

# LA PIZZA & LA PASTA

## MOZZARELLA BAR

Served simply with extra virgin olive oil & sea salt

### STEP 1: CHOOSE YOUR MOZZARELLA:

Made fresh in house daily

**HOUSEMADE**  
MOZZARELLA | 21  
Hand-pulled ball of mozzarella made with cow's milk

**BURRATA** | 25  
Soft, cream-filled ball of mozzarella from Italian cheesemakers Caseificio Artigiana in Puglia

**STRACCIATELLA** | 23  
Stretched mozzarella curds and cream from Di Stefano in California

### STEP 2: CHOOSE YOUR SALUMI:

**Ferrarini**  
PROSCIUTTO DI PARMA  
DOP AGED 18 MONTHS | 9  
Aged in a town on the banks of the Parma River

**Casella's**  
SOPPRESSATA | 8  
Southern Italian salume

**Casella's**  
COPPA | 8  
A specialty of Piacenza in Emilia-Romagna

### STEP 3: CHOOSE YOUR VERDURE: 1 for \$4 / 2 for \$6 / 3 for \$8

ROASTED TOMATO  
ARTICHOKE

BASIL PESTO  
PEPERONATA



**PIATTO DEL GIORNO**

**TAGLIERE PROSCIUTTO E BUFALA | 21**

Prosciutto Di San Daniele DOK Dall'ava DOP Aged 24 Months, Mozzarella Di Bufala Caseificio Auriemma, Arugula

**CELEBRATE PROSCIUTTO WEEKS**  
March 9–29

## ANTIPASTI

### INDIVA | 16

Endive, Treviso Radicchio, Creamy Pine Nut Citronette, Shaved Parmigiano Reggiano® DOP Aged 18 Months

### RUCOLA | 15

Arugula, Extra Virgin Olive Oil, Lemon, Parmigiano Reggiano® DOP Aged 18 Months

### INSALATA ROMANA | 17 \*

Little Gem, Anchovy, Lemon, Parmigiano Reggiano® DOP Aged 18 Months

### PANZANELLA | 17

Toasted Housemade Rustic Bread, Peas, Arugula, Mint, Cherry Tomatoes, Fennel, Lemon Vinaigrette

### LA STELLA | 16

Pizza With Cherry Tomato, Arugula, Shaved Parmigiano Reggiano® DOP Aged 18 Months, Fresh Basil, Extra Virgin Olive Oil

### ARANCINI | 16

Arborio Rice, Ragù Alla Bolognese

### FRITTO DI CALAMARI | 19

Calamari, Lemon, Parsley

### POLPETTE AL POMODORO | 16

Housemade Meatball, Mutti Tomato Passata, Herb Bread Crumbs, Pecorino Romano

## PASTA

**Pasta Secca** · Afeltra pasta made in Gragnano, Napoli; served al dente

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

### LO SPAGHETTO CLASSICO

Our spaghetti is cooked in salted water until al dente, then prepared with the perfect sauce. Choose your favorite classic Italian preparation.

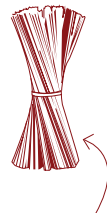
add Auriemma Buffalo Mozzarella +9

#### Al Pomodoro | 16

Hand-Crushed Whole Mutti Tomatoes, Basil, Extra Virgin Olive Oil  
"It's difficult to be simple"

#### Cacio e Pepe | 17

Pecorino Romano, Cracked Black Pepper  
A classic recipe so delicious it hasn't changed since the Roman empire.



SPAGHETTI  
An Italian classic enjoyed throughout Italy.

### LINGUINE con Frutti di Mare | 29

Afeltra Linguine di Gragnano IGP, Squid, Shrimp, Mussels, Clams, Tomato, Chili Pepper

### BUCATINI all'Amatriciana | 21

Afeltra Bucatini di Gragnano IGP with Mutti Tomato, Guanciale, Pecorino Romano, Chili Pepper

### VESUVIO con Ragù di Maiale | 23

Volcano-Shaped Pasta, Pork Sausage, Broccoli Rabe, Chili Flake, Anchovy Breadcrumbs

### ZITI alla Norma | 22

Afeltra Ziti di Gragnano IGP, Eggplant, Tomato, Basil, Ricotta Salata

**Pasta Fresca** · Made at our fresh pasta counter daily

### QUADRATINI di Ricotta | 21

Calabro Ricotta and Spinach-Filled Pasta, Mutti Tomato, Basil, Parmigiano Reggiano® DOP Aged 18 Months

### AGNOLOTTI al Tartufo | 26

Meat-Filled Pasta, Black Truffle Butter, Parmigiano Reggiano® DOP Aged 18 Months

### PAPPARDELLE Anatra e Funghi | 31

Housemade Pappardelle, Duck and Mushroom Ragù, Pecorino Romano

### RAVIOLI di Zucca | 21

Roasted Butternut Squash, Parmigiano Reggiano® DOP Aged 18 Months, Brown Butter, Sage, Amaretti Cookies

TAGLIATELLE  
Fresh, authentic Italian egg pasta, made in house every day.

### TAGLIATELLE alla Bolognese | 26

Thin, Ribbon-Shaped, Housemade Pasta, Beef and Pork Ragù, Mutti Tomato, Parmigiano Reggiano® DOP Aged 18 Months  
Classic dish from Bologna, Emilia-Romagna



## PIZZA



**Le Gastronomiche** · Our chef-driven pizza selection. The highest quality ingredients served on our Moderna dough, a contemporary take on the classic with a lighter, crispier crust.

### MARGHERITA RUSTICA | 22

San Marzano Tomato, Oregano, Garlic, Mozzarella di Bufala DOP from Campania, Extra Virgin Olive Oil, Fresh Basil, Grana Padano DOP Aged 10 Months

### BURRATA | 26

Burrata, Pesto Cetarese, Lemon Zest, Chives, Black Hawaiian Salt, Fresh Basil, Extra Virgin Olive Oil

### BUFALOTTA | 27

Cherry Tomatoes, Mozzarella di Bufala DOP from Campania, DOK Dall'ava Prosciutto San Daniele DOP 18 Months, Arugula, Basil, Extra Virgin Olive Oil, Shaved Parmigiano Reggiano® DOP Aged 18 Months

### TARTUFO | 29

Mozzarella di Bufala DOP from Campania, Black Truffle and Mushroom Purée, Fresh Black Truffle

**Classica** · Traditional Pizza Napoletana with additional toppings

The classics start with a traditional charred crust, fresh mozzarella, and tomatoes...then we add the highest quality toppings to make for simple pizzas to suit every pizza lover's taste.

### MASSESE | 21

San Marzano Tomato, Mozzarella di Bufala DOP From Campania, Neapolitan Spicy Salami, Fresh Basil, Extra Virgin Olive Oil

### CAPRICCIOSA | 24

San Marzano Tomato, Mozzarella di Bufala DOP from Campania, Rovagnati Prosciutto Cotto, Mushrooms, Artichokes, Olives, Fresh Basil, Extra Virgin Olive Oil

### SALSICCIOTTA | 24

San Marzano Tomato, Mozzarella di Bufala DOP from Campania, Sweet Italian Sausage, Mushrooms, Fresh Basil, Extra Virgin Olive Oil

### QUATTRO FORMAGGI | 21

Mozzarella di Bufala from Campania, Gorgonzola DOP, Grana Padano DOP Aged 10 Months, Pecorino Romano, Fresh Basil, Extra Virgin Olive Oil

### VENTURA | 25

Mozzarella di Bufala DOP from Campania, Ferrarini Prosciutto di Parma DOP, Arugula, Grana Padano DOP Aged 10 Months, Fresh Basil, Extra Virgin Olive Oil

### PUTTANESCA | 20

San Marzano Tomato, Mozzarella di Bufala DOP from Campania, Red Onions, Black Gaeta Olives, Sicilian Anchovies, Garlic, Fresh Basil, Extra Virgin Olive Oil

**Tradizionale** · The original pizza Napoletana

Eataly has teamed up with the experts at Rossopomodoro to bring you traditional Neapolitan pizza: creamy mozzarella, charred yet elastic crust, and sweet San Marzano tomatoes.

### MARGHERITA VERACE TSG | 19

San Marzano Tomato, Mozzarella di Bufala DOP from Campania, Fresh Basil, Extra Virgin Olive Oil

### MARINARA | 16

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

### CALZONE | 21

Filled with Ricotta Cheese, Mozzarella di Bufala DOP from Campania, San Marzano Tomato, Rovagnati Prosciutto Cotto, Fresh Basil, Extra Virgin Olive Oil

### COSACCA | 18

San Marzano Tomato, Pecorino Romano, Fresh Basil, Extra Virgin Olive Oil

### 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.

### GLUTEN-FREE CASARECCE PASTA from Garofolo

AVAILABLE AS A GLUTEN-FREE ALTERNATIVE WITH ANY SAUCE OR RAGÙ  
Garofolo Pasta's gluten-free line is made from rice, corn & quinoa flours.



# VINI

Vintages on wines are subject to change



– By the Glass option available [\$Glass/\$Bottle]

## SECCO FRIZZANTE

### DRY SPARKLING

	BOLLICINE DI PROSECCO MV <b>Serafini &amp; Vidotto</b>   Veneto   <i>Glera</i>	14/56
	SPUMANTE ROSÉ BRUT MV <b>Flor</b>   Veneto   <i>Pinot Nero &amp; Glera</i>	12/48
	TRENTO DOC BRUT MV <b>Ferrari</b>   Trentino-Alto Adige   <i>Chardonnay</i>	18/72
30100	FRANCIACORTA BRUT MV <b>Bellavista</b>   Lombardia   <i>Chardonnay &amp; Pinots</i>	72
30113	FRANCIACORTA ROSE BRUT MV <b>Contadi Castaldi</b>   Lombardia <i>Chardonnay &amp; Pinot Nero</i>	80

## DOLCE FRIZZANTE

### SWEET SPARKLING

30307	“ROSA REGALE” 2017 <b>Banfi</b>   Piemonte   <i>Brachetto d’Acqui</i>	54
	MOSCATO D’ASTI 2018 <b>Brandini</b>   Piemonte	12/48
	“CONCERTO” LAMBRUSCO 2017 <b>Medici Ermete</b>   Emilia-Romagna   <i>Salamino Lambrusco</i>	15/60

## BIANCHI

### WHITES

	LANGHE ARNEIS 2017 <b>Il Pavone</b>   Piemonte	13/52
	“FIORA” VERDICCHIO 2016 <b>Fulvia Tombolini</b>   Marche	12/48
	FALANGHINA 2017 <b>Feudi di San Gregorio</b>   Campania	16/64
	“ERA ORA” 2016 <b>Giacomo Borgogno &amp; Figli</b>   Piemonte <i>Riesling</i>	18/72
25023	“SAN LEONARDO” 2017 <b>Guerrieri Gonzaga</b>   Trentino-Alto Adige <i>Sauvignon</i>	75
	GAVI DI GAVI 2017 <b>Santa Vittoria</b>   Piemonte   <i>Cortese</i>	13/52
	“LAMELLE” 2017 <b>Il Borro</b>   Toscana   <i>Chardonnay</i>	19/76
11806	POMINO BIANCO 2017 <b>Frescobaldi</b>   Toscana   <i>Chardonnay &amp; Pinot Bianco</i>	60
23022	CHARDONNAY 2017 <b>Planeta</b>   Sicilia	103
27063	“RIFF” 2018 <b>Alios Lageder</b>   Veneto   <i>Pinot Grigio</i>	42

## BIANCHI (Continued)

### WHITES

25028	PINOT GRIGIO 2018 <b>Maso Poli</b>   Trentino-Alto Adige	72
28014	“VESPA BIANCO” 2015 <b>Bastianich</b>   Friuli-Venezia Giulia   <i>Chardonnay, Sauvignon, Picolit</i>	84

## ROSATI

### ROSÉS

	ROSATO DI REFOSCO 2017 <b>Bastianich</b>   Friuli-Venezia Giulia	12/48
31010	“SOLEROSE” 2017 <b>Fontanafredda</b>   Piemonte   <i>Barbera, Dolcetto &amp; Nebbiolo</i>	52
	“REGALEALI LE ROSE” TERRE SICILIANE 2017 <b>Tasca d’Almerita</b>   Sicilia   <i>Nerello Mascalese</i>	13/52

## ROSSI

### REDS

	BARBERA D’ALBA SUPERIORE 2014 <b>Casa E. di Mirafiore</b>   Piemonte	16/64
	DOGLIANI 2015 <b>San Romano</b>   Piemonte   <i>Dolcetto</i>	16/64
10611	“SIRÌ D’JERMU” DOGLIANI SUPERIORE 2016 <b>Pecchenino</b>   Piemonte   <i>Dolcetto</i>	60
16000	“RUBRATO” 2015 <b>Feudi di San Gregorio</b>   Campania   <i>Aglianico</i>	60
21002	“VIGNE TZERIAT RESERVE” 2015 <b>Grosjean</b>   Valle d’Aosta   <i>Pinot Noir</i>	75
	ETNA ROSSO 2016 <b>Tornatore</b>   Sicilia   <i>Nerello Mascalese &amp; Cappuccio</i>	16/64
23011	FRAPPATO VITTORIA 2016 <b>Planeta</b>   Sicilia   <i>Frappato</i>	56
25030	“MECZAN” 2016 <b>J. Hofstätter</b>   Trento-Alto Adige   <i>Pinot Noir</i>	55
	“INNO DI SAN GIOVE” 2015 <b>Certosa di Beligiardo</b>   Toscana   <i>Sangiovese</i>	14/56
11502	CHIANTI CLASSICO 2016 <b>Dievole</b>   Toscana   <i>Sangiovese Blend</i>	53
11522	CHIANTI RUFINA RISERVA 2015 <b>Nipozzano</b>   Toscana   <i>Sangiovese &amp; Malvasia Nera</i>	85
24009	“ZIGGURAT” MONTEFALCO ROSSO 2015 <b>Tenute Lunelli</b>   Umbria <i>Sangiovese, Sagrantino, Merlot</i>	72
11338	“CHIOSTRO DI VENERE” 2015 <b>Certosa di Beligiardo</b>   Toscana <i>Cabernet Sauvignon &amp; Sangiovese</i>	84

## ROSSI (Continued)

### REDS

	BRUNELLO DI MONTALCINO 2012 <b>La Gerla</b>   Toscana   <i>Sangiovese</i>	28/112
11074	BRUNELLO DI MONTALCINO “MOZART WINE” 2013 <b>Il Paradiso di Frassina</b>   Toscana   <i>Sangiovese</i>	120
10716	LANGHE NEBBIOLO 2016 BRANDINI   Piemonte	64
10301	BARBARESCO 2015 <b>Santa Vittoria</b>   Piemonte   <i>Nebbiolo</i>	80
10004	BAROLO 2013 <b>Giacomo Borgogno &amp; Figli</b>   Piemonte   <i>Nebbiolo</i>	200
10072	BAROLO MARCENASCO 2015 <b>Renato Ratti</b>   Piemonte   <i>Nebbiolo</i>	110
	“VINI ORSONE” 2016 <b>Bastianich</b>   Friuli   <i>Schioppettino</i>	15/60
24003	MONTEFALCO ROSSO 2015 <b>Arnaldo Caprai</b>   Umbria <i>Sangiovese, Sagrantino &amp; Merlot</i>	52
29001	MERLOT 2013 <b>Venica</b>   Friuli-Venezia Giulia	53
	“MEDITERRA” 2016 <b>Poggio al Tesoro</b>   Toscana <i>Syrah, Merlot, Cabernet Sauvignon</i>	18/72
	“CAMPOFIORIN” ROSSO DEL VERONESE 2013 <b>Masi</b>   Veneto   <i>Corvina Blend</i>	16/64
29016	CABERNET FRANC 2017 <b>Le Monde</b>   Friuli-Venezia Giulia	55
	“PHIGAIÀ” 2015 <b>Serafini &amp; Vidotto</b>   Veneto   <i>Cabernets &amp; Merlot</i>	23/92
11205	“ROSSO DEL NOTRI” 2017 <b>Tua Rita</b>   Toscana   <i>Cabernet, Merlot &amp; Syrah</i>	56
19003	“TORCICODA” DEL SALENTO 2015 <b>Tormaresca</b>   Puglia   <i>Primitivo</i>	52
15000	MONTEPULCIANO D’ABRUZZO 2017 <b>Valle Reale</b>   Abruzzo	49
11214	“LUCENTE” 2015 <b>Tenuta Luce</b>   Toscana   <i>Merlot &amp; Sangiovese</i>	79
20357	“MISSONI” 2013 <b>Feudi del Pisciotto</b>   Sicilia   <i>Cabernet Sauvignon</i>	85
27010	AMARONE DELLA VALPOLICELLA CLASSICO 2015 <b>Sartori</b>   Veneto   <i>Corvina, Corvinone, Rondinella</i>	114

## COCKTAILS

<b>MARTINI NEGRONI</b>	16
Bombay Sapphire Gin, Martini & Rossi Speciale Bitter, Rubino Sweet Vermouth	
<b>ITALIAN PALOMA</b>	16
Fortaleza Blanco Tequila, Marendry Amarena Aperitivo, Grapefruit, Fever Tree Indian Tonic	

<b>LIMONCELLO SPRITZ</b>	15
Pallini Limoncello, Flor Prosecco, Soda, Rosemary	
<b>BELLINI</b>	14
Peach pureé and Prosecco by Canella	
<b>NOT YOUR NONNA’S TEA</b>	16
Pallini Peachchello, Longbranch Bourbon, Lurisia Chinotto Soda, Lemon Juice	

<b>FROSÉ</b>	15
Avua Cachaca Prata, Rosato, Kelvin Slush Frozen Organic Mix	
<b>FROSÉ BLANC</b>	15
Ketel One Botanical Cucumber and Mint, Dry White Wine, Kelvin Slush Frozen Organic Mix	



## BIRRA | BEER

### BOTTLED & DRAFT

<b>PERONI (DRAFT)</b>	9
NASTRO AZZURRO European Pale Lager   5.10% ABV	
<b>60 MINUTE IPA (DRAFT)</b>	9
DOGFISH HEAD Indian Pale Ale 6% ABV	
<b>LA ROSSA</b>	9
BIRRA MORETTI Doppelbock   7.2% ABV	
<b>GOOSE ISLAND CO.</b>	8
312 URBAN WHEAT American Wheat Pale Ale 4.2% ABV	
<b>LEFT HAND BREWING</b>	9
MILK STOUT 6% ABV	
<b>SEATTLE CIDER</b>	9
SEMI-SWEET Cider   6.5% ABV	



## BIBITE TUTTE NATURALI

### ALL NATURAL DRINKS

LURISIA	8 / 33.8 fl oz
Sparkling, Still	
LURISIA	6 / 9.3 fl oz
Aranciata, Gazzosa	

**MOLECOLA**

MOLE COLA	6 / 12.8 fl oz
Italian Cola	
SUGAR-FREE MOLE COLA	6 / 12.8 fl oz
Italian Cola	

NIASCA PORTOFINO	6 / 8.75 fl oz
Sparkling Limonata	
BALADIN MELA ZEN	9 / 11.15 fl oz
Ginger & Apple Soda	

**S.PELLEGRINO**

SAN PELLEGRINO	6 / 6.7 fl oz
Blood Orange	

## DIGESTIVI

<b>PALLINI LIMONCELLO</b>	10	<b>FERNET BRANCA</b>	10	<b>MONTANARO</b>	13
Lazio		Lombardia		“ALCHIMISTA” GRAPPA	
<b>PALLINI PEACHELLO</b>	10	<b>LAZZARONI SAMBUCA</b>	10	Piemonte	
Lazio		Lombardia		<b>FONTANFREDDA</b>	14
<b>MELETTI AMARO</b>	11	<b>BRAULIO AMARO</b>	12	BAROLO CHINATO	
Marche		Lombardia		Piemonte	