

LA PIZZA & LA PASTA

ANTIPASTI

INSALATINA | 10

Arugula, Parmigiano Reggiano® DOP, Villa Manodori Balsamico

BURRATA | 18

Liuzzi Burrata, Market Figs, Saba Vinegar

GRAN TAGLIERE | 29

Chef's Selection of Italian Cured Meats and Cheeses, served with Mostarda and Nuts

PROSCIUTTO DI PARMA DOP E MOZZARELLA | 17

Ferrarini Prosciutto di Parma DOP 18-Months Aged, Housemade Mozzarella, Extra Virgin Olive Oil, Maldon Sea Salt

ARANCINI | 14

Fried Carnaroli Rice Balls, Saffron, Housemade Mozzarella, Prosciutto di Parma 18-Months Aged

CALAMARI | 17

Fried Calamari, Lemon, Parsley

FARRO E ZUCCA | 11

Toasted Farro, Butternut Squash, Radicchio

CRUDO DI TONNO | 19

Seared Tuna, Pistachio, ROI Monocultivar Extra Virgin Olive Oil, Sea Salt

INSALATE

DI CECI | 18

Marinated Chickpeas, Brown Rice, Dried Cranberries, Spinach, Raddichio, Toasted Almonds, Herb Vinaigrette

DI TONNO | 19

Gem Lettuce, Callipo Tuna, Hard Boiled Egg, Potatoes, Cherry Tomatoes, Radish, Black Olives, Lemon Vinaigrette

CAVOLO E QUINOA | 18

Green Kale, Quinoa, Roasted Beets, Goat Cheese, Walnuts, White Wine Balsamic Vinaigrette

ADD ONS

Olive Oil Poached Chicken +6

Marinated Chickpeas +2

PASTA

PASTA SECCA

Afeltra pasta made in Gragnano, Napoli; Served al dente

LO SPAGHETTO AL POMODORO | 14

Spaghetti, Così Com'è Datterino Tomatoes, Extra Virgin Olive Oil, Sea Salt, Basil
Add: Housemade Mozzarella +4, Liuzzi Burrata +6

BUCATINI ALL'AMATRICIANA | 18

Bucatini, Balistreri Guanciale, Mutti Tomatoes, Pecorino Romano Zerto

CACIO E PEPE | 16

Spaghetti, Pecorino Romano Zerto, Black Pepper

ELICHE CON SUGO DI MARE | 29

Corkscrew-Shaped Pasta, Local Squid, Gulf Shrimp, P.E.I. Mussels, Mutti Tomatoes, White Wine, Extra Virgin Olive Oil

VESUVIO CON RAGÙ DI SALSICCIA | 25

Vesuvio Pasta, Sausage and Broccoli Rabe Ragù, Pecorino Romano

PIZZA NAPOLETANA

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

ZUCCARELLA | 25

Roasted Butternut Squash, Buffalo Mozzarella, Speck IGP, Sage

TREVISANA | 23

Braised Radicchio, Sautéed Red Onion, Buffalo Mozzarella, Grana Padano DOP, Villa Manodori Aceto Balsamico

MARINARA TSG | 13

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

CALZONE | 17

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

QUATTRO FORMAGGI | 17

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

MARGHERITA VERACE TSG | 16

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

MASSESE | 20

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

CAPRICCIOSA | 19

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

SALSICCIOTTA | 21

San Marzano Tomato Sauce, Buffalo Mozzarella, Mushrooms, Sweet Italian Sausage, Fresh Basil, Extra Virgin Olive Oil

BUFALOTTA | 25

Buffalo Mozzarella, Cherry Tomatoes, Arugula, Rovagnati Prosciutto di Parma DOP 18-Months Aged, Grana Padano DOP, Basil, Extra Virgin Olive Oil

TARTUFELLA | 39

Urbani White Truffle and Porcini Cream Sauce, Mozzarella di Bufala, Fresh Shaved Urbani White Truffles

LEGGERA PIZZA DOUGH +3

Made from a blend of corn, rice and buckwheat flours. While the flour is gluten-free, our environment is not, meaning trace amounts of gluten may be present. Not certified for celiac disease.

PASTA FRESCA

Housemade at our fresh pasta counter daily

QUADRATI | 17

Ricotta and Spinach Filled Pasta, Lemon Butter, Pistachios

PAPPARDELLE CON RAGÙ DI CINGHIALE | 26

Pappardelle, Boar Ragù, Parmigiano Reggiano® DOP

RAVIOLI DI ZUCCA | 18

Butternut Squash Ravioli, Butter, Sage

LASAGNE EMILIANE | 19

Lasagne Sheets, Ragù alla Bolognese, Bechamel, Parmigiano Reggiano® DOP

AGNOLOTTI DEL PLIN | 35

Braised Pork and Beef Filled Pasta, Housemade White Truffle Butter

TAGLIATELLE ALLA BOLOGNESE | 24

Tagliatelle, Beef and Pork Ragù, Mutti Tomatoes, Parmigiano Reggiano® DOP

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 timehonored tradition renowned through-out the entire peninsula and beyond.

Try it here and shop the ingredients in our market.

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1 Afeltra Spaghetti di Gragnano IGP  
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2 Così Com'è Whole Red Datterino Tomatoes  
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3 Monocultivar Taggiasca Extra Virgin Olive Oil 
- 

4 Fresh Basil 
- 

5 Sicilian Sea Salt 

PIATTI

BACCALÀ ALLA LIVORNESE | 25

Atlantic Cod, Mutti Tomatoes, Fingerling Potatoes, Capers, Olives

POLLO ALLA CACCIATORA | 24

Braised Cascun Farm Chicken Thigh, Cremini Mushrooms, Mutti Tomatoes, Chianti, Sweet Peppers

COTOLETTA ALLA MILANESE | 27

Crispy Cascun Farm Chicken Breast, Lemon, Chicory Salad

BRASATO DI MANZO | 31

Braised Beef Short Rib, Creamy Polenta, Parmigiano Reggiano® DOP

POLPETTE | 23

Braised Beef and Pork Meatballs, Mutti Tomatoes, Parmigiano Reggiano® DOP 36-Months Aged