

FRITTO

LIGHTLY-FRIED BITES

CALAMARI FRITTI	17
<i>Lightly Fried Calamari, Lemon, Parsley</i>	
ARANCINI	9
<i>Carnaroli Rice, Saffron, English Peas, Housemade Mozzarella</i>	
VERDURE FRITTI	13
<i>Lightly Fried Zucchini, Carrots, and Green Beans with Lemon, Rosemary</i>	
PIZZA FRITTA MONTANARA	
<i>A classic street food from Naples, this appetizer is fried to perfection and topped with high quality ingredients</i>	
CLASSICA	8
<i>San Marzano Tomato, Grana Padano DOP, Basil</i>	
RUGOLA E POMODORINI	9
<i>Cherry Tomato, Buffalo Mozzarella, Arugula Pesto</i>	
CIPOLLE E PROSCIUTTO	10
<i>Caramelized Red Onions, Prosciutto di Parma 18 Month, Shaved Pecorino Romano</i>	

ANTIPASTI

GRANDE PIATTO MISTO 25	
<i>Chef's Selection of the Best Salumi & Formaggi from Italy and the U.S Served with Housemade Condiments</i>	
BATTUTA DI CARNE	17
<i>Creekstone Farms Steak Tartare, Mediterranean Pesto, Grilled Bread, Dijon Mustard, Sea Salt</i>	
CAPRESE	12
<i>Housemade Mozzarella, Tomato, Basil, Extra Virgin Olive Oil, Sea Salt</i>	
GNOCCHO FRITTO E PROSCIUTTO	19
<i>Ferrarini Prosciutto Crudo Aged 18 Months, Housemade Gnoccho Fritto</i>	
CAVOLFIORRE	9
<i>Romanesco Cauliflower, Cipollini Onions, Anchovies, Lemon, Pecorino Romano, Breadcrumbs</i>	
BRUSCHETTA	
<i>A classic antipasto made with grilled bread rubbed with garlic and topped with olive oil and salt</i>	
BRUSCHETTA AL POMODORO	9
<i>Grilled Housemade Rustic Bread, Heirloom Tomatoes, Fresh Basil, Extra Virgin Olive Oil</i>	
BRUSCHETTA STRACCIATELLA	9
<i>Grilled Housemade Rustic Bread, Housemade Stracciatella, Castelveltrano Olive Pesto</i>	
BRUSCHETTA CON ZUCCHINE SCAPECE	9
<i>Grilled Housemade Rustic Bread, Marinated Zucchini, Ricotta Salata</i>	

Vegetarian Vegan Gluten Friendly

PASTA

PASTA SECCA

Afeltra pasta made in Gragnano, Napoli. Served al dente

LO SPAGHETTO AL POMODORO	14
<i>Afeltra Spaghetti, Così Com'è Datterino Tomatoes, ROI Extra Virgin Olive Oil, Sicilian Sea Salt, Basil</i>	
<i>Add Housemade Mozzarella +6</i>	
<i>Add Liuzzi Burrata +8</i>	
BUCATINI ALLAMATRICIANA	18
<i>Afeltra Bucatini, Balistreri Guanciale, Mutti Tomatoes, Red Onions, Chili Flakes, Pecorino Romano Zerto</i>	
SPAGHETTI CACIO E PEPE	15
<i>Afeltra Spaghetti, Pecorino Romano Zerto, Black Pepper</i>	
ELICHE CON SUGO DI MARE	26
<i>Afeltra Corkscrew-Shaped Pasta, Squid, Gulf Shrimp, P.E.I. Mussels, Mutti Tomatoes, White Wine, Extra Virgin Olive Oil</i>	
VESUVIO ALLA PUTANESCA	17
<i>Afeltra Vesuvio, Mutti Tomato, Taggiasca Olives, Capers, Anchovies, Oregano, Parsley</i>	

PASTA FRESCA

Housemade at our fresh pasta counter daily

AGNOLOTTI DEL PLIN	21
<i>Housemade Pork and Veal Filled Pasta, Beef Sugo, Parmigiano Reggiano® DOP</i>	
PAPPARDELLE AI FUNGHI E TARTUFO	25
<i>Housemade Fresh Pasta, Mushroom Ragù, Parmigiano Reggiano® DOP, Black Truffle Butter</i>	
QUADRATI	16
<i>Ricotta and Spinach Filled Pasta, Lemon Butter, Pistachios</i>	
RAVIOLI DI ZUCCA	18
<i>Housemade Butternut Squash-filled Pasta, Brown Butter, Sage</i>	
LASAGNE EMILIANE	19
<i>Housemade Lasagne Sheets, Ragù alla Bolognese, Bechamel, Parmigiano Reggiano® DOP</i>	
TAGLIATELLE ALLA BOLOGNESE	22
<i>Thin Ribbon-Shaped Housemade Pasta, Beef & Pork Ragù, Mutti Tomato, Parmigiano Reggiano® DOP</i>	

MOZZARELLA BAR

Choose your type of mozzarella that comes with peperonata, sundried tomato pesto, and assorted nuts. All mozzarella served with extra virgin olive oil & sea salt

MOZZARELLA	
HOUSEMADE MOZZARELLA	16
ANTICHE BONTÀ MOZZARELLA DI BUFALA	18
LIUZZI BURRATA	19
ADDITIONS	
14-MONTH PROSCIUTTO DI PARMA	8
SALAME FINOCCHIONA	7
COPPA PICCANTE	7



PIZZA

PIZZA NAPOLETANA

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



MARINARA TSG	13
<i>San Marzano Tomato Sauce, Garlic, Oregano, Fresh Basil, Extra Virgin Olive Oil</i>	
MARGHERITA VERACE TSG	16
<i>San Marzano Tomato Sauce, Mozzarella di Bufala, Fresh Basil, Extra Virgin Olive Oil</i>	
CALZONE	17
<i>Ricotta, Mozzarella di Bufala, Rovagnati Granbiscotto Ham, San Marzano Tomato Sauce, Fresh Basil, Extra Virgin Olive Oil</i>	
MASSESE	18
<i>San Marzano Tomato Sauce, Mozzarella di Bufala, Ferrarini Spicy Salami, Fresh Basil, Extra Virgin Olive Oil</i>	
QUATTRO FORMAGGI	17
<i>Grana Padano DOP, Pecorino Romano, Mozzarella di Bufala, Gorgonzola Dolce DOP, Fresh Basil, Extra Virgin Olive Oil</i>	
SALSICCIOTTA	19
<i>San Marzano Tomato Sauce, Mozzarella di Bufala, Mushroom, Sweet Italian Sausage, Fresh Basil, Extra Virgin Olive Oil</i>	
CAPRICCIOSA	20
<i>San Marzano Tomato Sauce, Mozzarella di Bufala, Mushroom, Gaeta Olive, Rovagnati Granbiscotto Ham, Artichoke, Fresh Basil, Extra Virgin Olive Oil</i>	
PIZZA ALLA PARMIGIANA	20
<i>San Marzano Tomato Sauce, Mozzarella di Bufala, Fried Eggplant, Garlic, Shaved Parmigiano Reggiano Vacche Rosse</i>	
FRU FRU	23
<i>1/3 Bufalotta, 1/3 Verace, 1/3 Quattro Formaggi</i>	
PISELLI E PANCETTA	22
<i>Spring Peas, Mozzarella di Bufala, Pancetta, Pecorino Romano</i>	
BUFALOTTA	26
<i>Mozzarella di Bufala, Cherry Tomato, Rovagnati Prosciutto di Parma DOP 18 Month, Grana Padano DOP, Extra Virgin Olive Oil, Fresh Basil, Arugula</i>	
PESTO BURRATA	27
<i>Mozzarella di Bufala, Cherry Tomatoes, Prosciutto di Parma 18 Month, Burrata and Basil Pesto</i>	
CALZONE FRITTO	
<i>Neapolitan fried pizza dough, filled. Order them like you were in Naples</i>	
MBUTTUNATA	16
<i>Buffalo Mozzarella, San Marzano Tomato, Black Pepper, Basil</i>	
CICCIOLONA	18
<i>Ricotta, Buffalo Mozzarella, San Marzano Tomato, Black Pepper, Salame Felino, Basil</i>	
DEL SALUMIERE	24
<i>Sweet Sausages, Spicy Salami and Rovagnati Gram Biscotto Ham, Tomato Sauce, Mozzarella di Bufala, Basil</i>	

PIZZA "A RUOTA DI CARRO"

MARGHERITA	18
<i>Mozzarella di Bufala, San Marzano Tomato, Fresh Basil, Extra Virgin Olive Oil</i>	

I CLASSICI

della tradizione

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

COTOLETTA ALLA MILANESE	22
<i>Crispy Cooks Venture Chicken Breast, Lemon, Mixed Green Salad</i>	
COZZE	21
<i>PEI Mussels, White Wine, Extra Virgin Olive Oil, Lemon, Housemade Rustic Bread, Garlic, Shallots</i>	
BACCALÀ ALLA LIVORNESE	24
<i>Atlantic Cod, Mutti Tomatoes, Yukon Gold Potatoes, Extra Virgin Olive Oil, Parsley, Celery</i>	
TAGLIATA DI MANZO	29
<i>Grilled Creekstone Farms Hanger Steak, Arugula, Parmigiano Reggiano® DOP, Villa Manadori Aceto Balsamico</i>	
POLPETTE	21
<i>Housemade Beef and Pork Meatballs, Parmigiano Reggiano® DOP, Mutti Tomato</i>	
PESCE AL FORNO	31
<i>Whole Oven-Roasted Branzino, Crispy Fingerling Potatoes, Lemon, Rosemary</i>	
BISTECCA	55
<i>44 Farms New York Strip Steak, Crispy Fingerling Potatoes, Rosemary, Arugula</i>	

INSALATE

DI CECI	14
<i>Marinated Chickpeas, Brown Rice, Dried Cranberries, Spinach, Radicchio, Toasted Almonds, Herb Vinaigrette</i>	
DI TONNO	18
<i>Gem Lettuce, Callipo Tuna, Hard Boiled Egg, Cherry Tomatoes, Potatoes, Green Beans, Black Olives, Lemon Vinaigrette, Red Onions, Radishes</i>	
CAVOLO E QUINOA	12
<i>Lacinato Kale, Quinoa, Roasted Beets, Goat Cheese, Walnuts, White Balsamic Vinaigrette</i>	
INSALATA DI RUCOLA	12
<i>Arugula Salad, Shaved Parmigiano Reggiano® DOP, Lemon Juice, Extra Virgin Olive Oil</i>	
Add Protein:	
Olive Oil Poached Chicken	+6
Citrus Marinated Gulf Shrimp	+8
Grilled Creekstone Farms Hangar Steak	+8

IN PARTNERSHIP WITH: ITALIAN TASTE ITALIAN TRADE AGENCY

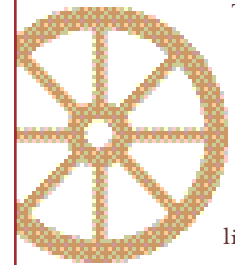
From golden wheels of Parmigiano Reggiano® DOP to the tangy, creamy notes of Mozzarella di Bufala DOP, Italy boasts an incredible diversity of cheeses and centuries of cheesemaking expertise. Discover the Italian regional cheesemaking traditions that the country has to offer.

Introducing

LA PIZZA "A RUOTA DI CARRO"

Our NEW & CRISPIER pizza from Napoli that's stretched extra thin!

REINVENTING THE WHEEL



The first description of this extra-wide pizza shows up as far back as the late 1500s, when Neapolitan poet Velardiniello described it seeming like "the wheel of a cart."

CRISPY BUSINESS

In the cucina povera tradition, pizzaioli in working class areas of Napoli would stretch their pizza dough to go further around the table – more slices for more mouths – and thus a way to make more, ahem, dough. This is why many napoletani will tell you that a pizza's diameter can also tell you its provenance – traditionally speaking, the greater the pizza circumference, the poorer the neighborhood.



KEEPING IT SIMPLE

Typically made only using the most simple and classic ingredients – tomatoes, mozzarella, fresh basil – this crispy, thin style of pizza is still found in some of the city's most revered pizzerie. The only rule? The pizza better extend over the border of your plate!



OK, CAN I TRY IT NOW?
Yes! The Pizza a Ruota di Carro is now available at La Pizza & La Pasta.

Try it today!

ROSSOPOMODORO
pizzeria napoletana

VINI

SPUMANTI

	GL BTL
Moscato d'Asti 2019 Brandini, <i>Piemonte</i>	12/48
Lambrusco Vecchia Modena NV Cleto Chiarli, <i>Emilia Romagna</i>	12/48
Prosecco NV Villa Sandi 'Il Fresco', <i>Veneto</i>	13/52
Bollicine Rosato NV Serafini & Vidotto, <i>Veneto</i>	14/56
Brut Cantine Ferrari, <i>Trentino</i>	18/72
Franciacorta Brut Rose Monte Rossa 'Flamingo', <i>Monte Rossa</i>	21/84

BIANCHI

	GL BTL
Falanghina 2019 San Salvatore, <i>Campania</i>	14/56
Grillo 2017 Tonnino, <i>Sicilia</i>	15/60
Friulano 2018 Bastianich, <i>Friuli</i>	15/60
Gavi 2019 Santa Vittoria, <i>Piemonte</i>	16/64
Pomino Bianco 2018 Frescobaldi, <i>Toscana</i>	16/64
Pinot Grigio Ramato 2019 Le Vigne di Zamo, <i>Friuli</i>	20/80

BIRRE

Nastro Azzurro , Peroni, Pale Lager, DRAFT, 7.2% <i>abv</i>	7	Nora , Baladin Herb & Spice, 8% <i>abv</i>	9
60 Minute IPA , Dogfish Head, IPA, 6% <i>abv</i>	7	Blood & Honey , Revolver, Pale Wheat Beer, 8% <i>abv</i>	7
Hazy-O , Dogfish Head, Hazy IPA, 7.1% <i>abv</i>	7	Dallas Blonde , Deep Ellum, Blonde Ale, 8% <i>abv</i>	7
Seaquench , Dogfish Head, Sour Gose, 6.5% <i>abv</i>	7	Please & Thank You Lakewood , Pale Ale, 5.5% <i>abv</i>	7
Isaac , Baladin, Witbier, 5% <i>abv</i>	9		

BIBITE NATURALI

Molecola Soda Italian Cola 11.15 fl oz	5
Molecola Senza Zucchero Soda Sugar-free Italian Cola 11.15 fl oz	5
Lurisia Sodas , Gazzosa 9.3 fl oz	5
Galvanina , Organic Peach Tea	4.75
Texas Tea , Unsweet	4.75
Niasca , Sparkling Lemonade, Mandarinata	5

MOCKTAILS

Hibiscus Ginger Cooler	8
Hibiscus, Lemon, Ginger Beer, Soda Water	
Mint Pineapple Press	7
Mint, Pineapple, Lime, Sprite, Soda Water	

WELCOME TO EATALY!

Founded in Piedmont, Eataly is proud to feature a wide variety of quality wines from all corners of Italy. We specialize in Piemontese varieties, and if you're unfamiliar with some of the names, follow your nose to our best recommendations.

GL | BTL

If you like... you'll LOVE! so try this...

CHARDONNAY	GAVI	Gavi (Cortese) 2019, Santa Vittoria,	16/64
PINOT NOIR	NEBBIOLO	Barolo 2015, Fontanafredda	24/96
MALBEC	DOLCETTO	Dolcetto d'Alba 2019, Brandini,	14/56
MERLOT	BARBERA	Barbera d'Alba Borgogono,	19/76

ROSATI

	GL BTL
Rosato 2017 Bastianich, <i>Friuli</i>	14/56
'Alie' Rose 2019 Tenuta Ammiraglia, <i>Toscana</i>	15/60

ROSSI

	GL BTL
Valpolicella 2018 Allegrini, <i>Veneto</i>	13/52
I Perazzi Cabernet Sauvignon 2017 La Mozza, <i>Toscana</i>	14/56
Dolcetto d'Alba 2019 Brandini, <i>Piemonte</i>	14/56
Sherazade 2018 Donnafugata, <i>Sicilia</i>	16/64
Chianti Classico 2018 Certosa di Belriguardo, <i>Toscana</i>	17/68
Trentangeli 2015 Tormaresca, <i>Puglia</i>	17/68
Grignolino 2015 Gaudio, <i>Piemonte</i>	18/72
Barbera d'Alba 2016 Borgogno, <i>Piemonte</i>	19/76
Barolo Serralunga d'Alba 2015 Fontanafredda, <i>Piemonte</i>	24/96

COCKTAILS

CLASSICS

NEGRONI	13	IL CALABRESE	13
Aviation American Gin, Campari, Carpano Classico Vermouth		Titos Vodka, Fragola, Lemon, Fever Tree Ginger Beer	
LA COLOMBA	14	SABBIOSO	15
Tromba Tequila, Ramazzotti Aperitivo Rosato, Hibiscus, Lime, Grapefruit, San Pellegrino Pompelmo		Wild Turkey Rye, Amaro Nonino, Honey & Cardamom Syrup, Lemon, Cardamom Bitters	

SPRITZ

APEROL SPRITZ	13	LIMONE SPRITZ	13
Aperol, Villa Sandi Prosecco, Soda		Pallini Limoncello, Villa Sandi Prosecco, Soda	
BELLINI	13	HUGO	13
Estate Fruit Peaches and Prosecco from the Canella Family Winery in Veneto		Fiorente Elder Flower, Villa Sandi Prosecco, Soda	

LE CUCINE di EATALY

LA PIZZA & LA PASTA

EATALY