

SPUNTINI

CANEDERLI IN BRODO • \$8

Speck, Fontina, and Rye Bread Dumpling served in Vegetable Broth

FUNGHI FRITTI • \$9

Fried Shiitake Mushrooms with Garlic Aioli

SCIATT • \$8

Beer Battered and Fried Piave Cheese
In the Valtellina dialect, sciatt literally means "toad." Happily, here it refers to crispy beer-battered cheese.

PESTO DI MONTAGNA • \$12

Whipped Housemade Lardo with Rosemary and Warm Housemade Rye Bread

SPIEDINI DI MANZO E BAGNA CAUDA • \$10

Grilled Snake River Wagyu Beef Skewers finished with Seasoned Olive Oil

SALUMI

AFFETTATI MISTI \$25

SPECK • \$8

Made from smoked, dry-cured pork legs, speck comes to us from the Alto-Adige region of northern Italy. Recla, Alto-Adige

LARDO • \$8

Salumeria Biellese, New York

BRESAOLA • \$9

Salumeria Biellese, New York

DOK DALL'AVA PROSCIUTTO SAN DANIELE DOP • \$8

DOK Dall'Ava, Friuli-Venezia Giulia

CACCIATORINI • \$8

Salumeria Biellese, New York

FORMAGGI

3 FOR \$13 | 5 FOR \$17

Served with Hazelnut Honey

PIAVE

Cow | Aged 180 Days | Firm, Straw-colored, Grainy, Sweet, Nutty | Lattebusche Sca, Veneto
A great way to start a meal. From the Dolomite mountains in Northern Veneto, this cheese balances sweet & salty.

TRENTINGRANA

Raw Cow | Aged 9 Months | Firm, Grainy, Nutty, Slightly Chalky | Guffanti, Trentino Alto Adige

ROBIOLA

Cow & Sheep | Aged 50 Days | Soft, Bloomy Rind, Buttery | Caseificio dell'Alta Langa, Piemonte

TALEGGIO

Cow | Aged 60 Days | Semi-Soft, Buttery, Tangy, Sticky Arrigoni Lombardia

GORGONZOLA DOLCE

Cow | Aged 50 Days | Soft, Creamy, Tangy Arrigoni, Piemonte

BAITA

ITALIAN ALPS POP-UP RESTAURANT

ON THE ROOF

BY BIRRERIA

RACLETTE

Raclette is a cow's milk cheese aged at least 3 months that is firm, nutty, sweet, and pungent with a smooth taste. Even though it is a Swiss cheese, it is also a common dish in the Italian Alps.

Our raclette comes from Spring Brook Farm in Vermont, they host Farms for City Kids, which provides opportunities for inner-city children to experience farming, outdoors, and nature.

3 FOR \$30 SERVED FAMILY STYLE

All Raclette are served with Toasted Housemade Rustico Bread & Arugula

VERDURE SOTTACETO • \$11

Pickled Vegetables

PATATE ARROSTO • \$11

Mountain Sweet Berry's Roasted Ruby Crescent Potatoes

MAIALE AFFUMICATO • \$11

Arcadian Pastures Smoked Pork Loin

ANTIPASTI

MINISTRA D'ORZO • \$14

Pearl Barley Soup with Cabbage, Cannellini Beans and Arcadian Pastures Smoked Pork Brodo

INSALATA DI CAVOLO, SPECK E UVA • \$12

Savoy Cabbage, Shaved Speck, Grapes, Gala Apples, and Parsley

POLENTA DELLA VAL PUSTERIA • \$14

Wild Hive Buckwheat and Polenta with Fontina, Trentingrana, and Salted Anchovies
Perfect after a day of skiing, this rustic polenta dish, typical of "val pusteria," features staples from the region.

INSALATA DI FUNGHI • \$15

Warm Mixed Mushrooms with Thyme and Vezzena di Lavarone cheese from Guffanti in Trentino Alto Adige

UOYA, SPECK E PATATE • \$14

Poached Egg with Shaved Speck, Trentingrana & Crispy Shredded Yukon Potatoes

Baita <bye-tah> is the Piemontese word for a small ski lodge in the Italian Alps. Made of wooden walls topped with a stone-slab roof to keep out the snow, this cozy dwelling is the ideal place to escape the elements after an exhilarating day in the cold, while enjoying simple food and drink such as rustic polenta, housemade sausage, and mulled wine.

High above the slopes of 5th Avenue, Eataly's pop-up restaurant, Baita offers a warm retreat for anyone trekking about NYC this winter.

We might have replaced the stone walls and nearby hills of grazing sheep with a retractable glass roof and views of the neighboring Flatiron building, but the food and drink will make you think you're in the Italian Alps, right in the middle of Manhattan.

PIATTI

POLLO CON SPINACI E MELA • \$24

Cascun Farms Seared Chicken Thighs with Sautéed Spinach, Apples, & Shallots

TAGLIATA DI MANZO • \$32

Grilled Bohemian Snake River Wagyu Steak with Arugula, Trentingrana & Horseradish

MAIALE ALLA BIRRA • \$26

Arcadian Pastures Beer-braised Pork Shoulder, Apricot Glaze with Celery Root, Gala Apples, & Mustard Vinaigrette

COTOLETTA DI VITELLO ALLA VALDOSTANA • \$29

Fried Seckle Farm Veal with Prosciutto Cotto, & Fontina

A classic dish from the Val d'Aosta region of northern Italy. It gets its name from the use of fontina, a cows milk cheese that is aged at 1,800-2,300 ft above sea level, and is great for melting because it maintains its flavor when heated.

BACCALÀ E PATATE • \$26

House Salt Cured Atlantic Cod with Spinach, Whipped Yukon Potatoes & Lemon

SALMERINO CON CAVOLO ROSSO

E SALSÀ DI RAFANO • \$26

Seared Arctic Char with Braised Red Cabbage & Horseradish Cream

PROBUSTO CON POLENTA E CRAUTI • \$24

Housemade Arcadian Pastures Pork and Veal Sausage with Wild Hive Polenta & Brooklyn Brine Sauerkraut

COTECHINO CON LENTICCHIE • \$24

Housemade Pork Sausage with Lentils & Balsamic Vinegar

CONTORNI

POLENTA WITH TRENTINGRANA, SALT & PEPPER • \$8

BROCCOLI RABE & ROASTED GARLIC • \$8

OLIVE OIL SMASHED POTATOES • \$8

PASTA

STRANGOLAPRETI CON BURRO E SALVIA • \$16

Housemade Bread and Spinach Dumplings with Butter and Sage

Strangolapreti means "priest stranglers;" as rumor has it, priests enjoyed this dish so much that they would eat it until they choked.

CASERECCE CON RAGÙ DI FUNGHI • \$16

Afeltra Casarecce with Mushroom Ragù and Vezzena di Lavarone

DOLCI

MONTE BIANCO • \$8

Chestnut Chantilly Cream and Crunchy Meringue

PANE E MELE • \$8

Caramel Mousse, Carmamelized Apples, Candied Bread, & Streusel

BUNET • \$8

Chocolate Budino, Salted Caramel, & Amaretti Cookies

TIRAMISÙ CLASSICO • \$8

Coffee Soaked Lady Fingers with Mascarpone Cheese

LAVAZZA CAFFÈ

ESPRESSO • \$3.50

CAPPUCCINO • \$4.50

CAFFÈ LATTE • \$4.50

CAFFÈ AMERICANO • \$4.00

CAFFÈ CORRETTO • \$8.00

DRIP COFFEE • \$3.00

LA VIA DEL TÈ TEA • \$4.00

Please ask your server for today's selection

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 18% 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, 18 to 20% is sufficient. In the case where service is less than stellar, we ask that you please let us know.