

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

Don't forget to add prosciutto!

Imported from Italy

MOZZARELLA DI BUFALA DOP

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

CHOOSE THREE VERDURE

ROASTED TOMATOES	PISTACHIO PESTO	PEPERONATA
GIARDINIERA	MARINATED ARTICHOKEs	BASIL PESTO



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, RAMP BUTTER, PECORINO FIORE SARDO, 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.



Vegetarian Vegan Gluten Friendly

PIZZA TRADIZIONALE ROSSOPOMODORO

ROSSOPOMODORO
pizzeria napoletana

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, ARTICHOKEs, OLIVES, FRESH BASIL | 19

SALSICCIOтта
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 CETA RESE, LEMON ZEST, CHIVES, BLACK HAWAIIAN SEA SALT | 24

BUFALOTTA
SAN MARZANO TOMATOES, CHERRY TOMATOES, BUFALO MOZZARELLA, ARUGULA, PARMA HAM, BASIL | 25

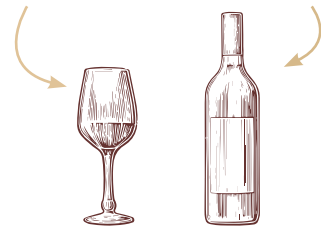
TARTUFO
MOZZARELLA DI BUFALA, TRUFFLE MUSHROOM PURÉE, FRESH BLACK TRUFFLE | 25

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 NV	11	39
Flor 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 “VIGNETO CIALDINI” 2016	10	35
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		
ANTHILIA 2017	12	42
Donnafugata Sicilia		
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		

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	
ACHILLEA FRUIT JUICE	5
Blueberry, Pineapple	
PLAIN-T	2.80
Iced Black Tea	

ROSATO • ROSÉ ————— G – B

BERTAROSE 2017	10	35
Bertani Veneto		

ROSSI • REDS ————— G – B

SANGIOVESE “I PERAZZI” 2016	11	39
La Mozza Toscana		
PINOT NOIR 2017	14	49
Serafini & Vidotto Veneto		
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		

SPRITZ BAR

12 spritz | 28 carafe | 50 pitcher

APEROL SPRITZ

Aperol, Flor Prosecco, Sparkling Water, Orange Slice

RAMAZZOTTI ROSATO SPRITZ

Ramazotti Rosato, Flor Prosecco, Sparkling Water

PALLINI LIMONCELLO SPRITZ

Pallini Limoncello, Flor Prosecco, Sparkling Water



BIRRA | BEER

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

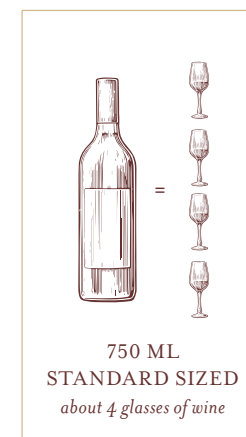
BIANCHI • WHITES ————— B

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 “ETICHETTA NERA” 2015	75
Cantine Lunae Liguria 706	
CHARDONNAY 2015	56
Planeta Sicilia 717	

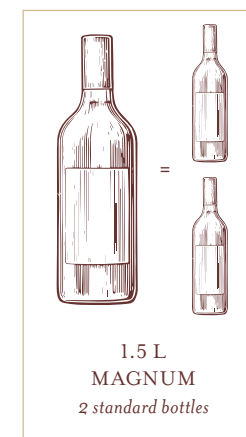
ROSATI • ROSÉ ————— B

“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