

SALUMI & FORMAGGI

GRANDE PIATTO MISTO \$25

Chef's selection of 3 Salumi and 3 Formaggi with Housemade Condiments

GRANDISSIMO PIATTO MISTO \$35

Chef's selection of 4 Salumi and 4 Formaggi with Housemade Condiments

SALUMI \$18

FORMAGGI \$18

14-MONTH
PROSCIUTTO DI PARMA DOP
Ferrarini | Emilia-Romagna

PARMIGIANO
REGGIANO® DOP
Aged 12-14 Months | Emilia-Romagna | Cow | Raw

SALAME FELINO IGP
Rovagnati | Emilia-Romagna

PROVOLONE
Ghidetti | Veneto | Cow | Raw

SPECK IGP
Recla | Alto-Adige

RICOTTA
Calabro | Bridgeport, CT | Cow | Pasteurized

MOZZARELLA BAR

all mozzarella served with extra virgin olive oil, sea salt & housemade condiments

1. CHOOSE YOUR MOZZARELLA WITH

Housemade Classica | \$18

Antiche Bontà Mozzarella di Bufala | \$21

Liuzzi Burrata | \$22

Pistachio & Parmigiano Reggiano® Pesto
Sundried Tomato Pesto
Roasted Red Peppers



2. ADD SALUMI

14-Month Prosciutto di Parma DOP | \$8

Salame Felino IGP | \$7

Speck IGP imported from Alto-Adige | \$7

ANTIPASTI

BARBABIETOLE  \$8
Roasted Beets with Watercress, Calabro Ricotta, Pistachios

CARCIOFI FRITTI  \$8
Fried Baby Artichokes with Lemon Aioli

BRESAOLA \$8
Cured Beef with Grana Padano DOP 16-Month, Arugula

LA STELLA  \$14
Pizza with Cherry Tomatoes, Arugula, shaved Grana Padano DOP 16-Month, Fresh Basil, and Extra Virgin Olive Oil from Sorrento

POLPETTE \$15
Housemade Pork & Beef Meatballs with Parmigiano Reggiano® DOP, and Zerto's Pecorino Romano

INSALATE


+ Protein to Any Salad:

Poached Shrimp | +\$9 Grilled Chicken | +\$6

INSALATA DI RUCOLA  \$14
Arugula with shaved Parmigiano Reggiano® DOP, Lemon Vinaigrette

RADICCHIO E PERE  \$15
Radicchio, Fennel, Pears, Hazelnuts, Red Wine Vinaigrette

INSALATA MISTA  \$16
Mixed Seasonal Greens with Cucumber, Red Onion, Black Olive, Provolone, Red Wine Vinaigrette

FARRO  \$17
Farro, Butternut Squash, Mushrooms, Chicory, Arugula, Zucca Mostarda Vinaigrette

RISO ROSSO  \$15
Gli Aironi Red Rice, Cannellini Beans, Baby Spinach, Parmigiano Reggiano®, White Wine Vinaigrette

Found as deep as two feet underground, the aromatic black winter truffle grows near oak and hazel trees in the picturesque central region of Umbria. Among truffles, it's known for its earthy, robust flavors.

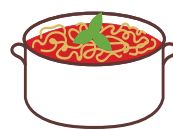
BLACK WINTER TRUFFLE SUPPLEMENT | \$25

Top any dish with 4 grams of Freshly Shaved Urbani Black Winter Truffle



See the black truffle for our recommended pairings!

SUNDAY SUPPER | a Sunday



Come enjoy Sunday dinner with us, family style!

\$35 per Person for Two Courses & Dessert
2 Person minimum.

ROSSOPOMODORO

pizzeria napoletana

PIZZA NAPOLETANA

Eataly has teamed up with the experts at Rossopomodoro to bring you traditional Neapolitan pizza

MARINARA TSG  \$14
San Marzano Tomato Sauce, Garlic, Oregano, Olitalia Extra Virgin Olive Oil

MARGHERITA VERACE TSG  \$17
San Marzano Tomato Sauce, Mozzarella di Bufala, Fresh Basil, Olitalia Extra Virgin Olive Oil

MASSESE \$18
San Marzano Tomato Sauce, Mozzarella di Bufala, Ferrarini Spicy Salami

QUATTRO FORMAGGI   \$18
Mozzarella di Bufala from Napoli, Gorgonzola Dolce, Parmigiano Reggiano® DOP, Pecorino Romano DOP

CAPRICCIOSA \$19
San Marzano Tomato Sauce, Mozzarella di Bufala, Mushroom, Black Olive, Rovagnati Prosciutto Cotto, Artichoke

SALSICCIOTTA \$20
San Marzano Tomato Sauce, Mozzarella di Bufala, Mushroom, Sweet Italian Sausage

GENOVESE  \$23
Burrata, Basil Pesto, Cherry Tomatoes, Pine Nuts

LE GASTRONOMICHE

Unique combinations of superior ingredients served on our Moderna dough that rests longer (48 hours), cooks at a lower temp (600°F) for a little longer (2½ mins)

MARGHERITA RUSTICA  \$21
San Marzano Tomato, Oregano, Garlic, Mozzarella di Bufala from Campania, Olitalia Extra Virgin Olive Oil, Basil and Grana Padano DOP 16-month

BUFALOTTA \$25
Cherry Tomato, Mozzarella di Bufala, Ferrarini Prosciutto Crudo di Parma, Arugula, Parmigiano Reggiano® DOP

TARTUFO NERO   \$29
Mozzarella di Bufala, Porcini and Urbani Black Truffle Pureé, and shaved Urbani Fresh Black Truffle

 LEGGERA PIZZA DOUGH +3 A blend of corn, rice and buckwheat flours

PASTA

A selection of Afeltra pasta made in Gragnano, Napoli and Eataly's housemade fresh pastas

LO SPAGHETTO *al Pomodoro*  \$14
Afeltra Spaghetti, *Così Com'è* Datterino Tomatoes, Extra Virgin Olive Oil, Sea Salt, Basil

+ Antiche Bontà Mozzarella di Bufala | +\$6
+ Liuzzi Burratina | +\$9

CACIO E PEPE   \$16
Afeltra Spaghetti, Zerto's Pecorino Romano, Black Pepper

QUADRATI *con Ricotta e Spinaci*  \$17
Housemade Stuffed Pasta with Calabro Ricotta and Spinach, Finished with Lemon Butter and Pistachio

VESUVIO *Broccoli e Salsiccia* \$18
Afeltra Vesuvio with Housemade Sausage and Broccoli Rabe Ragù, Zerto's Pecorino Romano, Agostino Recca Anchovy Breadcrumbs

LASAGNA *Emiliana* \$19
Housemade Lasagne Sheets, Ragù alla Bolognese, Bechamel, Parmigiano Reggiano® DOP

AGNOLOTTI *del Plin al Sugo d'Arrosto*  \$19
Meat Filled Pasta, Beef Reduction, Parsley

BUCATINI *all'Amatriciana* \$21
Bucatini, Tempesta Guanciale, Red Onion, Mutti Tomato Sauce, Chili, Zerto's Pecorino Romano, Parsley

TAGLIOLINI *al Ragù Bianco*  \$23
Thin, Housemade String Pasta, Braised Creekstone Short Rib Ragù, Zerto's Pecorino Romano

TAGLIATELLE *alla Bolognese* \$23
Thin, Ribbon-shaped, Housemade Pasta, Beef and Pork Ragù, Mutti Tomato, Parmigiano Reggiano® DOP

PAPPARDELLE *ai Funghi*  \$24
Housemade Pappardelle with Cremini, Royal Trumpet, and Oyster Mushrooms, Parmigiano Reggiano® DOP, Butter, Parsley

LINGUINE *con Sugo di Mare* \$25
Afeltra Gragnano Pasta with Shrimp, Mussels, Mutti Tomato Sauce, Garlic, White Wine, Parsley, and Chili Flake

"It's difficult to be simple."

LO SPAGHETTO AL POMODORO

If there's one dish – just one dish – that represents Italy, it's probably *lo spaghetti al pomodoro*. With five simple ingredients, this classic is a time-honored tradition renowned throughout the entire peninsula and beyond. Try it here and shop the ingredients in our market.

Afeltra Spaghetti di Gragnano IGP



Gragnano, Campania



Bronze-Extruded



Così Com'è Whole Red Datterino Tomatoes

Unpeeled for texture



Così Com'è

Uncooked for freshness

Monocultivar
Taggiasca
Extra Virgin
Olive Oil
from Liguria



ROI



Fresh Basil

Sicilian Sea Salt
by Il Mercante di Spezie

Earthy
flavor



Hand-harvested
Unrefined

 Gluten-Free  Vegetarian

VINI

\$13 GLASS
\$50 BOTTLE

SPUMANTI

Prosecco NV, Ronco Belvedere, Veneto

Moscato d'Asti 2018, Brandini, Piemonte

Lambrusco di Grasparossa NV, Cleto Chiarli, Emilia-Romagna

BIANCHI

Verdicchio "Fiora" 2018, Tombolini, Marche

ROSATO

Rosato di Refosco 2017, Bastianich, Friuli

ROSSI

Valpolicella Classico 2018,

Allegrini, Veneto

Dolcetto d'Alba 2018, Brandini, Piemonte

VINI DELLA CASA

\$12 GLASS | \$48 BOTTLE

"Zamo Bianco 2018", Barbra "Briccotondo" 2017,
Le Vigne di Zamo Fontanafredda

\$15 GLASS

\$60 BOTTLE

SPUMANTI

"Bollicine Rose" NV, Serafini & Vidotto, Veneto

BIANCHI

Friulano "Orsone" 2017, Bastianich, Friuli

Gavi di Gavi 2018, Fontanafredda, Piemonte

Pomino Bianco Chardonnay 2018, Tenuta Frescobaldi, Toscana

Vermentino "Solosole" 2018, Poggio al Tesoro, Toscana

ROSATO

Langhe Rosato "Solero" 2018, Fontanafredda, Piemonte (Barbra, Dolcetto, Nebbiolo)

ROSSI

Cabernet "I Perazzi" 2017, La Mozza, Toscana

Primitivo "Torricoda" 2015, Tormaresca, Puglia

Chianti Classico 2017,

Certosa di Belriguardo, Toscana

COCKTAILS

CLASSICS

Canella Bellini* | \$14

Canella's Blend of Sparkling Wine & White Peach Juice

Martini Americano | \$14

Martini & Rossi Bitter Aperitivo, Martini & Rossi

Rubino Vermouth di Torino, Soda Water

Negroni* | \$14

Campari, Carpano Sweet Vermouth, Bulldog Gin

SPRITZ | \$14/glass

Aperol Spritz*

Aperol, Flor Prosecco, and Sparkling Water

Bitter Cold | \$14

Argala Bitter Aperitivo, Montenaro Sweet Vermouth di Torino, Prosecco

Limonata Spritz

Pallini Limoncello, Prosecco, Niasca Limonata

Mora | Prosecco and Blackberry Purée

\$17 GLASS

\$68 BOTTLE

SPUMANTI

Trento Brut NV, Ferrari, Trentino Alto-Adige

BIANCHI

Fiano di Avellino 2018, Feudi di San Gregorio, Campania

ROSATO

Pinot Grigio Ramato 2018, Le Vigne di Zamo, Friuli

ROSSI

Barbera Superiore 2017, Borgogno, Piemonte

Montepulciano d'Abruzzo 2018,

Marchese Migliorati, Abruzzo

Nero d'Avola "Sherazade" 2018, Donnafugata, Sicilia

Roero Nebbiolo 2016, Tibaldi, Piemonte

GRANDI VINI

BIANCHI

"Vespa Bianco" 2016, Bastianich, Friuli 18 | 72

(Chardonnay, Sauvignon, Picolit)

ROSSI

Barolo Serralunga d'Alba 2015 25 | 100

Fontanafredda, Piemonte

Brunello di Montalcino 2014 25 | 100

Pietranera, Toscana

SEASONAL | \$14/glass

Pear Ginger Spritz

Albany Vodka, Pear Purée, Ginger Beer, Prosecco

Cranberry Blood Orange Margarita

Espolon Tequila, Cranberry Juice, Solerno Blood Orange Liqueur

Blackberry Bramble

Malfy Gin con Limone, Blackberry Purée, Lemon Juice,

Ginger Beer, Simple Syrup

MOCKTAILS

Sicilian Crush 8

Niasca Mandarinata, Ginger Beer, Blood Orange Juice

Signora Mora 9

Niasca Limonata, Blackberry Purée, Lime Juice, Simple

Syrup, Ithaca Ginger Beer

HAPPY HOUR | MONDAY - FRIDAY, 5-7 PM

Enjoy select cocktails for \$10 & Peroni beer for \$5

BIRRA

ALLA SPINA | ON TAP

Peroni*, Nastro Azzurro: Lager 7

Threes, Vliet Pilsner 8

Hoboken, Zest Pale Ale 8

Dogfish Head, SeaQuench Ale 8

Dogfish Head, The Perfect Disguise DIPA 9

Dogfish Head, American Beauty Pale Ale 9

Grimm, Heliogram Sour Ale 10

Baladin, Isaac: Wheat Ale 12

IN BOTTIGLIA | BOTTLED

Moretti, La Rossa: Doppelbock 8

Dogfish Head, 60 Minute IPA 8

Dogfish Head, 90 Minute IPA 10

Baladin, Sidro 12

LE CUCINE di EATALY

LA PIZZA & LA PASTA

EATALY
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