

ANTIPASTI



 SUPPLÌ	8
Pecorino-stuffed fried arborio rice balls, Parmigiano Reggiano® DOP	
 BRUSCHETTA <i>con Asparagi</i>	8
Olive oil-whipped ricotta, asparagus, lemon Pecorino Romano DOP	
PROSCIUTTO <i>di Parma</i>	10
Ferrarini, aged 14 months	
SALUMI MISTI	15
Prosciutto di Parma, Prosciutto Cotto, Soppresata Dolce	
POLPETTE	12
Housemade beef brisket and pork shoulder meatballs, tomato sauce, Parmigiano Reggiano® DOP	
 MOZZARELLA	8
Housemade ball of cow's milk mozzarella	
 BURRATA	13
Soft, cream-filled ball of mozzarella from Italian cheesemakers Caseificio Artigiana in Puglia	

DRESS UP YOUR CHEESE

Add basil walnut pesto or marinated tomatoes

+ 4 each

INSALATA

 INSALATA <i>di Rucola</i>	8/14
Arugula, lemon, extra virgin olive oil, Parmigiano Reggiano® DOP	
 INSALATA <i>Verde</i>	8/14
Gem lettuce, radicchio, asparagus, radish, snap peas, ricotta salata, red wine vinaigrette	

DOP | A guarantee that your favorite cheese, prosciutto, etc., is produced in a specific geographical zone and according to tradition.

IGP | An indication that the quality or reputation of your food or condiment is linked to the place or region where it is produced.

 Vegetarian  Vegan  Gluten Friendly

PIZZA NAPOLETANA

Eataly has teamed up with the experts at Rossopomodoro to bring you traditional Neapolitan pizza

 MARINARA	11
San Marzano tomato DOP, garlic, oregano, fresh basil, extra virgin olive oil	
 COSACCA	13
San Marzano tomato DOP, Pecorino Romano DOP, extra virgin olive oil, basil	
 MARGHERITA VERACE TSG	14
San Marzano tomato DOP, mozzarella di bufala, fresh basil, extra virgin olive oil	
CALZONE	15
Filled with San Marzano tomato DOP, ricotta, mozzarella di bufala, prosciutto cotto, tomato sauce	
MASSESE	16
San Marzano tomato DOP, mozzarella di bufala, spicy salami, fresh basil	
 MARGHERITA RUSTICA	18
San Marzano tomato DOP, oregano, garlic, mozzarella di bufala, extra virgin olive oil, basil, Grana Padano DOP	
 QUATTRO FORMAGGI	16
Mozzarella di bufala, Gorgonzola, Pecorino Romano, Grana Padano DOP, fresh basil	
SALSICCIOTTA	18
San Marzano tomato DOP, mozzarella di bufala, sweet Italian sausage, mushroom, fresh basil	
CAPRICCIOSA	19
San Marzano tomato DOP, mozzarella di bufala, mushroom, prosciutto cotto, artichoke, olive, fresh basil	
VENTURA	20
Mozzarella di bufala, arugula, Prosciutto di Parma, basil, Grana Padano DOP, extra virgin olive oil	
 BURRATA	24
Burrata, pesto cetarese, lemon zest, chives, black Hawaiian sea salt	
 TARTUFO	25
Mozzarella di bufala, truffle and mushroom pureé, fresh black truffle	
 LEGGERA PIZZA DOUGH	+ 3
Made from a blend of corn, rice and buckwheat flours While the flour is gluten-free, our environment is not, meaning trace amounts of gluten may be present. NOT CERTIFIED FOR CELIAC DISEASE.	

ROSSOPOMODORO
pizzeria napoletana

PASTA

A selection of Afeltra pasta made in Gragnano, Napoli and Eataly's housemade fresh pastas

 LO SPAGHETTO <i>al Pomodoro</i>	10
Afeltra spaghetti, Così Com'e datterino tomatoes, extra virgin olive oil, sea salt, basil Add mozzarella di bufala +\$6	
 RAVIOLI <i>di Piselli</i>	12
Housemade pea & ricotta-filled pasta, lemon butter, pistachio, Parmigiano Reggiano® DOP	
 CACIO E PEPE	14
Afeltra Spaghetti, 18-month Parmigiano Reggiano® DOP, Pecorino Romano DOP, black pepper	
 VESUVIO <i>con pesto Trapanese</i>	15
Spiral-shaped pasta, tomato, basil & almond pesto, extra virgin olive oil	
QUADRATINI <i>al Prosciutto</i>	16
Prosciutto & ricotta-stuffed ravioli, ramp butter, Pecorino Fiore Sardo	
TAGLIATELLE <i>al Ragù di Manzo</i>	21
Thin, ribbon-shaped housemade pasta, braised brisket ragù, Mutti tomato, Parmigiano Reggiano® DOP, extra virgin olive oil	
PASTA AL FORNO <i>con Ragù</i>	18
Lasagna, ragù alla bolognese, tomato, Parmigiano Reggiano® DOP	
BUCATINI <i>all'Amatriciana</i>	15
Hollow string pasta, Tempesta guanciale, red onion, tomato, chili flake, Pecorino Romano DOP	
FETTUCINE <i>al Nero</i>	17
Housemade squid ink pasta, shrimp, Mutti tomato, knob onion, Calabrian chili	
 AGNOLOTTI DEL PLIN <i>con Formaggio di Capra</i>	16
Housemade goat cheese-filled spinach pasta, roasted mushrooms, Parmigiano Reggiano® DOP	
LINGUINE <i>alle Vongole</i>	21
String pasta, Manila clams, garlic, white wine, chili flake	

DOLCI

CANNOLI	5
Sicilian-style cannoli filled with sweet ricotta cream	
TIRAMISÙ DELLA NONNA	7
Lady fingers, espresso, mascarpone, cocoa <i>Decadent and creamy, made using the recipe of our Pastry Chef's grandmother</i>	

VINO

An Italian meal isn't complete without wine!
Flip the menu over for our wine and beer list.



"It's difficult to be simple."

LO SPAGHETTO AL POMODORO

If there's one dish – just one dish – that represents Italy, it's probably *lo spaghetti al pomodoro*. With five simple ingredients, this classic is a time-honored tradition renowned throughout the entire peninsula and beyond. Try it here and shop the ingredients in our market.

Afeltra Spaghetti di Gragnano IGP



Gragnano, Campania

Bronze-Extruded



Così Com'e Whole Red Datterino Tomatoes

Unpeeled for texture



Uncooked for freshness

Monocultivar
Taggiasca
Extra Virgin
Olive Oil
from Liguria



Fresh Basil

Sicilian Sea Salt
by Il Mercante di Spezie

Earthy flavor



Hand-harvested Unrefined



VINI

\$11 GLASS

\$44 BOTTLE

BOLLICINE

Prosecco NV, Flor, *Veneto*

Moscato d'Asti Briccotondo, Fontanafredda, *Piemonte*

BIANCHI

Anthilia, Donnafugata, *Sicilia (Catarrato)*

Zamo Bianco, Le Vigne di Zamò, *Friuli (Ribolla Gialla, Sauvignon, Friulano, Riesling, Pinot Grigio)*

ROSATO

Bertarose, Bertani, *Veneto*

ROSSI

Sangiovese, La Mozza, *Toscana*

Dolcetto Briccotondo, Fontanafredda, *Piemonte*

Montepulciano d'Abruzzo, Marchesi Migliorati, *Abruzzo*

\$13 GLASS

\$52 BOTTLE

BOLLICINE

Lambrusco di Grasparossa "Vigneto Cialdini,"

Cleto Chiarli, *Emilia Romagna*

BIANCHI

Sauvignon Blanc, Attems, *Friuli*

Verdicchio di Castelli di Jesi "Castelfiora,"

Fulvia Tombolini, *Marche*

ROSSI

Pinot Nero, Serafini & Vidotto, *Veneto*

Primitivo "Torricoda," Tormaresca, *Puglia*

Palazzo della Torre, Allegrini, *Veneto*

Nero d'Avola, Baglio di Grisi, *Sicilia*

\$15 GLASS

\$60 BOTTLE

BOLLICINE

Trento DOC Brut NV, Ferrari, *Trentino*

BIANCHI

Gavi di Gavi, Fontanafredda, *Piemonte*

Chardonnay "Orsone," Bastianich, *Friuli*

Langhe Bianco "Le Coccinelle,"

Brandini, *Piemonte (Arneis, Viognier)*

ROSSI

Barbera d'Alba Superiore, Mirafiore, *Piemonte*

Il Bruciato, Guado al Tasso, *Toscana*

(*Cabernet Sauvignon, Merlot, Syrah*)

Core Rosso, Montevertrano, *Campania (Aglanico)*

BIRRA E BIBITE

Seaquench Ale , Dogfish Head	7
Session Sour 4.9% ABV Milton, DE	
Namaste , Dogfish Head	7
Wit Beer 4.8% ABV Milton, DE	
Speakerswagon® Pilsner , Haymarket Beer Co.	8
Pilsner 5% ABV Chicago	
60 Minute , Dogfish Head	7
IPA 6% ABV Milton, DE	
Eugene Porter , Revolution Brewing	7
English Porter 6.8% ABV Chicago	
Classic Water (Still/Sparkling) , Lurisia	3.80/0.5L 4.80/1L
Chinotto/Aranciata/Gazzosa Soda , Lurisia	4.80
Classica/Senza Zucchero , Mole Cola	4.20
Blood Orange Soda , San Pellegrino	4.80
Blueberry/Pineapple Fruit Juice , Achillea	5
Iced Black Tea , Plain-T	2.80

GRANDI VINI

BY THE GLASS

Vespa Bianco 2014 , Bastianich, <i>Friuli (Chardonnay, Sauvignon Blanc, Picolit)</i>	19 / 76
Barolo Serralunga d'Alba 2013 , Fontanafredda, <i>Piemonte</i>	22 / 88
Chianti Classico 2015 , Tenuta Perano, <i>Toscana</i>	19 / 76

BOLLICINE

Franciacorta PR Brut NV , Monte Rossa, <i>Lombardia (Chardonnay)</i>	88
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BIANCO

Chardonnay 2017 , Planeta, <i>Sicilia</i>	68
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ROSSI

Nebbiolo "No Name" 2013 , Borgogno, <i>Piemonte</i>	88
Brunello di Montalcino 2012 , Podere Brizio, <i>Toscana</i>	104
Chianti Classico Gran Selezione 2011 , Badia a Passignano, <i>Toscana</i>	140
Vespa Rosso 2013 , Bastianich, <i>Friuli (Merlot, Refosco, Cabernet Sauvignon, Cabernet Franc)</i>	90
Amarone della Valpolicella Classico 2015 , Serafini & Vidotto, <i>Veneto</i>	96
(<i>Corvina, Corvinone, Rondinella</i>)	

LE CUCINE di EATALY

LA PIZZA & LA PASTA

