | 803

BOLLICINE ROSÉ NV 42
Serafini & Vidotto | Veneto | 811

BIANCHI • WHITES ————— B

GEWURZTRAMINER 2017 53
Tramin | Trentino-Alto Adige | 720

BRICCOTONDO ARNEIS 2017 39
Fontanafredda | Piemonte

ZIBIBBO “LIGHEA” 2016 44
Donnafugata | Sicilia | 616

BIANCO DI MORGANTE 2016 39
Morgante | Sicilia | 617

“TREBIUM” 2015 49
Antonelli Trebiano Spolatino | Umbria | 612

COLLI DI LUNI VERMENTINO 75
“ETICHETTA NERA” 2015

Cantine Lunae | Liguria | 706

CHARDONNAY 2015 56
Planeta | Sicilia | 717

ROSATI • ROSÉ ————— B

“CANAIUOLO” ROSATO 2017 40
Montenidoli | Toscana | 767

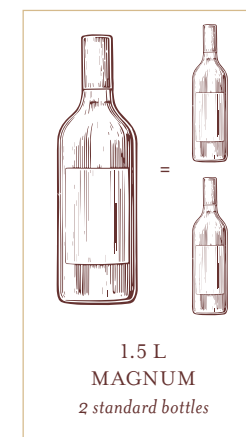
ALIE ROSATO 2017 42
Frescobaldi | Toscana | 768

PLANETA ROSÉ 2017 39
Planeta | Sicilia

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 63
Travaglini | Piemonte | Nebbiolo | 204

NEBBIOLO “NO NAME” 2012 72
Borgogno | Piemonte | 205

CHIANTI CLASSICO RISERVA 2015 67
Marchese Antinori | Toscana | 217

“LOHSA” MORELLINO DI SCANSANO 2014 38
Poliziano | Toscana | Sangiovese, Cilieggiolo | 109

CERASUOLO DI VITTORIA 2015 46
Planeta | Sicilia | Nero d’Avola, Frappato | 226

VALPOLICELLA RIPASSO 2014 53
Bertani | Veneto | 227

“JASSARTE” 2012 75
Guado al Melo | Toscana | Syrah field blend | 310

“CASTELGIOCONDO” BRUNELLO
DI MONTALCINO 2013 100

Frescobaldi | Toscana | 429

PARTY SIZED BOTTLES ————— B

BARBARESCO “COSTE RUBIN” 2008 220/1.5L
Fontanafredda | Piemonte | 109240

FRAPPATO 2013 120/1.5L
Occhipinti | Sicilia | 230062

BAROLO SERRALUNGA 2012 138/1.5L
Fontanafredda | Piemonte | 100083

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.

VESPA ROSSO 2013 ~~65~~ 58

Bastianich | Friuli-Venezia Giulia
A blend of Merlot, Refosco, Cabernet Sauvignon, and Cabernet Franc, this estate red perfectly balances new-world power with classic Friuli finesse.

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