

ANTIPASTI

FOCACCIA 	5
<i>Housemade Focaccia, Fresh Rosemary, Olitalia Extra Virgin Olive Oil</i> <i>Add Mixed Olives +2</i>	
FRITTO DI CALAMARI	21
<i>Fried Squid, Lemon Aioli</i>	
ARANCINI POMODORO E MOZZARELLA	16
<i>Carnaroli Fried Rice, Fresh Housemade Mozzarella, Mutti Tomato Sauce, Basil</i>	
POLPETTE	21
<i>Braised Beef and Pork Meatballs, Mutti Tomatoes, 12-Month Parmigiano Reggiano® DOP</i>	
BURRATA E PINZIMONIO 	23
<i>Housemade Burrata, Asparagus, Peas, Frisée Lettuce, Mint, Extra Virgin Olive Oil</i>	
PROSCIUTTO E MOZZARELLA 	19
<i>Ferrarini Prosciutto 18 month, Fior di Latte</i>	
BRUSCHETTA RICOTTA E VERDURE 	18
<i>Grilled Housemade Rustic Bread, Calabro Ricotta, Asparagus, Snow Pea, Basil Pesto, Extra Virgin Olive Oil</i>	
GRANDE ANTIPASTO ITALIANO	36
<i>Ferrarini Salume Felino IGP, Rovagnati Mortadella, 22 Month Ferrarini Prosciutto di Parma DOP, Giardiniera, Bruschetta, Ricotta e Cime di Rapa, Housemade Burrata, Spices, Olives</i>	
RUCOLA  	14
<i>Arugula, 18-Month Parmigiano-Reggiano® DOP, Lemon</i>	
INSALATA PRIMAVERA  	18
<i>Asparagus, Peas, Zucchini, Snow Peas, Frisée Lettuce, Gem Lettuce, White Balsamic Vinegar, Extra Virgin Olive Oil</i>	
INSALATA DI TONNO 	20
<i>Arugula, Calippo Tuna, Green Beans, Fingerling Potatoes, Cherry Tomatoes, Hard-Boiled Egg, Taggiasco Olives, Cucumber, Lemon Vinaigrette</i>	
CARPACCIO DI MANZO E TARTUFO 	25
<i>Beef Eye Round, Urbani Burgundy Truffle</i>	

 Vegetarian  Vegan  Gluten Friendly

Please inform your server of any allergies or dietary restrictions. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A 20% gratuity will be added to parties of 6 or more

PASTA

PASTA FRESCA

Housemade at our fresh pasta counter daily

TAGLIATELLE ALLA BOLOGNESE	27
<i>Ribbon Pasta, Beef and Pork Ragù, Mutti Tomatoes, 12-Month Parmigiano Reggiano® DOP</i>	
AGNOLOTTI AL TARTUFO 	29
<i>Agnolotti Pasta filled with Ricotta, Fresh Black Truffle, Pecorino Romano DOP, Butter, Burgundy Black Truffle</i>	
QUADRATI DI SPINACI 	23
<i>Calabro Ricotta and Spinach Filled Ravioli, Mutti Cherry Tomato Sauce, Basil, 12-Month Parmigiano Reggiano® DOP</i>	
RAVIOLI DI PISELLI 	24
<i>Calabro Ricotta and Pea Filled Pasta, Lemon Butter, Pea Tendrils, Parmigiano Reggiano® DOP</i> <i>Add freshly shaved Black Truffle +21</i>	
LASAGNA EMILIANA	24
<i>Lasagna Sheets, Ragù alla Bolognese, Bechamel, 12-Month Parmigiano Reggiano® DOP</i>	
PAPPARDELLE AL RAGÙ DI FUNGHI 	28
<i>Pappardelle, Mixed Mushroom Ragù, 12-Month Parmigiano Reggiano DOP</i> <i>Add freshly shaved Black Truffle +21</i>	
TAGLIATELLE ALLA NORCINA	29
<i>Homemade Tagliatelle, Sweet Sausage, Mushroom Ragù, 18-Month Parmigiano Reggiano® DOP</i>	

PASTA SECCA

Afeltra pasta made in Gragnano, Napoli; Served al dente

LO SPAGHETTO AL POMODORO 	18
<i>Afeltra Spaghetti, Così Com'è Datterino Tomatoes, ROI Extra Virgin Olive Oil, Sea Salt, Basil</i> <i>Add Mozzarella di Bufala +6</i>	
BUCATINI FAVA E PANCETTA	25
<i>Afeltra Bucatini, Piacentini Pancetta, Fava Beans, Parmigiano Reggiano DOP Crema, Pecorino Fulvi</i>	
RIGATONI ALLA CARBONARA	27
<i>Afeltra Rigatoni, San Carlo Guanciale, Pecorino Romano Fulvi, Chino Valley Farm Eggs, Black Pepper</i>	
SPAGHETTI CACIO E PEPE 	23
<i>Afeltra Spaghetti, Pecorino Romano Fulvi, Black Pepper</i>	
LINGUINE ALL'ASTICE	39
<i>Afeltra Linguine, Wild Canadian Lobster Meat, Lobster Sauce</i>	

CLASSICI

POLLO ALLA MILANESE	33
<i>Crispy Jidori Chicken Breast, Little Gem</i>	
TAGLIATA DI CONTROFILETTO* 	48
<i>Creekstone New York Steak, Arugula Salad, Shaved Parmesan, Balsamic Vinegar</i>	
BRANZINO	44
<i>Grilled Branzino, Lemon, Cherry Tomatoes, Fingerling Potatoes</i>	
PESCE SPADA ALLA GRIGLIA 	35
<i>Pacific Grilled Swordfish, Radichio, Endive Salad, Cherry Tomatoes, Agostino Recca Capers</i>	

GNOCCHI

Our Gnocchi are made in-house daily with Russet potatoes and pressed with ridges to better hold sauce.

PESTO GENOVESE 	23
<i>Potato Gnocchi, Basil Pesto, Agriform Parmigiano Reggiano DOP</i>	
SORRENTINA 	25
<i>Potato Gnocchi, Mutti Tomato, Fresh Housemade Mozzarella, Basil</i>	
ASPARAGI E PARMIGIANO 	25
<i>House made Potato Gnocchi, Asparagus, Parmigiano Reggiano DOP Crema</i>	

TRUFFLES

Fresh Urbani Truffles from Umbria, Italy;
Shaved Table-Side on to Any Dish of Your Choice.

Black Winter Truffle Supplement 21/3g
Their earthy, robust flavor are reminiscent of the deep forests they grow in. These truffles are best enjoyed thinly shaved in their raw form as a finishing touch.



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.



Enjoy complimentary Balsamic Vinegar of Modena IGP from Ponti on request. Made in Vignola using must from Emilia Romagna grapes, Ponti's Balsamic Vinegar of Modena IGP is slowly matured in wood casks to impart distinctive scents and flavors. Pick up a bottle in our marketplace!

LEGGERA PIZZA DOUGH +4

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.

PIZZA

ROSSOPOMODORO

pizzeria napoletana

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

"A RUOTA DI CARRO" MARGHERITA  21

A crispier, wider pizza from Napoli, dating back to the 1500s
Buffalo Mozzarella, San Marzano Tomato Sauce, Fresh Basil, Extra Virgin Olive Oil

MARINARA TSG  18

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

QUATTRO FORMAGGI  21

Grana Padano DOP, Pecorino Romano, Buffalo Mozzarella, Gorgonzola Dolce, Fresh Basil, Extra Virgin Olive Oil
Add freshly shaved Black Truffle +21

MARGHERITA VERACE TSG  20

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

CALZONE 21

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

MASSESE 22

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

CAPRICCIOSA 23

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

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

SALUMIERE 27

San Marzano Tomato Sauce, Buffalo Mozzarella, Spicy Salami, Rovagnati Gran Biscotto Ham, Sweet Italian Sausage, Fresh Basil, Extra Virgin Olive Oil

NORCINA  30

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

TRUFFLES

WHAT IS A BLACK WINTER TRUFFLE?

The **black winter truffle** is a tuber found in the wild forests of Italy. It grows near oak and hazel trees in the picturesque regions of Umbria and Piemonte. Among truffles, it's known for its earthy, robust flavors, and is available only during the short harvest season, from December to March.

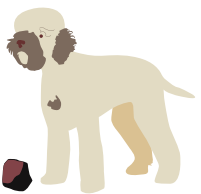


CLIMATE & ENVIRONMENT

In recent years, rising temperatures have caused concern among the truffle hunters of Northern and Central Italy. The black winter truffle requires cool forests with dense old-growth trees. The longer, hotter summers disrupt the delicate balance of their woodland ecosystem and make them even more rare and unpredictable.

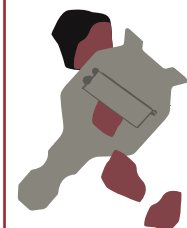
LAGOTTO ROMAGNOLO

This "water retriever" from Emilia-Romagna is one of several dog breeds typically used to sniff out truffles.



URBANI TRUFFLES: THE HUNTERS

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



HOW TO EAT THEM
Black winter truffles are best enjoyed thinly shaved in their raw form as a finishing touch over pasta, risotto, meat dishes, or used in a traditional sauce of warm olive oil, garlic, and pepper.



Eataly is proud to partner with the Italian Trade Agency (ITA), to help you expand your knowledge of authentic and traditional Italian food and wine. ITA is a governmental agency that supports the business development of Italian companies abroad.

VINI

SPUMANTI | SPARKLING

APERITIVO & COMFORT FOOD

Prosecco NV Ronco Belvedere, *Veneto*

Rosato NV Flor, *Veneto*



14 56

15 60

FOR CHAMPAGNE LOVERS

Trento DOC Brut Rose NV Ferrari, *Trentino Alto-Adige*

Franciacorta Brut NV Contadi Castaldi, *Lombardia*

22 88

19 76

JUST SWEET ENOUGH

Moscato d'Asti Brandini, *Piemonte*

Lambrusco 'Vecchia Modena' Cleto Chiarli, *Emilia Romagna*

13 52

14 56

BIANCHI | WHITE

WARMER DAYS

Pinot Grigio 2021 Elena Walch, *Alto-Adige*

Sauvignon Blanc 2021 Specogna, *Friuli*

Falanghina 2020 Feudi di San Gregorio, *Campania*

16 64

15 60

14 56

DRY AND CITRUSY

Zamó Bianco 2020 Le Vigne di Zamó, *Friuli*

Gavi di Gavi 2021 Fontanafredda, *Piemonte*

14 56

17 68

CHARDONNAY STYLE

Vespa Bianco 2018 Bastianich, *Friuli*

Chardonnay 2020 'Father's Eyes' di Leonardo, *Friuli*

20 80

18 72

VINI BY THE BOTTLE

BIANCHI | WHITE

Gruner Veltliner 2021 Abbazia di Novacella, *Alto-Adige*

Sauvignon Blanc Russiz Superiore 2020 Marco Felluga, *Friuli*

Pinot Grigio 'Sivi' 2020 Movia, *Friuli*

Vermentino Etichetta Nera 2021 Lunae, *Liguria*

Cervaro Della Sala 2020 Antinori, *Umbria*

Chardonnay 2020 Planeta, *Sicilia*

65

70

75

92

140

95

ROSSI | RED

Barbaresco 2016 Pio Cesare, *Piemonte*

Barolo 2017 Borgogno, *Piemonte*

Bolgheri 'Villa Donoratico' 2017 Tenuta Argentera, *Toscana*

Bolgheri 'Cont'ugo' 2020 Antinori, *Toscana*

Tignanello 2019 Antinori, *Toscana*

Pinot Noir Riserva 'Monticol' 2019 Terlan, *Trentino*

Futuro' 2018 Colombaio di Cencio, *Toscana*

Chianti Classico G.S. 'Il Grigio' 2017 San Felice, *Toscana*

Etna Rosso 'Villa Dei Baroni' 2017 Carranico, *Sicilia*

Syrah 2016 Planeta, *Sicilia*

185

195

117

152

295

95

100

110

105

85

ROSATI | ROSÈ

CHEERFUL AND FRUITY

Rosato 2021 Vistini, *Friuli*

Solerose 2021 Fontanafredda, *Piemonte*



15 60

16 64

ONE OF A KIND

'Vetere' 2021 San Salvatore, *Campania*

17 68

ROSSI | REDS

SOFT AND BRIGHT FOR ANY BITE

Barbera d'Alba 2021 Borgogno, *Piemonte*

Chianti Classico 2019 Castello la Leccia, *Toscana*

Cabernet 2019 La Mozza, *Toscana*

Montepulciano d'Abruzzo 2021 Marchesi Migliorati, *Abruzzo*

Syrah 2018 Feudi Branciforti dei Bordonaro, *Sicilia*

17 68

17 68

17 68

15 60

15 60

PINOT NOIR AND FRIENDS

Nebbiolo 'Filari Corti' 2019 Brandini, *Piemonte*

Pinot Nero 2020 Erste+Neue, *Alto-Adige*

Valpolicella Classico 2020 Allegrini, *Veneto*

17 68

18 72

16 64

BOLD WITH ELEGANCE

Barolo 2016 Casa E. di Mirafiore, *Piemonte*

Amarone 2014 Musella, *Veneto*

Bruciato 2020 Antinori, *Toscana*

Brunello di Montalcino 2016, Libero, *Toscana*

28 112

28 112

20 80

26 104

BIRRA

Peroni Lager Euro Pale

10

Lager, 5.1% ABV, *Italia*

Menabrea, Ambrata

10

Amber Lager, 5.0% ABV, *Italia*

Dogfishhead 60 Minute

10

IPA, 6% ABV, *Delaware*

Birra Friuli

10

Lager, 4.7% ABV, *Italia*

BIBITE NATURALI

LURISIA LIMONATA

6

DIET MOLE COLA

6

MOLE COLA

6

THE KOLLO

9

Ice Tea 12.8 oz

MOCKTAILS

CUCUMBER MINT

12

Cucumber, Mint, Lemon, Sparkling Water

STRAWBERRY FIZZ

12

Housemade Strawberry Syrup, Lemon, Thyme, Sparkling Water

LE CUCINE di EATALY

LA PIZZA & LA PASTA

EATALY