Uovo in Camicia
Poached Red Gate Grocer Egg 1
Crostini di Acciughe e Burro
Semolina Crostini, White Truffle Butter & Sicilian Anchovy 11
Carne Cruda di Manzo
Acadian Pastures Beef Top Round, Extra Virgin Olive Oil, Sea Salt, Whipped Bagna Cauda & Mediterranean Bread 17
Ribollita della Nonna
Tuscan Bread Soup, Cannellini Beans & Tuscan Kale 14
Rucola Selvatica
Baby Arugula, Shaved Parmigiano Reggiano DOP & Extra Virgin Olive Oil 21
Spaghetti alla Chitarra con Acciughe e Zucca
Housemade Spaghetti, Sicilian Anchovy, Black Truffle Butter & Winter Squash 27
Pappardelle al Ragù di Manzo
Acadian Pastures Beef Shoulder Ragù & Caciocavallo 29
Maultaschi al Ragù di Porcino
Porcini Mushroom Ragù, Tyme & Grana Padano DOP 27

*Italian dressing picked in Italy, and the name Elio. These Truffle mushroom varieties don't exactly taste a penny flavor is any dish.

Gnochhi
Housemade Potato Gnocchi & Three Ages of Parmigiano Reggiano DOP 25
Tagliatelle al Ragù Bianco
White Ragù of Acadian Pastures Beef & Raven and Boar Frenched Pork & White Truffle Butter 35
Vesuvio Di Gragnano
Vesuvio Pasta with Sweet Italian Sausage Ragú & Broccoli Rabe Pesto 26
Spaghetti Cacio e Pepe
Spaghetti with Black Pepper, Caciocavallo & Pecorino Romano 25
Agnolotti del Plin
Brased Acadian Pastures Beef & Raven and Boar Pork Filled Pasta & Sugo di Arrosto 27

An iconic dish from Piemonte, Agnolotti del Plin gets its name from the regional dialect for “pinch,” which is how the pasta is made. Experience the flavors of Piemonte by adding fresh truffles to this dish.

Antipasti

Pasta e Fagioli
Gigli Pasta, Beans, Parmigiano Reggiano DOP & Potato Stew 25
Costata di Vitello
Bone-in Veal Loin with Porcini Mushrooms, Spinach & Walnut Cream Sauce 39
Arrosto di Manzo e Polenta
Slow Cooked Diamond Creek Ranch Short Rib, Barbaresco Vignaiola, Wild Hive Bees & White Truffle Butter 36

Supplement

$50.00 grams | $70.00 grams
Purchase Whole White Truffles d'Alba from Urbani Truffles for Your Table

Truffles growing in areas with cool winters, damply warm springs and summers with cool, clear, dry nights. They are highly prized as gourmet ingredients and in Italian and French cuisine.

About Urbani Truffles

Founded in 1850 in Umbria, Urbani is led by brothers Paolo and Bruno Urbani, direct descendants of the company founders. Il Re del Tartufo or the King of Truffles, Urbani is unrivaled in distribution of the admired tuber and is trusted with more than 70% of European fresh truffle sales.

More than 70% of European fresh truffle sales

From the Butcher Room

Grilled and served simply with extra virgin olive oil

For One

Bone-In New York Strip
20oz Steak from Diamond Creek Ranch 58
Wagyu Skirt Steak
Boz Steak from Snake River Farm 39

For Two

28-Day Dry Aged Tomahawk
40oz Diamond Creek Ranch Dry Aged Ribeye 145
Bistecca alla Fiorentina
Diamond Creek Ranch 40oz Porterhouse, Tuscan Olive Oil & Herbs 145

Steak | Diamond Creek Ranch, KS
The prime cuts of beef are sourced from Diamond Creek Ranch in Kansas, where the USDA Prime Black Angus cattle are raised without hormones, antibiotics, and artificial ingredients.

Concontori

Mixed Mushrooms & White Truffle Butter
Polenta & Parmigiano Reggiano DOP
Olive Oil Smashed Potatoes

FRESH TRUFFLES WILL BE SHAVED TABLESIDE

Fresh mushrooms will be shaved tableside and this season, they have arrived at Eataly NYC.

关于意大利松露

世界各地的松露都受到保护，尤其是阿巴尼亚，那里有世界上最大的松露。这里松露被称为“黑色钻石”，因为它的味道非常好。

LITTLE KNOWN FACTS ABOUT ITALIAN TRUFFLES

Revered as culinary gold, truffles are tubers that only grow underground in the wild during a few months per year.

White truffles are the rarest variety.

White Truffle (Tuber Magnatum Pico)
Region: Northern Italy
Season: September – November

Flavor profile: Pungent with notes of shallot and truffle

Regions of Italy where white truffles can be found

Northern Italy: Piedmont, Tuscany, Umbria
Southern Italy: Basilicata, Calabria

*Some of the proceeds from this dish are donated to City Harvest, a food rescue nonprofit that has been feeding hungry New Yorkers since 1982. For more about the program at Eataly NYC.

CHEF MARC FORGIONE of American Cut
Prime Rib Carcasse* from Carcassonne, France
American Cut Prime Rib Carcassone with Squash, and Wild Edibles from Meadows and More, a producer known for lesser known, local, foraged foods. 22

*Portion of the proceeds from this dish are donated to City Harvest, a food rescue nonprofit that has been feeding hungry New Yorkers since 1982. For more about the program at Eataly NYC.
VERMOUTH COCKTAILS

While vermouth was traditionally used for medicinal purposes, its true claim to fame is as an aperitif and key ingredient to many classic cocktails.

**ROSSI**

Casa Martelletti Classico
Vanilla, Orange, Raisin 9
Carpano Antica Formula
Cinnamon, Rose 9
Contratto
Orange, Cinnamon, Bay Leaf 10
Mancino Amaro
Myrtle, Juniper, Raisin 12
Mancino Vino
Black Cherry, Raisin, Chocolate 60
Antica Ferro
Rosemary, Thyme, Orange Creamsicle 9
Scarpa
Anise, Caraway, Spices 12
Rovero
Ginger, Sage, Rose 12
Rovero
Chamomile, Ginger, Aperol 11
**CHINATI**

Alessio
Red and Black Fruit, Belizean 10
Mancino
Blackberry, Raisin, Chocolate 9
Dockery’s (Doo’s Texas)
Orange, Anise, Raisin 13
Mancino Bianco
Amaretto 12
Cappellini & Pompilio
Plum, Raisin, Chocolate 10

**USA**

Hammer & Tong, Sar’s Revenge NV
Grapefruit, Pine, Lavender, Franklinense, Oregon 10
Hammer & Tong, Sar’s Revenge NV
Blackcurrant, Cedar, Chocolate, Turmeric, Oregon 10
Uncouth Vermouth, Hop’s NV
Goseberry, Olive, Thyme, Juniperus, Allspice, Brooklyn 20
Imbue, Bittered Vermouth
Chamomile, Elderflower, Clove, Tangerine, Basil, Oregon 11
Channings Daughters
Vernino Vermouth Variation Two
Thai Green Chili Peppers, Jalapeno, Tarragon, Cucumber, Long Island, NY 15
Channings Daughters
Vernino Vermouth Variation Four
Watermelon, Shiitake Mushroom, Carrot, Rose Petal, Mint, Rosemary, Long Island, NY 15
Channings Daughters
Vernino Vermouth Variation Five
Melon, Peach, Flowering Grass, Dill, Lemon Verbena, Long Island, KY 15
Massican ‘Il Vermonti di Friuli’ 2013
Almond and Citrus, Apera, CA 8

**BIRRA**

**DRAFT**

Baladin Wayfarer
Spiced Season | 5.8% abv 10 Oz
Dogfish Liquid Truth Serum
Did You IPA with citrus and tropical notes 6.8% abv 9 12 Oz
Peroni Nastro Azzuro
Crisp refreshing pale lager 5.1% abv 7 12 Oz
Birra del Borgo Porci Al Stout brew with dresses unshucked oyster 5.2%abv 12 Oz

**BOTTLIGIA**

Moretti La Rossa
Carrot & spice, Pleasently bitter finish | 7.2% abv 7 12 Oz
Dogfish Head 90 Minute IPA
Rich, caramel colored IPA, continuously hopped for 90 minutes 10 Oz 12 Oz
Baladin Siro
Artisan cider spontaneously fermented with wild yeast 4.5%abv 12 8.45 Oz

**SOMMERLIE’S PICK**

Montefalco Rosso Tenuta Castelli 2011, Umbria 16

**VINI BY THE GLASS**

**SPUMANTE**

Prosecco ‘Ballico’ Sorana & Vidotto NV, Veneto 13
Trento Brut Ferrari NV, Trento Alto Adige 16
Franciacorta Rose Brut ‘Flamming’ Monte Rossa NV, Lombardia 22
Chardonnay, Pinot Nero

**BANCHI**

Gaii Fontanafredda 2016, Piemonte 13
Pinot Grigio La Vigne di Zami 2016, Friuli Venezia Giulia 14
Falanghina ‘Calder’ Bellus 2016, Campania 15
Riesling ‘Eca’ Borgo 2015, Piemonte 17
Vespas Bianchi Bastianich 2014, Friuli Venezia Giulia 18
Chardonnay, Savagnin, Picolot
Arms ‘Armus’ Santa Vittoria 2014, Piemonte 22

**ROSSI**

Centurion Ancare 2016, Emilia Romagna 14
Barbera d’Alba Borgogno 2014, Piemonte 15
Montepulciano d’Abruzzo Frassini 2015, Abruzzo 15
Primativo Messina San Magno 2015, Puglia 16
Frappato COS 2016, Sicilia 17
‘Pigiaia’ Serali & Vidotto 2013, Veneto 18
Cabernet Sauvignon, Cabernet Franc, Merlot
Brunello di Montalcino 2012 Villa Poggio Salvi, Tuscany 24
Barolo 2012 Miraflor, Piemonte 23