

EATALY DOWNTOWN
RESTAURANT **FEST**

 MARCH 18 - 31

PRIX FIXE MENU | 18

ANTIPASTI

choose one

MOZZARELLA CLASSICA

HOUSEMADE MOZZARELLA, EXTRA VIRGIN OLIVE OIL,
SEA SALT, BASIL

- or -

INSALATA DI SCAROLA

ESCAROLE, RADICCHIO DEL VENETO,
LITTLE GEM LETTUCE, CHICKPEAS, RED ONIONS,
CACIO DI ROMA, RED WINE VINAIGRETTE

- or -

BRUSCHETTA CON CIPOLLINE

GRILLED, HOUSEMADE RUSTIC BREAD,
CAMELIZED SPRING ONIONS, GUANCIALE

PIATTI

choose one

RAVIOLI AI PISELLI

HOUSEMADE RAVIOLI FILLED WITH PEAS, MINT, AND
RICOTTA, WITH LEMON BUTTER SAUCE, PEA SHOOTS

- or -

MARGHERITA VERACE TSG

TOMATO SAUCE, MOZZARELLA DI BUFALA FROM
CAMPANIA, EXTRA VIRGIN OLIVE OIL, BASIL

- or -

CACIO E PEPE

AFELTRA SPAGHETTONE, PARMIGIANO REGGIANO®,
PECORINO ROMANO, BLACK PEPPER



SEE OUR SELECTION OF
RESTAURANT FEST WINES BY
THE BOTTLE ON THE BACK

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VINO BY THE BOTTLE | 25

SPUMANTI | SPARKLING

Primaterra, Prosecco Brut NV | Veneto
Glera

BIANCHI | WHITES

Planeta “La Segreta” | Sicilia
Grecanico, Fiano, Chardonnay

Santa Maria la Palma “La Aragosta” | Sardegna
Vermentino

Quattro Mani | Campania
Falanghina

Podere Lailla “Biancoperla” | Le Marche
Verdicchio

ROSATO | ROSÉ

Terredora “Rosaenove” | Campania
Aglianico

ROSSI | REDS

Cantina Lavis | Trentino
Pinot Nero

Collelceto “Lo Spepo” | Toscana
Sangiovese

Fontanafredda “La Zolla” | Piemonte
Barbera

Curatola Arini IGT | Sicilia
Nero d’Avola