

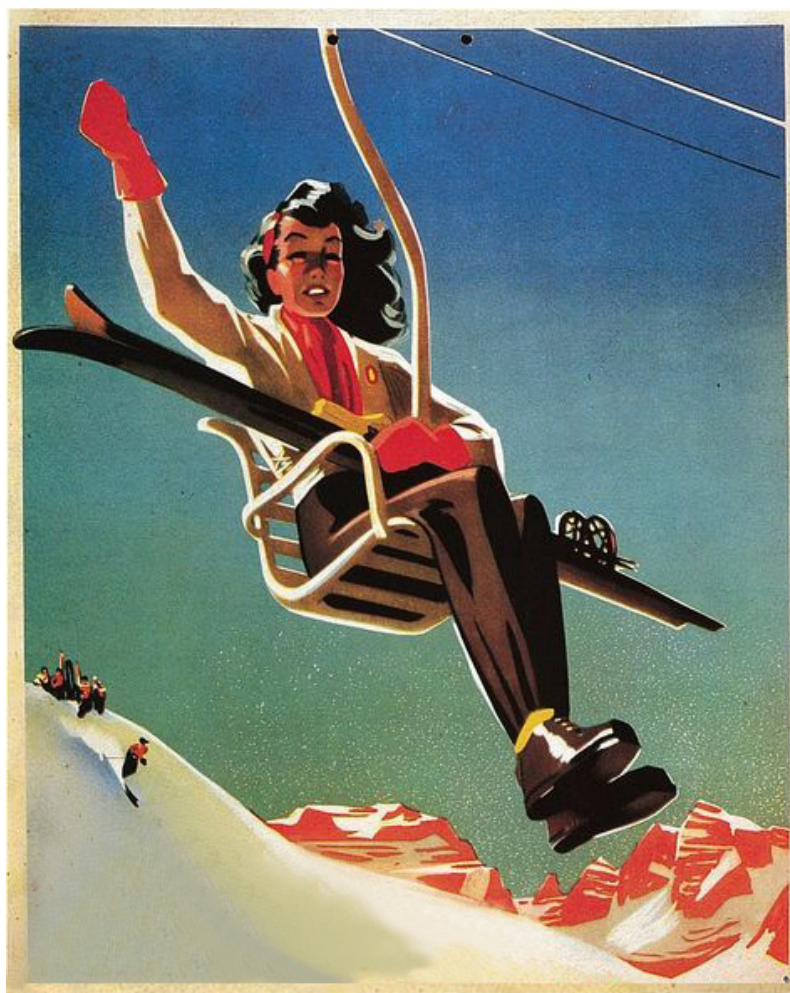
BAITA

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

SCIATT - \$8

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

GAMBERETTI ALLA BAGNARA - \$11

Seared Shrimp Spiedini with Oregano, Parsley, Garlic & Lemon Zest

SALSICCIA E CIME DI RAPA - \$10

Sweet Italian Sausage with Broccoli Rabe Pesto

FORMAGGI

3 FOR \$13 | 5 FOR \$17

Served with Hazelnut Honey

UBRIACO*

Raw Cow | Aged 60 Days | Soft, Straw-colored, Fruity, Floral | Veneto

ALTA BADIA

Cow | Aged 180 Days | Semi Hard, Nutty, Earthy, Herbaceous, Grassy
Alta Badia, Colomite Mountains
Veneto

MARZOLINO

Sheep | Aged 50 Days
Soft, Sweet, Mild, Grassy
Caseificio dell'Alta Langa | Tuscany

TALEGGIO

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

GORGONZOLA DOLCE

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

SALUMI

AFFETTATI MISTI \$25

SPECK - \$8

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

LARDO - \$9

Salumeria Biellese, New York

COPPA - \$8

Salumeria Biellese, New York

DOK DALL'AVA PROSCIUTTO

SAN DANIELE DOP - \$8

DOK Dall'Ava, Friuli-Venezia Giulia

CACCIATORINI - \$8

Salumeria Biellese, New York

OYSTER BAR

OSTRICHE*

18 1/2 DOZEN | 33 DOZEN

Daily Selection of Sweet, Sustainable & Briny East Coast Oysters on the Half Shell

Island Creek Oysters, a sustainable farm anchored in Duxbury Bay, MA, sends us a daily selection of fresh oysters.

FAREWELL BAITA WELCOME SABBIA

After a great season, our rooftop will transform from a cozy winter retreat into a sunny seaside resort!

Be first in line to discover SABBIA 2.0 at our reopening on May 1st!

[LEARN MORE AT EATALY.COM](https://www.eataly.com)

ANTIPASTI

INSALATA DI CAVOLO NERO CON BARBIETOLE E NOCCIOLE - \$18

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

INSALATA DI FUNGHI - \$15

Warm Mixed Mushrooms with Thyme, Extra Virgin Olive Oil & Parmigiano Reggiano

INSALATA DI RUCOLA CON TRENTINGRANA - \$15

Arugula Salad with Shaved Parmigiano Reggiano, Radicchio, Extra Virgin Olive Oil & Lemon

FRITTO MISTO ALLA LIGURE - \$24

Assorted Fried Seafood Ligurian Style

BURRO E ACCIUGHE - \$12

Grilled Sourdough Bread with Tricking Springs Creamery Butter & Salted Anchovies

PASTA

FUSILLI ALLO SCOGLIO - \$24

Afeltra Fusilli with Local Squid, Gulf Shrimp, Little Neck Clams, Tomato & White Wine

PASTA AL FORNO ALLE VERDURE - \$19

Lasagne with Swiss Chard, Escarole, Spinach, Fontina & Parmigiano Reggiano

PIATTI

POLLO CON ASPARAGI E VINO BIANCO - \$22

Seared Cascun Farms Chicken Thighs with Asparagus, White Wine, Lemon & Capers

TAGLIATA DI MANZO* - \$32

Grilled Bohemian Snake River Wagyu Steak with Braised Radicchio, Horseradish & Whipped Potatoes

MAIALE ALLA BIRRA - \$26

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

BACCALÀ E PATATE - \$26

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

POLPO ALLA GRIGLIA - \$27

Grilled Octopus with Chickpeas, Taggiasca Olives, Marinated Peppers, Almonds, & Aceto Balsamico

PESCE SPADA CON CIAMBOTTA - \$27

Grilled Swordfish with Braised Vegetables in a Tomato Broth

INSALATONA - \$24

Gem Lettuce with Taggiasca Olives, Poached Tuna Belly, Capers, Pickled Vegetables & Fresh Market Vegetables

BRANZINO ALLA GRIGLIA - \$28

Grilled Whole Branzino with Fennel, Artichoke & Salsa Verde

Celebrate the New Harvest with
OLIO TOSCANO IGP

FETTUNTA - \$5 - Toasted Housemade Sourdough Bread Rubbed with Raw Garlic and Served with Agrilandia Toscano IGP Extra Virgin Olive Oil



CONTORNI

SQUASH WITH BROWN BUTTER - \$8

CRISPY POTATOES - \$8

BRAISED GREENS WITH RED ONIONS & ROASTED GARLIC - \$8

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.

4.18.17