### ANTIPASTI

**INSALATINA | 10**  
Arugula, Parmigiano Reggiano® DOP, Villa Mandorla Aceto Balsamico

**BURRATA | 18**  
Liuzzi Burrata, Market Figs, Saba Vinegar

**GRAN TAGLIERE | 29**  
Chef’s Selection of Italian Cured Meats and Cheeses, served with Mustard and Nuts

**PROSCIUTTO DI PARMA DOP E MOZZARELLA | 17**  
Ferrari’s Prosciutto di Parma DOP 18-Months Aged, Housemade Mozzarella, Extra Virgin Olive Oil. Maldon Sea Salt

### PASTA FRESCA

**PASTA SECCA**  
Afibr trita mde in Gragnano, Napoli, Served al dente

**LO SPAGHETTO AL POMODORO | 14**  
Spaghett, Coi Com’s Datterino Tomatoes, Extra Virgin Olive Oil, Sea Salt, Basil  
Add: Housemade Mozzarella +1, Liuzzi Burrata +6

**BUCATINI ALL’AMPETRATRICA | 18**  
Bucatini, Busieteri Guanciale, Mutti Tomatoes, Parmigiano Romano Zerto

**CAGIO PEPE | 16**  
Spaghett, Parminiano Romano Zerto, Black Pepper

**ELICHE CON SUGI DI MARE | 29**  
Corkshrew-Shaped Pasta, Local Squid, Gulf Shrimp, P.E.I. Mussels, Mutti Tomatoes, White Wine, Extra Virgin Olive Oil

**VESUVIO CON RAGÙ DI SALSISSA | 25**  
Vesuvio Pasta, Sausage and Broccoli Rabe Ragù, Parmigiano 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 Mandorla 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, Rognati Gragnashetto Ham, Fresh Basil, Extra Virgin Olive Oil

### PASTA

**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, Ferrari’s Spicy Salami, Fresh Basil, Extra Virgin Olive Oil

**CAPRICCiosa | 19**  
San Marzano Tomato Sauce, Buffalo Mozzarella, Mushrooms, Gaeta Black Olives, Artichoke, Rognati Gragnashetto Ham, Fresh Basil, Extra Virgin Olive Oil

### SALISCIOTTA | 21**  
San Marzano Tomato Sauce, Buffalo Mozzarella, Mushrooms, Sweet Italian Sausage, Fresh Basil, Extra Virgin Olive Oil

**BUFALOTTA | 25**  
Buffalo Mozzarella, Cherry Tomatoes, Arugula, Rognati Prosciutto di Parma DOP 18-Months Aged, Grana Padano DOP, Basil, Extra Virgin Olive Oil

**TARTUFELE | 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 this flour is gentle, our environment is not, meaning trace amounts of gluten may be present. Not certified for use in kosher

### PIATTI

**BACCALÀ ALLA LIVORNESE | 25**  
Atlantic Cod, Mutti Tomatoes, Fingerling Potatoes, Capers, Olives

**POLLO ALLA CACCETTO | 24**  
Braised Casn Farm Chicken Thigh, Cremini Mushrooms, Mutti Tomatoes, Chianti, Sweet Peppers

**COTOLETTA ALLA MILANESE | 27**  
Crispy Casn Farm Chicken Breast, Lemon, Chicory Salad

**BRASATO DI MANZO | 31**  
Braised Beef Shor Rib, Creamy Polenta, Parmigiano Reggiano® DOP

**POLPETTE | 23**  
Braised Beef and Pork Meatballs, Mutti Tomatoes, Parmigiano Reggiano® DOP 6-Months Aged

### INSALATE

**DI CECI | 18**  
Marinated Chickpeas, Brown Rice, Dried Cranberries, Spinach, Radicchio, Toasted Almonds, Herb Vinaigrette

**DI TONNO | 19**  
Gem Lettuce, Calli Tuna, Hard Boiled Egg, Potatoes, Cherry Tomatoes, Radish, Black Olives, Lemon Vinaigrette

**CAVOLO E QUINOA | 18**  
Green Kale, Quinoa, Roasted Beets, Toasted Farro, Butternut Squash, Radicchio

**ADD ONS**  
Olive Oil Poached Chicken +6  
Marinated Chickpeas +2

A Little About Eataly’s LO SPAGHETTO AL POMODORO

If there’s one dish – just one dish – that represents Italy, it’s probably Lo Spaghetto al Pomodoro. With five simple ingredients, this classic is a time-honored tradition renown throughout the entire peninsula and beyond.

Try it here and shop the ingredients in our market.

1. **Afetr Spaghetto di Gragnano IGP**
   - Fresh, Gragnano, Genoa

2. **Cost Com’s Whole Red Datterino Tomatoes**
   - Unpeeled, for texture
   - Peeled, for freshness

3. **Monocultivar Taggiasca**
   - Extra Virgin Olive Oil

4. **Fresh Basil**
   - Dried, Italian

5. **Sicilian Sea Salt**
   - By Il Mercato di Spezia

### Notes on Gragnano Pasta

- **Afetr Spaghetto per texture**
  - Uncooked, Bronze-extruded
  - From Gragnano, Campania

- **Afetr Spaghetto per freshness**
  - Uncooked, Bronze-extruded
  - From Gragnano, Campania

- **Afetr Spaghetto for texture**
  - Bronze-extruded
  - From Gragnano, Campania

- **Afetr Spaghetto for freshness**
  - Bronze-extruded
  - From Gragnano, Campania