

## LA PIZZA &amp; LA PASTA

PIZZA & PASTA WEEKS  
MAY 13 - 24

PIZZA PORRI E SALICCIA | 25 *add egg for 2*  
Ramps, Mozzarella di Bufala DOP from Campania, Sausage, Chili Pepper, Parmigiano Reggiano® DOP

PENNE INTEGRALI PRIMAVERA | 21  
Baby Carrots, Peas, Snap Peas, Asparagus, Fava Beans, Ricotta Salata

## ANTIPASTI

BARBABIETOLA | 14  
Roasted Beets, Ricotta, Toasted Pistachios, Citrus Vinaigrette

RUCOLA | 15  
Arugula, Extra Virgin Olive Oil, Lemon, Parmigiano Reggiano® DOP

INSALATA ROMANA | 17 \*  
Little Gem, Anchovy, Lemon, Parmigiano Reggiano® DOP

INSALATA PRIMAVERA | 19  
Butter Lettuce, Spring Vegetables, Stracciatella

LA STELLA | 16  
Pizza With Cherry Tomato, Arugula, Shaved Parmigiano Reggiano® DOP, Fresh Basil, Extra Virgin Olive Oil

## FRITTI

ARANCINI | 16  
Arborio Rice, Ragù Alla Bolognese

FRITTELLE DI RICOTTA | 15  
Ricotta Fritters, Pickled Peppers, Lemon

FRITTO MISTO DI PESCE | 18  
White Fish, Shellfish, Calamari, Lemon

CARCIOFI FRITTI | 17  
Artichokes, Shishito Peppers, Lemon Aioli

## PASTA

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

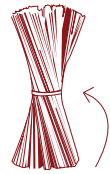
The best grain, bronze-extruded and dried at controlled temperatures for up to 2 days, following 400 years of tradition

LO SPAGHETTO CLASSICO | 16 each

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

*Cacio e Pepe*  
18-Month Parmigiano Reggiano® DOP, Fulvi® Pecorino Romano DOP, Black Pepper  
A classic recipe so delicious it hasn't changed since the Roman empire.

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



SPAGHETTI  
An Italian  
classic enjoyed  
throughout Italy.

LINGUINE *con Pesto Trapanese* | 21  
String Pasta, Tomato, Basil and Almond Pesto, Extra Virgin Olive Oil

BUCATINI *all'Amatriciana* | 21  
Afeltra Bucatini with Tomato, Guanciale, Red Onion, Fulvi® Pecorino Romano DOP, Chili Pepper

VESUVIO *con Ragù di Maiale* | 23  
Volcano Shaped Pasta, Calabrian-Style Pork Ragù, Tomato, Fulvi® Pecorino Romano DOP

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

AGNOLOTTI *del Plin* | 25  
Meat-Filled Pasta, Black Truffle Butter, Parmigiano Reggiano® DOP

QUADRATINI *di Ricotta* | 21  
Filled with Ricotta and Spinach, Lemon Butter, Walnut Pesto

TAGLIATELLE AL NERO DI SEPPIA *con Frutti di Mare* | 29  
Housemade Squid Ink Pasta, Squid, Shrimp, Mussels, Clams, Tomato, Chili Pepper

FIORI *ai Piselli* | 23  
English Pea and Ricotta Filled Ravioli, Crispy Prosciutto Di Parma DOP, Ricotta Salata

TAGLIATELLE *con Ragù alla Bolognese* | 26  
Ribbon Cut Pasta, Bologna-Style Ragù  
Classic dish from Bologna, Emilia-Romagna

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



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.

## MOZZARELLA BAR

Served simply with extra virgin olive oil & sea salt

## 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

## CHOOSE YOUR SALUMI:

Casella's  
SOPPRESSATA | 8  
Southern Italian salume

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

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

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

ROASTED TOMATO  
ARTICHOKE

BASIL PESTO  
PEPERONATA



## 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 | 21  
San Marzano Tomato, Oregano, Garlic, Mozzarella di Bufala DOP from Campania, Extra Virgin Olive Oil, Fresh Basil, Grana Padano DOP

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

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 | 23  
San Marzano Tomato, Mozzarella di Bufala DOP from Campania, Rovagnati Prosciutto Cotto, Mushrooms, Artichokes, Olives, Fresh Basil, Extra Virgin Olive Oil

SALICCIA | 23  
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, Fulvi® Pecorino Romano DOP, Fresh Basil, Extra Virgin Olive Oil

VENTURA | 23  
Mozzarella di Bufala DOP from Campania, Ferrarini Prosciutto di Parma DOP, Arugula, Grana Padano DOP, 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 | 17  
San Marzano Tomato, Fulvi® Pecorino Romano DOP, 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 GLUTTEN-FREE ALTERNATIVE WITH ANY SAUCE OR RAGÙ  
Garofalo 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>	12/48
30206	"CREDE" PROSECCO DI VALDOBBIADONE MV <b>Bisol</b>   Veneto   <i>Glera</i>	61
	PROSECCO ROSE 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
	FRANCIACORTA ROSE BRUT MV <b>Contadi Castaldi</b>   Lombardia   <i>Chardonnay &amp; Pinot Nero</i>	20/80

## DOLCE FRIZZANTE

### SWEET SPARKLING

	LAMBRUSCO AMABILE MV <b>Cleto Chiarli</b>   Emilia-Romagna   <i>Lambrusco Grasparossa</i>	12/48
30307	"ROSA REGALE" 2017 <b>Banfi</b>   Piemonte   <i>Brachetto d'Acqui</i>	54
	MOSCATO D'ASTI 2018 <b>Brandini</b>   Piemonte	11/45

## BIANCHI

### WHITES

	LANGHE ARNEIS 2017 <b>Il Pavone</b>   Piemonte   <i>Arneis</i>	13/52
	"FIORA" VERDICCHIO 2016 <b>Fulvia Tombolini</b>   Marche	11/45
	FIANO DI AVELLINO 2016 <b>Feudi di San Gregorio</b>   Campania   <i>Fiano</i>	18/72
	GAVI 2017 <b>Santa Vittoria</b>   Piemonte   <i>Cortese</i>	13/52
22002	"COSTAMOLINO" 2017 <b>Argiolas</b>   Sardegna   <i>Vermentino</i>	56
27053	"FROM BLACK TO WHITE" 2009 <b>Zýme</b>   Veneto   <i>Rondinella Bianca Blend</i>	64
	"ERA ORA" 2016 <b>Giacomo Borgogno &amp; Figli</b>   Piemonte   <i>Riesling</i>	18/72
13802	"PLENIO" VERDICCHIO DEI CASTELLI DI JESI CLASSICO RISERVA 2014 <b>Umani Ronchi</b>   Marche	85
28006	SAUVIGNON 2017 <b>Scarbolo</b>   Friuli-Venezia Giulia	56
25023	"SAN LEONARDO" 2017 <b>Guerrieri Gonzaga</b>   Trentino-Alto Adige   <i>Sauvignon</i>	75
28012	PINOT GRIGIO 2017 <b>Livio Felluga</b>   Friuli-Venezia Giulia	70
11800	"LAMELLE" 2016 <b>Il Borro</b>   Toscana   <i>Chardonnay</i>	62
	"LA PIETRA" 2016 <b>Cabreo</b>   Toscana   <i>Chardonnay</i>	19/76

## BIANCHI (Continued)

### WHITES

11806	POMINO BIANCO 2017 <b>Frescobaldi</b>   Toscana   <i>Chardonnay &amp; Pinot Bianco</i>	60
23022	CHARDONNAY 2017 <b>Planeta</b>   Sicilia	103

## 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
	ROSA D'ALTA MURGIA 2016 <b>Masseria San Magno</b>   Puglia   <i>Montepulciano</i>	16/64
31006	ETNA ROSATO 2016 <b>Graci</b>   Sicilia   <i>Nerello Mascalese &amp; Cappuccio</i>	54

## ROSSI

### REDS

	BARBERA D'ALBA SUPERIORE 2014 <b>Casa E. di Mirafiore</b>   Piemonte	15/60
	DOGLIANI 2015 <b>San Romano</b>   Piemonte   <i>Dolcetto</i>	15/60
10605	"LA LEPRE" DOLCETTO DI DIANO D'ALBA 2010 <b>Fontanafredda</b>   Piemonte	86
16000	"RUBRATO" 2015 <b>Feudi di San Gregorio</b>   Campania   <i>Aglianico</i>	60
25004	PINOT NERO 2015 <b>Abazia di Novacella</b>   Trentino-Alto Adige   <i>Pinot Noir</i>	59
11258	POMINO PINOT NOIR 2013 <b>Frescobaldi</b>   Toscana	90
21007	"VIGNE MERLETTA" 2010 <b>Grosjean</b>   Valle d'Aosta   <i>Fumin</i>	95
	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
	"I PERAZZI" 2016 <b>La Mozza</b>   Toscana   <i>Sangiovese</i>	13/52
11502	CHIANTI CLASSICO 2016 <b>Dievole</b>   Toscana   <i>Sangiovese Blend</i>	53
11509	"PEPPOLI" CHIANTI CLASSICO 2013 <b>Antinori</b>   Toscana   <i>Sangiovese Blend</i>	78
11522	"CHIANTI RUFINA RISERVA 2014 <b>Nipozzano</b>   Toscana   <i>Sangiovese &amp; Malvasia Nera</i>	85
24013	"RUBESCO" ROSSO DI TORGIANO 2011 <b>Lungarotti</b>   Umbria   <i>Sangiovese &amp; Colorino</i>	94
11001	BRUNELLO DI MONTALCINO 2013 <b>Uccelliera</b>   Toscana   <i>Sangiovese</i>	132
11004	BRUNELLO DI MONTALCINO 2013 <b>Altesino</b>   Toscana   <i>Sangiovese</i>	150

## ROSSI (Continued)

### REDS

11007	BRUNELLO DI MONTALCINO 2013 <b>Banfi</b>   Toscana   <i>Sangiovese</i>	195
10712	"OCHETTI" LANGHE NEBBIOLO 2016 <b>Renalto Ratti</b>   Piemonte	61
10300	BARBARESCO 2015 <b>Castello di Neive</b>   Piemonte   <i>Nebbiolo</i>	95
10004	BAROLO 2013 <b>Giacomo Borgogno &amp; Figli</b>   Piemonte   <i>Nebbiolo</i>	200
10082	BAROLO BUSSIA VIGNETO "BOFANI" 2008 <b>Batasiolo</b>   Piemonte   <i>Nebbiolo</i>	90
10080	BAROLO CANNUBI SAN LORENZO 2011 <b>Camerano</b>   Piemonte   <i>Nebbiolo</i>	189
	"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
	MAGNO ROSSO 2016 <b>Masseria San Magno</b>   Puglia   <i>Uva di Troia &amp; Cabernet Sauvignon</i>	14/56
29001	MERLOT 2013 <b>Venica</b>   Friuli-Venezia Giulia   <i>Merlot</i>	53
11336	"MEDITERRA" 2015 <b>Poggio al Tesoro</b>   Toscana   <i>Syrah, Merlot, Cabernet Sauvignon</i>	68
	"CAMPOFIORIN" ROSSO DEL VERONESE 2013 <b>Masi</b>   Veneto   <i>Corvina Blend</i>	16/64
23050	"SAIA" NERO D'AVOLA 2015 <b>Feudo Maccari</b>   Sicilia	80
29016	CABERNET FRANC 2016 <b>Le Monde</b>   Friuli-Venezia Giulia	55
	"PHIGAI" 2015 <b>Serafini &amp; Vidotto</b>   Veneto   <i>Cabernets &amp; Merlot</i>	23/92
11205	"ROSSO DEL NOTRI" 2016 <b>Tua Rita</b>   Toscana   <i>Cabernet, Merlot &amp; Syrah</i>	56
19003	"TORCICODA" PRIMITIVO DEL SALENTO 2015 <b>Tormaresca</b>   Puglia	52
15000	MONTEPULCIANO D'ABRUZZO 2017 <b>Valle Reale</b>   Abruzzo   <i>Montepulciano</i>	49
24014	SAGRATINO DI MONTEFALCO <b>Cantina Fratelli Pardi</b>   Umbria	110
23021	"TANCREDI" 2015 <b>Donnafugata</b>   Sicilia   <i>Cabernet, Nero d'Avola &amp; Tannat</i>	98
11214	"LUCENTE" 2015 <b>Tenuta Luce</b>   Toscana   <i>Merlot &amp; Sangiovese</i>	79
11223	"PHILIP" 2014 <b>Marchese Mazzei</b>   Toscana   <i>Cabernet Sauvignon</i>	132
11252	"TIGNANELLO" 2015 <b>Antinori</b>   Toscana   <i>Sangiovese &amp; Cabernets</i>	240
27010	AMARONE DELLA VALPOLICELLA CLASSICO 2014 <b>Sartori</b>   Veneto   <i>Corvina, Corvinone, Rondinella</i>	114

## DIGESTIVI

PALLINI LIMONCELLO Lazio	10	LAZZARONI SAMBUCA Lombardia	10
MELETTI AMARO Marche	11	BRAULIO AMARO Lombardia	12
FERNET BRANCA Lombardia	10	MONTANARO "ALCHIMISTA" GRAPPA Piemonte	13

## BIRRA | BEER

### IN BOTTIGLIA | BOTTLED

PERONI NASTRO AZZURRO European Pale Lager   5.10% ABV	8	60 MINUTE IPA DOGFISH HEAD Indian Pale Ale   6% ABV	8
MENABREA AMBRATA LAGER Vienna Lager   5% ABV	8	MOODY TONGUE CARMAMELIZED CHOCOLATE CHURRO Baltic Porter   7% ABV	11
GOOSE ISLAND CO. 312 URBAN WHEAT American Wheat Pale Ale   4.2% ABV	8	SEATTLE CIDER SEMI-SWEET Cider   6.5% ABV	9



## COCKTAILS

FROSÉ Avua Cachaca Prata, Rosato, Kelvin Slush Frozen Organic Mix	15	FROSÉ BLANC Ketel One Botanical Cucumber and Mint, Dry White Wine, Kelvin Slush Frozen Organix Mix	15
APEROL SPRITZ Aperol, Flor Prosecco, soda, orange	15	BELLINI Peach puree and Prosecco by Canella	15





## BIBITE TUTTE NATURALI ALL NATURAL DRINKS

LURISIA Sparkling, Still	8 / 33.8 fl oz	MOLE COLA Italian Cola	6 / 11.5 fl oz
LURISIA Aranciata, Gazzosa	6 / 9.3 fl oz	SUGAR-FREE MOLE COLA Italian Cola	6 / 11.5 fl oz
NIASCA PORTOFINO Sparkling Limonata	6 / 8.75 fl oz	SAN PELLEGRINO Blood Orange	6 / 6.7 fl oz
NIASCA PORTOFINO Sparkling Mandarinata	6 / 11.5 fl oz	ACHILLEA Sparkling Mandarinata	6 / 6.7 fl oz 05.13.19

**MOLECOLA**