

### ANTIPASTI

CLASSICA 15 

Our classic housemade mozzarella made with curd from Narragansett Creamery

BURRATA 18 

Calabro mozzarella filled with creamy stracciatella

*Choice of one complimentary accompaniment*

BEETS AND HONEY AGRIDOLCE Salt roasted beets, honey-lemon vinaigrette, Fresno chili • PISTACHIO PESTO Herb vinaigrette, pumpkin seeds and apple agrodolce  
GRAPES WITH SABA Roasted grapes, saba, olitalia extra virgin olive oil

PROSCIUTTO DI PARMA DOP 8

INSALATINA 9 

Arugula, Parmigiano Reggiano® DOP, Extra Virgin Olive Oil, Aged Balsamic Vinegar

SALUMI MISTI 18

A rotating selection of four types our Chef's favorite Italian salumi

Add marinated olives • 8

FORMAGGI MISTI 20 

A selection of five and local cheeses from our award-winning Formaggi Counter, along with seasonal mostarda

Add marinated olives • 8

### PIZZA NAPOLETANA | Eataly has teamed up with Rossopomodoro to bring you traditional Neapolitan pizza

MARINARA TSG\* 13 

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

MARGHERITA VERACE TSG\* 16 

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

MASSESE 17

San Marzano Tomato Sauce, Buffalo Mozzarella, Ferrarini Spicy Salami

QUATTRO FORMAGGI 17 

Mozzarella, Gorgonzola Dolce DOP, Parmigiano Reggiano® DOP,

Pecorino Romano Zerto

SALSICCIOTTA 19

San Marzano Tomato Sauce, Mozzarella di Bufala from Napoli, Mushroom, Sweet Italian Sausage, Thyme

VENTURA 23

Mozzarella di Bufala from Napoli, Prosciutto di Parma, Arugula, Parmigiano Reggiano® DOP, Extra Virgin Olive Oil

CALZONE 17

Calzone filled with Ricotta Cheese, Mozzarella di Bufala from Napoli, Tomato Sauce, Salame Felino

VERDURETTA 19 

Roasted Eggplant, Roasted Zucchini, Cherry Tomatoes, Mozzarella di Bufala from Napoli, Extra Virgin Olive Oil, Basil

SALSICCIA E FUNGHI 16

Neapolitan pizza dough sandwich with roasted sweet Italian sausage, sautéed cremini mushrooms, Gorgonzola dolce cream and Bufalo mozzarella

PESTO E POMODORINI 14 

Neapolitan pizza dough sandwich with cherry tomatoes, Bufala mozzarella, basil pesto, Sicilian oregano. *add prosciutto di Parma + \$5*

CAPRICCIOSA 20

San Marzano tomato sauce, mozzarella di bufala from Napoli, Rovagnati Gran Biscotto Prosciutto Cotto, mushrooms, artichokes, olives

NORCINA 26

Urbani Truffles, Mushroom Cream, Mozzarella Di Bufala From Napoli, Sweet Italian Sausage, Cremini Mushrooms, Fresh Basil

TARTUFELLA 39

Urbani White Truffle And Porcini Cream Sauce, Mozzarella Di Bufala, Fresh Shaved Urbani White Truffles, Fresh Basil

\*TSG- Traditional Specialties Guaranteed

### PASTA | A selection of Afeltra pasta made in Gragnano, Napoli and Eataly's housemade fresh pastas

LO SPAGHETTO AL POMODORO 14 / Family style 32 

Afeltra Spaghetti, Così Com'è Datterino Tomatoes, Extra Virgin Olive Oil, Sea Salt, Basil

BUCATINI ALL'AMATRICIANA 19

Afeltra Bucatini, Tempesta Guanciale, Red Onion, Mutti Tomato Sauce, Chili, Pecorino Romano Zerto

CACIO E PEPE 16 

Afeltra Spaghetti, Pecorino Romano Zerto, Black Pepper

TAGLIATELLE AL RAGÙ 24 Family style 54

Ribbon-Shaped, Housemade Tagliatelle, Beef and Pork Ragù, Mutti Tomato, Parmigiano Reggiano® DOP

LASAGNA EMILIANA 19

Housemade Lasagna Sheets, Ragù alla Bolognese, Besciamella, Parmigiano Reggiano® DOP

QUADRATI CON RICOTTA E SPINACI 19 

Spinach and Ricotta filled Pasta, Lemon Butter, Pistachios

AGNOLOTTI DEL PLIN 24

Housemade Pork & Veal Filled Pasta, Urbani Black Truffle Butter, Veal Sugo, Parmigiano Reggiano® DOP

PASTA CORTA ALLA NORCINA 31

Afeltra Pasta, Black Truffle Sausage Ragù, Whipped Calabro Ricotta, Grana Padano DOP

RAVIOLI ZUCCA 19 

Butternut Squash & Ricotta Filled Pasta, Sage, Brown Butter

RAVIOLINI DI SQUAQUERELLO E FUNGHI 21

Mushroom And Nonno Nanni Squaquerello Cheese Filled Pasta, Black Truffle Butter, Thyme

PAPPARDELLE AI FUNGHI E TARTUFO 29

Housemade Pappardelle Pasta, Mushroom Ragù, Urbani White Truffle Butter, Parmigiano Reggiano® Dop

### SECONDI | Enjoy our sustainable and local fresh seafood and meat

PESCE ALLA LIVORNESE 29

Local Hake, Mutti tomatoes, Fingerling Potatoes, Lemon, Olitalia Extra Virgin olive oil

POLPETTE 23

Beef And Pork Meatballs, Mutti Tomato Passata, Basil, Pecorino Romano Zerto

### CONTORNI | Seasonal sides

PATATE FRITTE 6 

Fried Potatoes, Lemon, Rosemary

CAVOLETTI 9 

Charred Brussels Sprouts, Apple Agrodolce

CAVOLFIORRE 12 

Grilled Cauliflower, Lemon Honey Vinaigrette, Crispy Lentils, Mint

ZUCCA ARROSTO 12 

Roasted Ward Farms Squash, Whipped Calabro Ricotta, Brown Butter, Sage, Cranberry Agrodolce

## TERRA



### TAGLIERE | things on boards

TAGLIERE DI SALUMI E FORMAGGI 22

housemade Terra paté, San Daniele prosciutto, 24-month Parmigiano Reggiano® DOP, olives, Giardiniera

TAGLIERE DI FORMAGGI 18

Chef's selection of three cheeses from our award-winning formaggi counter. Served with crostini and traditional condimenti

### SPIEDINI | things on sticks

FUNGHI TROMBETTA 12 

trumpet royale mushrooms, roasted garlic

GAMBERETTO SELVATICO 14

wild gulf shrimp, Calabrian chili

PANCETTA | 10

braised and grilled pork belly, Concord grape, agrodolce

### PICCOLI PIATTI | small things

FRITTELLE DI PROSCIUTTO | 10

smoked Dok Dall'ava 24-month San Daniele prosciutto and Parmigiano Reggiano® DOP fritters

ARANCINI AL RAGÙ 12

saffron arancini with Bolognese ragù

CUORE DI LATTUGA 14 

warm little gem lettuce, sweet garlic dressing

MISTICANZA 14 

chefs selection of seasonal greens, radish, cucumber, pickled onions, red wine vinaigrette

### PRIMI | things on pasta

RISOTTO CON ZUCCA 19

Carnaroli rice, wood fired squash, swiss chard, Parmigiano Reggiano® DOP

TAJARIN CON TARTUFO NERO | 36 

housemade egg yolk pasta, burgundy black truffles butter

RIGATONI ALLA NAPOLETANA 28

Afeltra rigatoni with pork & veal ragù, ricotta affumicata

AGNOLOTTI AL CONIGLIO 24

housemade rabbit agnolotti

BUGATINI ALLA CARBONARA 28

Afeltra bucatini, housemade porchetta di testa, Sauder organic egg yolk, Pecorino Romano Zerto

CAVATELLI CON BRUXELLES 24 

handmade cavatelli pasta, Brussels sprouts, Mila Lagrein Weinkaese, bread crumbs

### SECONDI | things with meat and seafood

COTOLETTA ALLA MILANESE 24

Giannone chicken, arugula, lemon

AGNELLO ALLA SCOTTADITO\* 45

signature double-cut Colorado lamb t-bone, aceto balsamico I.G.P Villa Manodori

POLLO AL MATTONE 28

Giannone chicken grilled under-a-brick, black pepper oil, frisée

BISTECCA FIORENTINA FOR TWO\* 120

dry-aged porterhouse steak from Creekstone Farms

TAGLIATA DI MANZO 32

porcini rubbed NY strip, arugula, aceto villa manodori

### CONTORNI | things on the side

BIETOLE AL LIMONE 7 

sautéed swiss chard, Parmigiano Reggiano® DOP, lemon

PANELLE 10 

fried chick pea fries, Parmigiano Reggiano® DOP, aceto villa manodori

### CHEF'S SELECTION \$95 PER PERSON

Dive into a spread of our chef's favorite dishes like rustic spiedini & bruschette, housemade pasta, large grilled plates, and signature Terra desserts.