

LA PIZZA & LA PASTA

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



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 CAPRESE | 23

Heirloom Tomatoes, Fresh Mozzarella, Basil Pesto

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"

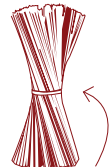
Cacio e Pepe

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 Quattro Formaggi | 23

Summer Squash, Cherry Tomatoes, Basil

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

TAGLIATELLE con Ragù alla Bolognese | 26

Ribbon Cut Pasta, Bologna-Style Ragù

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 | 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

SALSICCIOTTA | 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

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 Serafini & Vidotto Veneto <i>Glera</i>	12/48
30206	"CREDE" PROSECCO DI VALDOBBIADONE MV Bisol Veneto <i>Glera</i>	61
	PROSECCO ROSE MV Flor Veneto <i>Pinot Nero & Glera</i>	12/48
	TRENTO DOC BRUT MV Ferrari Trentino-Alto Adige <i>Chardonnay</i>	18/72
30100	FRANCIACORTA BRUT MV Bellavista Lombardia <i>Chardonnay & Pinots</i>	72
30113	FRANCIACORTA ROSE BRUT MV Contadi Castaldi Lombardia <i>Chardonnay & Pinot Nero</i>	80

DOLCE FRIZZANTE

SWEET SPARKLING

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

BIANCHI

WHITES

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

BIANCHI (Continued)

WHITES

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

ROSATI

ROSÉS

	ROSATO DI REFOSCO 2017 Bastianich Friuli-Venezia Giulia	12/48
31010	"SOLEROSE" 2017 Fontanafredda Piemonte <i>Barbera, Dolcetto & Nebbiolo</i>	52
	ROSA D'ALTA MURGIA 2016 Masseria San Magno Puglia <i>Montepulciano</i>	16/64
31006	ETNA ROSATO 2016 Graci Sicilia <i>Nerello Mascalese & Cappuccio</i>	54

ROSSI

REDS

	BARBERA D'ALBA SUPERIORE 2014 Casa E. di Mirafiore Piemonte	15/60
	DOGLIANI 2015 San Romano Piemonte <i>Dolcetto</i>	15/60
10605	"LA LEPRE" DOLCETTO DI DIANO D'ALBA 2010 Fontanafredda Piemonte	86
16000	"RUBRATO" 2015 Feudi di San Gregorio Campania <i>Aglanico</i>	60
25004	PINOT NERO 2015 Abazia di Novacella Trentino-Alto Adige <i>Pinot Noir</i>	59
11258	POMINO PINOT NOIR 2013 Frescobaldi Toscana	90
21002	"VIGNE TZERIAT RESERVE" 2015 Grosjean Valle d'Aosta <i>Pinot Noir</i>	75
	ETNA ROSSO 2016 Tornatore Sicilia <i>Nerello Mascalese & Cappuccio</i>	16/64
23011	FRAPPATO VITTORIA 2016 Planeta Sicilia <i>Frappato</i>	56
	"I PERAZZI" 2016 La Mozza Toscana <i>Sangiovese</i>	13/52
11502	CHIANTI CLASSICO 2016 Dievole Toscana <i>Sangiovese Blend</i>	53
11509	"PEPPOLI" CHIANTI CLASSICO 2013 Antinori Toscana <i>Sangiovese Blend</i>	78
11522	"CHIANTI RUFINA RISERVA 2014 Nipozzano Toscana <i>Sangiovese & Malvasia Nera</i>	85
24013	"RUBESCO" ROSSO DI TORGIANO 2011 Lungarotti Umbria <i>Sangiovese & Colorino</i>	94
11001	BRUNELLO DI MONTALCINO 2013 Uccelliera Toscana <i>Sangiovese</i>	132
11004	BRUNELLO DI MONTALCINO 2013 Altesino Toscana <i>Sangiovese</i>	150

ROSSI (Continued)

REDS

11007	BRUNELLO DI MONTALCINO 2013 Banfi Toscana <i>Sangiovese</i>	195
10712	"OCHETTI" LANGHE NEBBIOLO 2016 Renalto Ratti Piemonte	61
10300	BARBARESCO 2015 Castello di Neive Piemonte <i>Nebbiolo</i>	95
10004	BAROLO 2013 Giacomo Borgogno & Figli Piemonte <i>Nebbiolo</i>	200
10082	BAROLO BUSSIA VIGNETO "BOFANI" 2008 Batasiolo Piemonte <i>Nebbiolo</i>	90
10080	BAROLO CANNUBI SAN LORENZO 2011 Camerano Piemonte <i>Nebbiolo</i>	189
	"VINI ORSONE" 2016 Bastianich Friuli <i>Schioppettino</i>	15/60
24003	MONTEFALCO ROSSO 2015 Arnaldo Caprai Umbria <i>Sangiovese, Sagrantino & Merlot</i>	52
29001	MERLOT 2013 Venica Friuli-Venezia Giulia	53
11336	"MEDITERRA" 2015 Poggio al Tesoro Toscana <i>Syrah, Merlot, Cabernet Sauvignon</i>	68
	"CAMPOFIORIN" ROSSO DEL VERONESE 2013 Masi Veneto <i>Corvina Blend</i>	16/64
23050	"SAIA" 2015 Feudo Maccari Sicilia <i>Nero d'Avola</i>	80
29016	CABERNET FRANC 2016 Le Monde Friuli-Venezia Giulia	55
	"PHIGAIA" 2015 Serafini & Vidotto Veneto <i>Cabernets & Merlot</i>	23/92
11205	"ROSSO DEL NOTRI" 2016 Tua Rita Toscana <i>Cabernet, Merlot & Syrah</i>	56
19003	"TORCICODA" PRIMITIVO DEL SALENTO 2015 Tormaresca Puglia	52
15000	MONTEPULCIANO D'ABRUZZO 2017 Valle Reale Abruzzo	49
24014	SAGRATINO DI MONTEFALCO Cantina Fratelli Pardi Umbria	110
23021	"TANCREDI" 2015 Donnafugata Sicilia <i>Cabernet, Nero d'Avola & Tannat</i>	98
11214	"LUCENTE" 2015 Tenuta Luce Toscana <i>Merlot & Sangiovese</i>	79
11223	"PHILIP" 2014 Marchese Mazzei Toscana <i>Cabernet Sauvignon</i>	132
11252	"TIGNANELLO" 2015 Antinori Toscana <i>Sangiovese & Cabernets</i>	240
27010	AMARONE DELLA VALPOLICELLA CLASSICO 2014 Sartori 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

COCKTAILS

APEROL SPRITZ Aperol, Flor Prosecco, soda, orange	15	FROSÉ BLANC Ketel One Botanical Cucumber and Mint, Dry White Wine, Kelvin Slush Frozen Organix Mix	15
LIMONCELLO SPRITZ Pallini Limoncello, Flor Prosecco, soda, rosemary	15	BELLINI Peach puree and Prosecco by Canella	15



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
LA ROSSA BIRRA MORETTI Doppelbock 7.2% ABV	9	LEFT HAND BREWING MILK STOUT 6% ABV	9
GOOSE ISLAND CO. 312 URBAN WHEAT American Wheat Pale Ale 4.2% ABV	8	SEATTLE CIDER SEMI-SWEET Cider 6.5% ABV	9



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



06.10.19