

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 Seasonal Fruit, Pala Bread	
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	

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 CON BURRO AL TARTUFO	\$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	

 Vegetarian  Vegan  Gluten Friendly

PIZZA

ROSSOPOMODORO

pizzeria 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, Buffalo Mozzarella, Ricotta, 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	
SALSICCIA	\$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 | Blend of corn, rice, and buckwheat flours
While this flour is gluten-free, our environment is not, meaning trace amounts of gluten may be present. Not certified for celiac disease.

I CLASSICI della tradizione

These plates are classics and are traditionally found on every nonna's dinner table

BACCALÀ ALLA LIVORNESE	\$25
Atlantic Cod, Mutti Tomatoes, Fingerling Potatoes	
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	
<i>Best when prepared simply and traditionally enjoyed as a main course.</i>	

WHITE TRUFFLE Tuber Magnatum Pico

Available from September through December, white truffles are found in very few areas in Northern and Central Italy, most famously in the forests of the Piemontese township of Alba. Known as "the diamond of the kitchen," they cannot be planted or tamed, which is why they are so rare.

This piece of culinary gold actually pairs best with some of the humblest dishes, like pasta, risotto, and even eggs. Finely slice atop a warm dish to bring out the best of its earthy flavor.



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 time-honored tradition renowned through-out the entire peninsula and beyond.

Try it here and shop the ingredients in our market!

1 Afeltra Spaghetti di Gragnano IGP

Bronze-Extruded pasta



From Gragnano, Campania

2 Così Com'è Whole Red Datterino Tomatoes

Unpeeled for texture

Così Com'è



Uncooked for freshness

3 Monocultivar Taggiasca Extra Virgin Olive Oil

From Liguria



4 Fresh Basil

Always local



5 Sicilian Sea Salt

by Il Mercante di Spezie



"It's difficult to be simple."

VINI

\$12 GLASS
\$48 BOTTLE

SPUMANTI

Lambrusco di Modena
"Vecchia Modena", Cleto Chiarli,
Emilia-Romagna

Moscato d'Asti "Briccotondo",
Fontanafredda, *Piemonte*

BIANCHI

Friulano "Orsone" 2017
Bastianich, *Friuli*

Grillo 2018, Baglio di Grisi, *Sicilia*

ROSATI

Etna Rosato 2019, Firriato, *Sicilia*

ROSSI

Toscana "Il Molinaccio" 2017
Piancornello, *Toscana (Sangiovese)*

Primitivo "Torcicoda" 2016,
Tormaresca, *Puglia*

BAROLO QUARTINO
2014 Barolo "Serralunga,"
Fontanafredda, *Piemonte*

\$35/8 fl oz

\$14 GLASS
\$56 BOTTLE

SPUMANTI

Prosecco, Ronco Belvedere, *Veneto*

Bollicine Rosato,
Serafini & Vidotto, *Veneto*

BIANCHI

Chardonnay "Pomino" 2018,
Frescobaldi, *Toscana*

Catarratto "Benede" 2014,
Alessandro di Camporeale, *Sicilia*

Gavi di Gavi 2017, Fontanafredda,
Piemonte

Falanghina 2017, Cantine Farro,
Campania

ROSATI

Rosato di Refosco 2019
Bastianich, *Friuli*

Langhe Rosato "Solerose" 2018
Fontanafredda, *Piemonte*
(*Barbera, Dolcetto, Nebbiolo*)

ROSSI

Valpolicella 2018, Allegrini, *Veneto*

Etna Rosso 2017, Tornatore, *Sicilia*

Barbera d'Alba 2017, Borgogno
Piemonte

Cabernet Sauvignon 2018
Mozza, *Toscana*

\$16 GLASS
\$64 BOTTLE

SPUMANTI

Trento DOC Brut, Ferrari
Trentino-Alto Adige

BIANCHI

Greco di Tufo 2018, Pietracupa
Campania

Fiano 2017, Feudi San Gregorio
Campania

ROSATI

Pinot Grigio Ramato 2018
Le Vigne di Zamo, *Friuli*

Langhe Rosato 2017, Castello di
Santa Vittoria, *Piemonte (Nebbiolo)*

ROSSI

Chianti Classico 2016
Certosa di Belriguardo, *Toscana*

Dolcetto d'Alba 2018
Brandini, *Piemonte*

\$18 GLASS
\$72 BOTTLE

SPUMANTI

Franciacorta Coupe, Monte Rossa,
Lombardia

BIANCHI

Chardonnay 2017, De Fermo,
Abruzzo

ROSSI

Chianti Classico Riserva 2016
Felsina, *Toscana*

Gattinara 2015, Nervi-Conterno
Piemonte

Primitivo "Gioia del Colle" 2017
Fatalone, *Puglia*

Super Toscana "Rivale" 2009
Casanuova del Cerbaie, *Toscana*
(*Brunello, Petit Verdot*)



THE TOAST OF TOSCANA CHIANTI CLASSICO

Discover one of Italy's best-known wines, produced in the heart of Toscana since the 13th century.

Annata , Fattoria della Aiola, <i>Castelnuovo Berardenga</i>	\$14	\$56
Annata , Luiano, <i>San Casciano in Val di Pesa</i>	\$16	\$64
Annata , Castello di Meleto, <i>Gaiole in Chianti</i>	\$16	\$64
Annata "Capotondo" , Cantina Castelveccchi, <i>Radda in Chianti</i>	\$18	\$72
Riserva , Lamole di Lamole, <i>Greve in Chianti</i>	\$20	\$80

BIRRE

ALLA SPINA | beer on tap | 12 fl oz
Nastro Azzurro, Peroni \$9
5.1% abv

Slightly Mighty, Dogfish Head \$10
IPA, 4% abv

Nazionale, Baladin, Pale Ale \$10
6.5% abv

SIDRO IN BOTTIGLIA
bottled cider

The Dirty Mayor, Citizen \$10
Cider, 6.9% abv

IN BOTTIGLIA | bottled beer
La Rossa, Moretti, Doppelbock, \$7
7.2% abv

Ambrata, Menabrea, \$8
Amber Lager, 5% abv

Milk Stout, Left Hand Brewing, \$10
Stout, 6% abv

60 Minute IPA, Dogfish Head, \$9
IPA, 6% abv

Ninja vs Unicorn, Pipeworks, \$10
8% abv

Isaac, Baladin, Witbier, 5% abv \$9

COCKTAILS

APEROL SPRITZ \$16 Aperol, Flor Prosecco, Club Soda	NEGRONI \$14 Bombay Gin, Carpano Antica Vermouth, Campari
BELLINI \$16 Canella Peach Purée and Prosecco	CARCIOFONE \$14 Tito's Vodka, Cynar, Limoncello
MARTINI PICCANTE \$14 Tito's Vodka, Borgogno Bianco Vermouth, Pepperoncini	BARONE UGO \$16 Prosecco, St. Germaine, Mint

LE CUCINE di EATALY

LA PIZZA & LA PASTA

E A T A L Y