

LA PIZZA & LA PASTA

ANTIPASTI

ANTIPASTO MISTO | 18

SELECTION OF 4 SEASONAL VEGETABLES:
Grilled Asparagus with Pecorino Romano; Marinated Artichoke and Gigante Beans; Roasted Snap Peas with Mint; Mixed Marinated Mushrooms with Parmigiano Reggiano®

ROSSOPOMODORO LA STELLA | 14

PIZZA WITH CHERRY TOMATO, ARUGULA, SHAVED GRANA PADANO, FRESH BASIL, AND EXTRA VIRGIN OLIVE OIL FROM SORRENTO

OLIVE MARINATE | 7

HOUSE MARINATED OLIVES

INSALATA

INSALATA DI CAVOLO NERO | 16

LACINATO KALE, PARMIGIANO REGGIANO®, HOUSEMADE CROUTONS, FENNEL, AND RECCA ANCHOVY DRESSING

INSALATA MISTA | 15

GEM LETTUCE, ESCAROLE, AND BABY RED OAK LEAF LETTUCE WITH CUCUMBER, RED ONION, BLACK OLIVE, ARTISANAL MEATS AND CHEESES, AND BALSAMIC VINAIGRETTE

INSALATA PRIMAVERA | 17

BABY CARROTS, PEAS, PEARL ONIONS, ASPARAGUS, BREADCRUMBS, AND FIDDLE HEAD FERNS SERVED WITH BAGNA CÀUDA

Bagna càuda is a typical recipe of the of Piemonte from the 1700s. Made with garlic, anchovies, and olive oil, this warm, fondue-like sauce is perfect for salads.

INSALATA DI RUCOLA | 14

ARUGULA WITH SHAVED PARMIGIANO REGGIANO® AND LEMON VINAIGRETTE

Add a Protein to Any Salad: Poached Shrimp | 8
Roasted Chicken | 6

SALUMI E FORMAGGI

GRANDE PIATTO MISTO DI SALUMI & FORMAGGI | 24
AN ASSORTMENT OF OUR FAVORITE 6 SALUMI AND 5 FORMAGGI AND HOUSEMADE ACCOMPANIMENTS

GRANDE PIATTO MISTO DI FORMAGGI | 15

OUR CHEESEMONGER'S SELECTION OF 3 ARTISANAL CHEESES AND HOUSEMADE ACCOMPANIMENTS

GRANDE PIATTO MISTO DI SALUMI | 15

OUR SELECTION OF 3 CURED MEATS FROM EATALY'S SALUMERIA

MOZZARELLA BAR

Step 1: Choose your mozzarella

All mozzarella comes with sea salt and extra virgin olive oil

HOUSEMADE CLASSICA 5oz | 12

MOZZARELLA DI BUFALA 5oz | 14

BURRATA 6oz | 16

Step 2: Pick your pairings

Choice of 3 condiments | 6

HOUSE MARINATED OLIVES

PISTACHIO & PARMIGIANO

REGGIANO® PESTO

SUNDRIED TOMATO PESTO

ROASTED CIPOLLINI WITH BALSAMIC VINEGAR

MARINATED

PIQUILLO PEPPERS

+Prosciutto di Parma | 8
14-Month | Ferrarini | Emilia-Romagna

+Prosciutto di San Daniele | 9
18-Month | Dok Dall'ava | Friuli

+Soppresata | 7
Georgio's | New York

+Recla Speck | 7
Recla | Alto-Adige

LA PASTA

Pasta Secca · Italian pasta made in Napoli; served al dente

SPAGHETTI Pomodoro | 14

AFELTRA GRAGNANO PASTA WITH MUTTI HAND-CRUSHED TOMATO SAUCE AND FRESH BASIL

BUCATINI all'Amatriciana | 21

AFELTRA GRAGNANO PASTA WITH TOMATO, 'NDUJA ARTISAN'S GUANCIALE, RED ONION, CHILI FLAKE, AND PECORINO ROMANO

LINGUINE con Sugo di Mare | 25

AFELTRA GRAGNANO PASTA WITH SHRIMP, MUSSELS, MUTTI TOMATO SAUCE, GARLIC, WHITE WINE, PARSLEY, AND CHILI FLAKE

SPAGHETTONI Cacio e Pepe | 16

A CLASSIC ROMAN DISH MADE WITH PARMIGIANO REGGIANO®, PECORINO ROMANO, AND BLACK PEPPER

VESUVIO Ragù con Cime di Rapa e Salsiccia | 20

AFELTRA GRAGNANO PASTA WITH HOUSEMADE PORK SAUSAGE, BROCCOLI RABE PESTO, CHILI FLAKE, BUTTER, AND PARMIGIANO REGGIANO®

The best grain, bronze-extruded and dried at controlled temperatures for up to 2 days, following for 400 years of tradition in Campania, Italy.

This pasta is notable for it's very unique coil shape that resembles the outline of Mount Vesuvius. Each piece has numerous nooks and crannies that make it perfect for chunky meat sauces!

Pasta Fresca · Made at our fresh pasta counter daily

AGNOLOTTI del Plin al Sugo d'Arrosto | 21

HOUSEMADE MEAT-FILLED PASTA WITH BEEF REDUCTION AND PARSLEY

QUADRATI con Ricotta e Spinaci | 18

HOUSEMADE STUFFED PASTA WITH LOCAL RICOTTA AND SPINACH, FINISHED WITH LEMON BUTTER AND PISTACHIO

PASTA AL FORNO al Ragù | 17

LASAGNE WITH RAGÙ ALLA BOLOGNESE AND PARMIGIANO REGGIANO®

MAFALDINE con Funghi, Timo e Mascarpone | 24

HOUSEMADE BRONZE EXTRUDED PASTA WITH CREMINI, MAITAKE, SHIITAKE MUSHROOMS, MASCARPONE, BUTTER, PECORINO ROMANO, PARMIGIANO REGGIANO®, CHIVES, AND CHILI FLAKE

TAGLIATELLE con Ragù di Manzo | 23

HOUSEMADE TAGLIATELLE WITH BRISKET RAGÙ, PARSLEY, AND PARMIGIANO REGGIANO®

RAVIOLI ai Piselli | 19

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

Every day we start from scratch to create intricate pasta shapes inspired by the rich traditions of every Italian region using simple high-quality ingredients: water, flour, and eggs.

LA PIZZA



Le Gastronomiche · The contemporary take on the classic

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).

TARTUFO | 27

MOZZARELLA DI BUFALA FROM CAMPANIA, BLACK TRUFFLE PURÉE AND SHAVED FRESH BLACK TRUFFLE

BUFALOTTA | 25

CHERRY TOMATOES, MOZZARELLA DI BUFALA FROM CAMPANIA, PROSCIUTTO DI SAN DANIELE DOP, AND ARUGULA

BURRATA | 26

BURRATA, PESTO CETARESE, LEMON ZEST, CHIVE, AND BLACK HAWAIIAN SALT

MARGHERITA RUSTICA | 21

SAN MARZANO TOMATO, OREGANO, GARLIC, MOZZARELLA DI BUFALA FROM CAMPANIA, EXTRA VIRGIN OLIVE OIL, BASIL, AND GRANA PADANO

MORTADELLA | 24

MORTADELLA, MOZZARELLA DI BUFALA FROM CAMPANIA, TOASTED PISTACHIOS, RICOTTA, BLACK PEPPER, AND LEMON ZEST

Le Tradizionale · The Original Napoli style pizza

Eataly teams up with the experts at Rossopomodoro to bring you traditional Neapolitan pizza, creamy mozzarella, a charred yet elastic crust, and sweet San Marzano tomatoes. Each bite is made possible with a cook time of 90 seconds in a 950°F wood-fire burning oven!

CAPRICCIOSA | 19

MUTTI TOMATO SAUCE, MOZZARELLA DI BUFALA FROM NAPOLI, PROSCIUTTO COTTO, MUSHROOMS, ARTICHOKES, AND OLIVES

PORCINO | 23

MOZZARELLA DI BUFALA FROM NAPOLI, BUFALA FONDUTA, PORCINI MUSHROOMS, AND BRESAOLA

VENTURA | 21

MOZZARELLA DI BUFALA FROM NAPOLI, ARUGULA, PROSCIUTTO DI PARMA, AND GRANA PADANO

COSACCA | 15

SAN MARZANO TOMATO, PECORINO ROMANO, EXTRA VIRGIN OLIVE OIL, AND BASIL

MASSESE | 18

MUTTI TOMATO SAUCE, MOZZARELLA DI BUFALA FROM NAPOLI, AND NEAPOLITAN SPICY SALAMI

QUATTRO FORMAGGI | 18

MOZZARELLA DI BUFALA FROM NAPOLI, GORGONZOLA, PARMIGIANO REGGIANO®, AND PECORINO ROMANO

SALSICCIOTTA | 20

MUTTI TOMATO SAUCE, MOZZARELLA DI BUFALA FROM NAPOLI, SWEET ITALIAN SAUSAGE, AND MUSHROOMS

MARGHERITA VERACE TSG | 17

MUTTI TOMATO SAUCE, MOZZARELLA DI BUFALA FROM NAPOLI, FRESH BASIL, AND EXTRA VIRGIN OLIVE OIL FROM SORRENTO

MARINARA | 14

MUTTI TOMATO SAUCE, GARLIC, OREGANO, FRESH BASIL, AND EXTRA VIRGIN OLIVE OIL

CALZONE | 18

MUTTI TOMATO SAUCE, MOZZARELLA DI BUFALA FROM CAMPANIA, RICOTTA, AND PROSCIUTTO COTTO



LOW-GLUTEN PIZZA CRUST | \$2 supplement

This deliciously airy and slightly caramelized crust is made from a blend of corn, rice, and gluten-free buckwheat flours. While the dough is gluten-free, our environment is not — it is not certified for those with celiac disease.

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.

VINI | WINE

SPUMANTI SPARKLING	GLASS	BOTTLE
PROSECCO NV Flor Veneto	12	42
TRENTO BRUT NV 375ML Cantine Ferrari Trentino	17	30
MOSCATO D'ASTI "BRICCOTONDO" 2017 Fontanafredda Piemonte	13	46
BOLLICINE ROSE NV Serafini & Vidotto Veneto Chardonnay, Pinot Noir	13	46
LAMBRUSCO GRASPAROSSA "VIGNETO ENRICO CIALDINI" 2016 Cleto Chiarli Emilia-Romagna	14	49
BRACHETTO D'ACQUI Alasia Piemonte	12	42

BIANCHI | WHITES

BIANCOPERLA 2017 Podere Laila Le Marche Verdicchio dei Castelli di Jesi	12	42
QUATTRO MANI 2016 Falanghina del Sannio Campania	13	46
"VESPA BIANCO" 2015 Bastianich Friuli Chardonnay, Sauvignon Blanc, Picolit	18	63
GAVI DI GAVI 2017 Fontanafredda Piemonte	14	49
CHARDONNAY "KALEMA" 2017 Fabiana Puglia	14	49
"APASSILENTO" BIANCO DEL VENETO 2016 Farina Veneto Garganega, Sauvignon Blanc, Chardonnay	14	49
VERNACCIA DI SAN GIMIGNANO 2017 Cappella Sant' Andrea Toscana	15	53
"APPIA ANTICO BIANCO" 2017 Alberico Lazio Semillon, Malvasia	15	53

ROSATI | ROSES

"ROSA VITTORIA" 2017 Castello di Santa Vittoria Piemonte Nebbiolo, Arneis	14	49
ROSATO DI REFOSCO 2017 Bastianich Friuli	12	42

ROSSI | REDS

VALDISANTI 2014 Tenuta San Giovanni Toscana Cabernet Sauvignon, Sangiovese	20	70
SICILIANI NERO D'AVOLA 2016 Di Giovanna Sicilia	14	49
ROSSI DI MONTALCINO 2016 La Fiorita Toscana Sangiovese	17	60
BARBERA D'ALBA 2012 Mirafiore Piemonte	16	56
LANGHE FREISA 2014 Borgogno Piemonte	16	56
NOTARI Nicodemi Abruzzo Montepulciano d'Abruzzo	16	56
CABERNET SAUVIGNON "I PERAZZI" 2016 La Mozza Toscana	15	53
DOLCETTO DI DOGLIANI 2015 San Romano Piemonte	15	53

HOW DO YOU SAY SUSTAINABLE IN ITALIAN?
WITH VINO NATURALE

What's in it?

NATURAL WINES HAVE NO

- SYNTHETIC CHEMICALS • ADDED SULFITES
- CHEMICAL FERTILIZERS • PESTICIDES

Natural wines are made from organically grown grapes without any added sulfites or other chemicals. *In other words: the only thing you'll find in the bottle is pure fermented grape juice!* Using native yeasts in the fermentation process produces aromas and flavors different from conventionally produced wines. Due to the lack of filtration, natural wines can also be cloudy; and thanks to that, sometimes they can taste more like kombucha or sour beer than a traditional wine!

DISCOVER NATURAL WINE BY THE GLASS OR BOTTLE!

"LILITH" 2017 15 | 53
Poggio Anima | Puglia | Primitivo

PURE FERMENTED GRAPE JUICE IS MADE USING:

- ONLY NATURAL COMPOST IS USED FOR FERTILIZATION
- PREDATOR INSECTS PROTECT CROPS FROM PESTS
- VERY LOW AMOUNT OF NATURALLY-OCCURRING SULFITES

Naturally-occurring sulfites protect wine from oxidation and spoilage!

Sediments naturally appear on corks and at the bottom of unfiltered wine bottles!

sediments

GRANDI VINI | WINES BY THE BOTTLE ONLY

SPUMANTI SPARKLING	BOTTLE
FIANO "SELIM" BRUT NV DeConciliis Campania	53
"PR BRUT" NV Monte Rossa Lombardia	73
AGLIANICO "DUBL" 2005 Feudi di San Gregorio Campania	105
TRENTO BRUT NV Ferrari Trentino	60
TRENTO BRUT ROSÈ NV Ferrari Trentino	84
"CONTESSA ROSA" ROSÈ ALTA LANGA 2012 Fontanafredda Piemonte	70

BIANCHI | WHITES

SAUVIGNON BLANC 2016 Jermann Friuli	70
FRIULANO "TOCAI PLUS" 2011 Bastianich Friuli	65
SOAVE "LA ROCCA" 2015 Pieropan Veneto	77
GRECHETTO "FIORFIORE" 2015 Cantina Roccafiore Umbria	56
CHARDONNAY "CERVARO DELLA SALA" 2015 Castella della Sala Umbria	106
PINOT GRIGIO COLLIO DOC Schiopetto Friuli	80

ROSSI | REDS

"GB" 2014 Odoardi Calabria Gaglioppo, Magliocco, Greco Nero, Nerello Capuccio	90
DONNALUNA AGLIANICO 2015 DeConciliis Campania	60
SYRAH 2016 Principi di Butera Sicilia	55
PINOT NERO 2017 Cantina Lavis Trentino	50
CHIANTI CLASSICO 2016 Poggerino Toscana	90
AMARONE DELLA VALPOLICELLA CLASSICO 2015 Serafini & Vidotto Veneto	114
"MORMORETO" 2013 Castello Nipozzano Toscana	136
BRUNELLO DI MONTALCINO 2013 Il Palazzone Toscana Sangiovese	140
"CALABRONE" 2011 Bastianich Friuli Merlot, Refosco, Schioppettino, Pignolo	144
CABERNET FRANC "DEDICATO A WALTER" 2012 Poggio al Tesoro Toscana	150
"LUCE DELLE VITE" 2013 Tenuta Luce della Vite Toscana	190

BIRRA | BEER

ALLA SPINA ON TAP	
PERONI NASTRO AZZURRO Pilsner 5.1% ABV Rome, Italy	7 / 12 fl oz
MAINE BEER LUNCH IPA 7.0% ABV Freeport, Maine	8 / 12 fl oz
KILLS BORO BREWING CO. TIRAMISÙ STOUT Imperial Stout 10% ABV Staten Island, NY	10 / 12 fl oz
DOGFISH HEAD LIQUID TRUTH SERUM IPA 7.5% ABV Milton, DE	8 / 12 fl oz
DOGFISH HEAD AMERICAN BEAUTY Pale Ale 6.5% ABV Milton, DE	8 / 12 fl oz
DOGFISH HEAD 90 MIN IPA 9% ABV Milton, DE	8 / 12 fl oz
DOGFISH HEAD FLESH AND BLOOD IPA 7.5% ABV Milton, DE	8 / 12 fl oz
GRIMM MID HEAVEN Blended Barrel Aged Sour with Apricots 6% ABV Brooklyn, NY	10 / 12 fl oz

IN BOTTIGLIA BOTTLED	
BALADIN ISAAC Wheat Beer 4.5% ABV Piozzo, Italy	12 / 12 fl oz
BALADIN SIDRO Cider 4.5% ABV Piozzo, Italy	12 / 8.45 fl oz
MORETTI LA ROSSA Dopplebock 7.2% ABV Friuli, Italy	8 / 11.2 fl oz
DOGFISH HEAD 60 MINUTE IPA IPA 6.0% ABV Milton, DE	8 / 12 fl oz

COCKTAILS

HOW DO YOU SAY HAPPY HOUR IN ITALIAN?
WITH \$10 COCKTAILS

MONDAY-FRIDAY | 5-7PM

*Ripe fruits and fresh herbs are the answers to your cocktail dreams.
Discover Spring in every sip with our \$10 seasonal cocktails.*

SEASONAL | 14/glass

PESCA FREDDA FROZEN PEACH TEA Pallini Peachcello, Dickel Whiskey, White Peach Purée, Black Tea, Simple Syrup	
MELONE SPRITZ CHILLED MELON FIZZ Pomp and Whimsy Gin Liqueur, Pamplemousse Grapefruit Liqueur, Cantaloupe Purée, Lemon Juice, Prosecco	
BASILICO 67 BASIL INFUSED MARTINI House Infused Basil Vodka, Cocchi Americano, Niasca Limonata, Lavender	
NEGRONI 15/glass 55/carafe (serves 4)	
NEGRONI CLASSICO Campari, Carpano Sweet Vermouth, and Malfy Gin	
SBAGLIATO Campari, Sweet Vermouth, and Prosecco	
STRAVAGANTE Brugal 1888 Rum, CioCiaro Amaro, Campari, and Orange Bitters	
SPRITZ 14/glass 50/carafe (serves 4)	
SPRITZ CLASSICO Aperol and Prosecco	
ROSATO SPRITZ Bastianich Rosato, Solerno Blood Orange Liqueur, and San Pellegrino Blood Orange Soda	
LIMONATA SPRITZ Limoncello, Prosecco, Pellegrino Limonata, and Meyer Lemon	

CLASSICS | 14/glass 50/carafe (serves 4)

BLOODY MARY Tomato Purée, Albany Distilling Co. Vodka, McClure's Bloody Mary Mix, Fresh Horseradish & Lemon	
BELLINI CLASSICO Prosecco and Alce Nero Peach Nectar	
MORA Prosecco and Blackberry Purée	
MIMOSA CLASSICO Prosecco and Natalie's Orange Juice	

MOCKTAILS

SANPELLEGRINO SICILIAN CRUSH San Pellegrino Limonata, Ginger Beer, Blood Orange Juice	8
SIGNORA MORA Blackberry Purée, Lime Juice, Simple Syrup, Ithaca Ginger Beer	9

BIBITE TUTTE NATURALI — ALL NATURAL DRINKS

GUS SODA Dry Cola, Dry Ginger Ale	4 / 12 fl oz
MOLE COLA Piemontese Cola, Sugar-Free Piemontese Cola	5 / 12 fl oz
LURISIA Aranciata, Chinotto, Gazzosa	5 / 9.3 fl oz
BALADIN Cola	5.50 / 8.45 fl oz
NIASCA SPARKLING LIMONATA	6 / 8.75 fl oz
NATALIE'S ORCHID ISLAND ORANGE JUICE	4 / 8 fl oz
RED JACKET APPLE JUICE	5 / 8 fl oz
PLAIN-T BLACK ICED TEA	4.50
LURISIA CLASSIC WATER Still, Sparkling	4 / 16.9 fl oz 6 / 33.8 fl oz

LA MANCIA NEGLI STATI UNITI È NECESSARIA, BISOGNA LASCIARE DAL 15% 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, 15 to 20% is sufficient. In the case where service is less than stellar, we ask that you please let us know.*