

ANTIPASTI

FRITTO DI CALAMARI	20
Fried Squid, Lemon Aioli	
ARANCINI POMODORO E MOZZARELLA	16
Carnaroli Fried Rice, Fresh Housemade Mozzarella, Mutti Tomato Sauce, Basil	
POLPETTE	19
Braised Beef and Pork Meatballs, Mutti Tomatoes, 12-Month Parmigiano Reggiano® DOP	
FRISELLA E BURRATA	21
Frisella Integrale, Cherry Tomatoes, Housemade Burrata	

PROSCIUTTO E MOZZARELLA	23
Housemade Mozzarella, Prosciutto di San Daniele 18-Month	

BRUSCHETTA AL POMODORO	10
Grilled Housemade Otto Tondo Bread, Cherry Tomatoes, Fresh Basil, Extra Virgin Olive Oil	

FRITTELLE DI ZUCCHINE	17
Fried Zucchini Fritters, Lemon	

GRANDE ANTIPASTO ITALIANO	38
Prosciutto di San Daniele 18-Month, Calabro Ricotta, Ferrarini Mortadella, Spicy Olives, Giardiniera, Broccolini, Housemade Burrata	

RUCOLA	12
Arugula, 18-Month Parmigiano-Reggiano® DOP, Lemon	

TRICOLORE	18
Red And White Endive, Arugula, Pecorino Pepato, Breadcrumbs, Lemon-Anchovy Vinaigrette	

INSALATA DI TONNO	20
Arugula, Calippo Tuna, Green Beans, Fingerling Potatoes, Cherry Tomatoes, Hard-Boiled Egg, Taggiasco Olives, Cucumber, Lemon Vinaigrette	

 Vegetarian  Vegan  Gluten Friendly
An 20% gratuity will be added to parties of 6 or more

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.

CLASSICI


POLLO ALLA MILANESE	33
Crispy Jidori Chicken Breast, Little Gem	

TAGLIATA DI CONTROFILETTO	48
Creekstone New York Steak, Arugula Salad, Shaved Parmesan, Balsamic Vinegar	

BRANZINO	44
Grilled Branzino, Lemon, Frisee Salad, Fingerling Potatoes	

LINGUINE ALL'ASTICE	39
Afeltra Linguine, Wild Canadian Lobster Meat, Lobster Sauce	

IMPEPATA DI COZZE	25
Saltspring Island Mussels, Lemon, Parsley, White Wine, Grilled Housemade Bread	

 Since 1899, the Mutti family has selected only the highest quality tomatoes, picked at the very peak of ripeness, to create their remarkably fresh tasting products. Eataly is proud to use Mutti tomatoes in the creation of our pasta dishes.

IN PARTNERSHIP WITH:
   

CELEBRATING ITALIAN EXCELLENCE WITH THE ITALIAN TRADE AGENCY

From golden wheels of Parmigiano Reggiano® DOP to the tangy, creamy notes of Mozzarella di Bufala DOP, Italy boasts an incredible diversity of cheeses and centuries of cheesemaking expertise. Discover the Italian regional cheesemaking traditions that the country has to offer.

PASTA

PASTA SECCA

Afeltra pasta made in Gragnano, Napoli; Served al dente

LO SPAGHETTO AL POMODORO	16
Afeltra Spaghetti, Così Com'è Datterino Tomatoes, ROI Extra Virgin Olive Oil, Sea Salt, Basil	
Add: Mozzarella di Buffalo +6	

VESUVIO SALSICCIA E RAPINI	19
Afeltra Vesuvio, Housemade Sausage, Fresh Rapini, Ricotta Salata Mitica	

RIGATONI ALLA CARBONARA	26
Afeltra Rigatoni, San Carlo Guanciale, Pecorino Romano Mitica, Chino Valley Farm Eggs, Black Pepper	

CACIO E PEPE	21
Afeltra Spaghetti, Pecorino Romano Mitica, Pepper	

LINGUINE ALLE VONGOLE	25
Afeltra Linguine, Manila Clams, White Wine, Garlic, Chili, Parsley	

PASTA FRESCA

Housemade at our fresh pasta counter daily

TAGLIATELLE ALLA BOLOGNESE	24
Ribbon Pasta, Beef and Pork Ragù, Mutti Tomatoes, 12-Month Parmigiano Reggiano® DOP	

LASAGNA EMILIANA	22
Lasagna Sheets, Ragù alla Bolognese, Bechamel, 12-Month Parmigiano Reggiano® DOP	

AGNOLOTTI DEL PLIN AL SUGO	25
Pork and Veal Filled Ravioli, Parmigiano Reggiano, Beef Reduction	

QUADRATI DI SPINACI	18
Calabro Ricotta and Spinach Filled Ravioli, Mutti Cherry Tomato Sauce, Basil, 12-Month Parmigiano Reggiano® DOP	

RAVIOLI DI PISELLI	21
Spring Pea Ravioli, Mint, Butter, Sage, Pecorino Romano Mitica	

PAPPARDELLE AL RAGÙ DI FUNGHI	24
Pappardelle, Mixed Mushroom Ragù, 12-Month Parmigiano Reggiano DOP	

PIZZA

ROSSOPOMODORO

pizzeria napoletana

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

“A RUOTA DI CARRO”

A wider, crispier napoletana pizza

MARGHERITA	20
Buffalo Mozzarella, San Marzano Tomato Sauce, Fresh Basil, Extra Virgin Olive Oil	

MARINARA TSG	15
San Marzano Tomato Sauce, Garlic, Oregano, Fresh Basil, Extra Virgin Olive Oil	

QUATTRO FORMAGGI	19
Grana Padano DOP, Pecorino Romano, Buffalo Mozzarella, Gorgonzola Dolce, Fresh Basil, Extra Virgin Olive Oil	

MARGHERITA VERACE TSG	18
San Marzano Tomato Sauce, Buffalo Mozzarella, Fresh Basil, Extra Virgin Olive Oil	

CALZONE	19
San Marzano Tomato Sauce, Buffalo Mozzarella, Ricotta, Rovagnati Gran Biscotto Ham, Fresh Basil, Extra Virgin Olive Oil	

MASSESE	19
San Marzano Tomato Sauce, Buffalo Mozzarella, Ferrarini Spicy Salami, Fresh Basil, Extra Virgin Olive Oil	

CAPRICCIOSA	21
San Marzano Tomato Sauce, Buffalo Mozzarella, Mushrooms, Gaeta Black Olives, Artichoke, Rovagnati Gran Biscotto Ham, Fresh Basil, Extra Virgin Olive Oil	

SALSICCIOтта	22
San Marzano Tomato Sauce, Buffalo Mozzarella, Mushrooms, Sweet Italian Sausage, Fresh Basil	

PARMIGIANA	21
San Marzano Tomato Sauce, Garlic, Eggplant, Buffalo Mozzarella, 12-Month Parmigiano Reggiano® DOP, Fresh Basil	

BURRATA	26
Burrata, Arugula, Rovagnati Prosciutto di Parma DOP 18-Months, Basil, Extra Virgin Olive Oil	

CALZONE TARTUFO	26
Urbani White Truffle and Porcini Cream, Sweet Sausage, Ricotta, Buffalo Mozzarella	

NORCINA	29
Black Truffle Cream, Buffalo Mozzarella, Cremini Mushrooms, Fresh Basil, Shaved Black Truffles	

A Little About Eataly's 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!

1 Afeltra Spaghetto di Gragnano IGP
Bronze-Extruded Pasta



From Gragnano, Campania

2 Così Com'è Whole Red Datterino Tomatoes



3 Monocultivar Taggiasca Extra Virgin Olive Oil

From Liguria

4 Fresh Basil
Always local



5 Sicilian Sea Salt
by Il Mercante di Spezie



“It's difficult to be simple.”

 LEGGERA PIZZA DOUGH +3
Blend of corn, rice, and buckwheat flours. While this flour is gluten-free, our environment is not, meaning trace amounts of gluten may be present. Not certified for celiac disease.

VINI

SPUMANTI | SPARKLING

APERITIVO & COMFORT FOOD

Prosecco NV Ronco Belvedere, <i>Veneto</i>	12	48
Rosato NV Flor, <i>Veneto</i>	15	60

FOR CHAMPAGNE LOVERS

Trento DOC Brut Rose NV Ferrari, <i>Trentino Alto-Adige</i>	22	88
Franciacorta Brut NV Contadi Castaldi, <i>Lombardia</i>	19	76

JUST SWEET ENOUGH

Moscato d'Asti Brandini, <i>Piemonte</i>	12	48
Lambrusco 'Vecchia Modena' Cleto Chiarli, <i>Emilia Romagna</i>	14	56

BIANCHI | WHITE

WARMER DAYS

Pinot Grigio 2020 St. Michael-Eppan, <i>Alto-Adige</i>	16	64
Sauvignon Blanc 2020 Specogna, <i>Friuli</i>	15	60
Falanghina 2019 Feudi di San Gregorio, <i>Campania</i>	14	56

DRY AND CITRUSY

Zamo' Bianco 2018 Le Vigne di Zamo', <i>Friuli</i>	14	56
Gavi Di Gavi 2019 Fontanafredda, <i>Piemonte</i>	16	64

CHARDONNAY STYLE

Vespa Bianco' 2018 Bastianich, <i>Friuli</i>	20	80
Chardonnay 2020 'Father's Eyes' di Leonardo, <i>Friuli</i>	18	72



ROSATI | ROSÈ

CHEERFUL AND FRUITY

Solerose 2020 Fontanafedda, <i>Piemonte</i>	15	60
Rosato 2019 Bastianich, <i>Friuli</i>	16	64

ONE OF A KIND

'Vetere' 2020 San Salvatore, <i>Campania</i>	17	68
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ROSSI | REDS

SOFT AND BRIGHT FOR ANY BITE

Barbera D'alba 2019 Borgogno, <i>Piemonte</i>	16	64
Chianti Classico 2018 Colombaio di Cencio, <i>Toscana</i>	17	68
Cabernet 2018 La Mozza, <i>Toscana</i>	17	68
Montepulciano d'Abruzzo 2020 Marchesi Migliorati, <i>Abruzzo</i>	15	60
Nero D'avola 'Sherazade' 2019 Donnafugata, <i>Sicilia</i>	14	56

PINOT NOIR AND FRIENDS

Nebbiolo 'Filari Corti' 2017 Brandini, <i>Piemonte</i>	17	68
Pinot Noir 2018 Serafini&Vidotto, <i>Veneto</i>	18	72
Valpolicella Classico 2019 Allegrini, <i>Veneto</i>	16	64

BOLD WITH ELEGANCE

Barolo Serralunga 2014 Casa E. Di Mirafiore, <i>Piemonte</i>	25	100
Amarone 2014 Musella, <i>Veneto</i>	28	112
Bruciato 2020 Antinori, <i>Toscana</i>	20	80
Brunello di Montalcino 2016, Camigliano, <i>Toscana</i>	30	120



VINI BY THE BOTTLE

BIANCHI | WHITE

Gruner Veltliner 2020 Abbazia Di Novacella, <i>Alto-Adige</i>	65
Sauvignon Blanc Russiz Superiore 2020 Marco Felluga, <i>Friuli</i>	70
Pinot Grigio 'Sivi' 2020 Movia, <i>Friuli</i>	75
Vermentino Etichetta Nera 2020 Lunae, <i>Liguria</i>	92
Cervaro Della Sala 2019 Antinori, <i>Umbria</i>	140
Chardonnay 2019 Planeta, <i>Sicilia</i>	95

ROSSI | RED

Barbaresco 2016 Pio Cesare, <i>Piemonte</i>	185
Barolo 2017 Borgogno, <i>Piemonte</i>	195

ROSSI | RED cont.

Brunello Castelgiocondo 2012 Frescobaldi, <i>Toscana</i>	175
Amarone 2013 Santi, <i>Veneto</i>	195
Bolgheri 'Villa Donoratico' 2017 Tenuta Argentera, <i>Toscana</i>	117
Bolgheri 'Cont'ugo' 2018 Antinori, <i>Toscana</i>	152
Tignanello 2018 Antinori, <i>Toscana</i>	295
Pinot Noir Riserva 'Monticol' 2018 Terlan, <i>Trentino</i>	95
Futuro' 2017 Colombaio Di Cencio, <i>Toscana</i>	100
Chianti Classico G.S. 'Il Grigio' 2015 San Felice, <i>Toscana</i>	110
Etna Rosso 'Villa Dei Baroni' 2017 Carranco, <i>Sicilia</i>	105
Syrah 2016 Planeta, <i>Sicilia</i>	85

BIRRA

Peroni Lager Euro Pale Lager, 5.1% ABV, <i>Italia</i>	8	Menabrea, Ambrata Amber Lager, 5.0% ABV, <i>Italia</i>	9
Dogfishhead 60 Minute IPA, 6% ABV, <i>Delaware</i>	8	Birra Friuli Lager, 4.7% ABV, <i>Italia</i>	9

BIBITE NATURALI

NIASCA SODA Limonata	5	DIET MOLE COLA	5
MOLE COLA	5	THE KOLLO Ice Tea 12.8 oz	9

LE CUCINE di EATALY

LA PIZZA & LA PASTA

EATALY