EAT. SHOP. LEARN.
7 RESTAURANTS
ARTISANAL PRODUCTS
2 CAFFÈS
EATALY.COM
LA SCUOLA DI EATALY
EATALY.COM/LASCUOLA

CAFFÈS

LAVAZZA
8am–11pm
Coffee bar and fresh pastries

VERGNANO
9am–10:30pm
Espresso bar and fresh pastries

TO GO

FOCACCIERIA
11am–10pm
Traditional Italian bread with various toppings made fresh daily

GELATERIA
11am–11pm
Fresh gelato made in-house

NUTELLA
10am–11pm
Nutella served in crepes, pastries, gelato, Lavazza coffee drinks & more

PANINI
11am–5pm
Spuntino: Thursday–Saturday 6pm–10pm
Hot and cold sandwiches made to order with fresh ingredients

PASTICCERIA
9am–11pm
Fresh pastries & cakes made in-house daily

ROSTICCERIA
11am–10pm
Sandwiches 11:30am–5pm
Rotisserie chickens, housemade sides, carved rotisserie meat & sandwiches made to order

EATALY VINO
Monday–Saturday 10am–10pm
Sunday 12pm–9pm
Italian and local wines and spirits

RESTAURANTS

IL PESCE
Monday–Saturday 11am–10pm
Sunday 11am–9:30 pm
Seated counter and table area with a raw bar plus Italian seafood in antipasto and main course portions. Specials are listed on the chalkboards that describe today’s catch. Put your name on the list for a “first come first served” table by going to the seating point located near the fresh pasta counter.

LE VERDURE
Monday–Saturday 11am–10pm
Sunday 11am–9:30 pm
Seated counter and table area that serves vegetable dishes including soups, bruschetta and unique warm and cold dishes inspired by the seasonal vegetables and flavors of Italy. Specials are listed on the chalkboard that describes the day’s harvest. Put your name on the list for a “first come first served” table by going to the seating point located near the fresh pasta counter.

PRANZO
Monday–Friday 12pm–3pm
A specialty lunch restaurant that focuses on educating guests about regional Italian cuisine. Travel to the Italian Alps, the Mediterranean coast, or the Tuscan countryside on your lunch break with Pranzo’s constantly changing menu. Reservations available online.

BAITA by Birreria
Sunday–Thursday 11:30am–11pm
Friday–Saturday 11:30am–12am
An Italian Alps pop-up restaurant on Eataly’s roof, offering a warm retreat for anyone trekking about NYC this winter. The focus is hearty fare, like pork and veal sausages paired with housemade sauerkraut, warm polenta, and meat and cheese plates paired with house-brewed cask ales and cocktails.
Reservations: 212.937.8910.

LA PIZZA & LA PASTA
Monday–Saturday 11am–10:30pm
Sunday 11am–10pm
Two seated counters and a table area that serves artisanal dried pastas and fresh pasta, including linguine, lasagna and ravioli. We also have Rosso-pomodoro pizza imported directly from Napoli. Pizzas are individual 10” pies and native to this part of Italy.

MANZO
Monday–Sunday 11:30am–10pm
A more formal dining experience celebrating meat from the USA, where you can taste both modern Italian preparations, as well as traditional Piemontese beef antipasti. Get a full meal including antipasti, pasta, a main course and beautifully plated desserts.
Reservations: 212.229.2180.