

ANTIPASTI

PROSCIUTTO DI PARMA DOP 8

BURRATA 15 

Calabro Burrata, Extra Virgin Olive Oil, Sea Salt

PANZANELLA D'AUTUNNO 15

Housemade focaccia, Drumlin Farm squash, red onion, walnuts, honey vinaigrette

INSALATINA 9 

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

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 Bufala 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

*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

VESUVIO CON SALSICCIA E RAPINI 18

Afeltra Vesuvio Pasta, Sausage & Broccoli Rabe Ragù, Anchovy Breadcrumbs, Pecorino Romano Zerto

RAVIOLI ZUCCA 19 

Butternut squash & ricotta filled pasta, sage, brown butter

SECONDI | Enjoy our sustainable and local fresh seafood and meat

PESCE ALLA LIVORNESE 31

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

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

ARANCINI AL RAGÙ 12

saffron arancini with bolognese ragù

SUPPLÌ AI PISELLI 13 

spring peas, Carnaroli rice, housemade mozzarella

CUORE DI LATTUGA 14 

warm little gem lettuce, sweet garlic dressing

BARBABIETOLE 16

coal-roasted beet "tartare," walnuts, Aceto Villa Manodori, goat cheese

PRIMI | things on pasta

RIGATONI ALLA NAPOLETANA 28

Afeltra rigatoni with pork & veal ragù, ricotta affumicata

AGNOLOTTI AL CONIGLIO 24

housemade rabbit agnolotti

RAVIOLI DI PATATE | 26 

Fontina fonduta, black trumpet mushroom

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

CAPELANTE ALLA GRIGLIA 36

grilled sea scallops, spinach, wood-fired squash risotto, marsala

PORCHETTA 32

slow roasted and wood fired Chickering farms porchetta

CONTORNI | things on the side

ZUCCA 10 

fire-roasted Drumlin Farm pumpkin, fonduta

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.