

# BAITA

ITALIAN ALPS POP-UP RESTAURANT  
**ON THE ROOF**  
BY **BIRRERIA**

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.



# SPUNTINI

## FUNGHI FRITTI • \$10

Fried Shiitake Mushrooms with Garlic Aioli

## SCIATT • \$11

Beer Battered & Fried Piave Cheese

*In the Valtellina dialect, sciatt literally means "toad." Happily, here it refers to crispy beer-battered cheese.*

## SPIEDINI DI MANZO E BAGNA CAUDA • \$10

Grilled Snake River Wagyu Beef Skewers Finished with Seasoned Olive Oil

## ZUCCA FRITTA • \$9

Fried Market Squash with Sage

## PANE DI SEGALE • \$11

Housemade Rye Bread with Honey Whipped Lardo & Trickling Springs Creamery Sage Butter

# FORMAGGI

3 FOR \$13 | 5 FOR \$17

## TALEGGIO

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

## UBRIACO

Raw Cow | Aged 60 Days  
Soft, Fruity, Floral | Veneto

## GORGONZOLA

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

## PIAVE

Cow | Semi-Hard, Sweet, Nutty  
Lattebusche Sca, Veneto

## ROBIOLA BOSINA

Cow | Aged 50 Days | Soft, Buttery  
Langhe, Piemonte

# SALUMI

AFFETTATI MISTI • \$25

## SPECK • \$8

Recla, Alto-Adige

*Made from smoked, dry-cured pork legs, speck comes to us from northern Italy.*

## LARDO • \$9

Salumeria Biellese, New York

## COPPA • \$8

Salumeria Biellese, New York

## PROSCIUTTO SAN DANIELE DOP • \$8

DOK Dall'Ava, Friuli-Venezia Giulia

## ROSSO • \$9

New England Charcuterie,  
New England

# RACLETTE

## VERDURE SOTT'ACETO • \$11

Pickled Vegetables

## PATATE BOLLITE • \$11

Mountain Sweet Berry Potatoes

## PROSCIUTTO COTTO • \$11

Cooked & Cured Ham Crusted  
in Rosemary

## RACLETTE TRIO

All Raclette Options Served  
with Toasted Housemade Rustico  
Bread & Arugula

# POLENTA BAR

*A staple in northern Italy, polenta is close to every Italian's heart.*

*Traditionally, a huge pot of the stone-ground cornmeal is served family-style. After a cold day on the slopes, you can warm up with a steaming bowl of polenta.*

## ZUCCA • \$12

Wild Hive Polenta with Roasted  
Norwich Meadows Farm Squash,  
Thyme & Parmigiano Reggiano DOP

## ACCIUGHE • \$12

Wild Hive Polenta with Salted Sicilian  
Anchovies, Butter & Sage

## RAGÙ • \$29

Wild Hive Polenta with Creekstone  
Ranch Beef Ragù & Parmigiano  
Reggiano DOP

## FAMILY-STYLE BEEF SHANK • \$45/PERSON

*Reserve Baita's cabin for parties of 10 people, a festive event that includes our beef shank tasting menu served family-style.*

# ANTIPASTI

## INSALATA DI CAVOLO NERO

### CON BARBABIETOLE E NOCCIOLE • \$18

Tuscan Kale Salad with Roasted Beets,  
Candied Walnuts & Goat Cheese

## INSALATA DI RUCOLA • \$15

Arugula Salad with Shaved Parmigiano  
Reggiano DOP, Extra Virgin Olive Oil  
& Aceto Balsamico

## INSALATA DI FUNGHI • \$19

Mixed Mushrooms with Farro, Celery Root,  
Sherry & Parmigiano Reggiano DOP

## ZUPPA DI ZUCCA • \$16

Butternut Squash Soup, Liuzzi Ricotta,  
Thyme & Housemade Semolina Bread

## BURRO E ACCIUGHE • \$9

Grilled Sourdough Bread with  
Trickling Springs Creamery Butter  
& Salted Anchovies

# TASTING MENU

LUNCH • \$65 | DINNER • \$85

## CROSTINO

Housemade Rustico Crostino  
with Whipped Ricotta & Honey



## POLENTA CON RAGÙ

Wild Hive Polenta with Creekstone  
Ranch Beef Ragù, Parmigiano  
Reggiano DOP & Shaved White Truffles

## TIRAMISÙ CLASSICO

Coffee Soaked Lady Fingers with  
Mascarpone Cheese

# PASTA

## TORTIGLIONI ALLA NORCINA • \$35

Tortiglioni with Roasted Sausage,  
Hudson Valley Cream, Black Truffle  
Butter & Burgundy Truffles

## PIZZOCCHERI • \$19

Baked Buckwheat Pasta with Savoy  
Cabbage, Mountain Sweet Berry  
Potatoes, Fontina & Parmigiano  
Reggiano DOP

## GNOCCHI DI ZUCCA • \$23

Pumpkin Gnocchi with Butter, Sage  
& Parmigiano Reggiano DOP

# PIATTI

## POLLO CON CAVOLO E MELA • \$24

Seared Cascun Farms Chicken Thighs  
with Braised Cabbage, Apples & Shallots

## TAGLIATA DI MANZO • \$33

Grilled Wagyu Bohemian Steak with  
Arugula & Parmigiano Reggiano DOP

## MAIALE ALLA BIRRA • \$28

Raven & Boar Beer-Braised Pork Shoulder,  
Apricot Glaze with Celery Root, Gala  
Apples & Mustard Vinaigrette

## PROBUSTO CON POLENTA E CAVOLO • \$24

Raven & Boar Pork & Veal Sausage  
with Wild Hive Polenta & Red Cabbage

## BACCALÀ E PATATE • \$26

Housemade Salt Cod, Mountain  
Sweet Berry Potato, Escarole & Lemon

## MANZO PER DUE • \$125

8 Week Diamond Creek Ranch  
Dry Aged Ribeye with Bagna Cauda  
& Market Vegetables

# CONTORNI

## CAVOLETTI DI BRUXELLES • \$10

Crispy Brussel Sprouts

## PATATE • \$9

Crispy Potatoes

## WILD HIVE POLENTA • \$9

## CONTORNI TRIO • \$24

All 3 Contorni

*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.*