

VINI

	GLASS
SPUMANTE <i>Sparkling</i>	
Ronco Belvedere Prosecco (Veneto)	10
Cleto Chiarli	12
Lambrusco Grasparossa di Castelvetro (Emilia-Romagna)	
Lunaria Pinot Grigio Pet Nat Ancestral (Abruzzo)	14
Berlucchi "61" Brut (Lombardia)	16
Cantine Ferrari Brut (Trentino)	18
BIANCO <i>White</i>	
Bertani 'Due Uve' Bianco	12
Pinot Grigio Sauvignon Blanc (Veneto)	
ROSATO <i>Rosè</i>	14
Planeta Rosè (Sicilia)	
ROSSO <i>Red</i>	14
Mirafiore Dolcetto (Piemonte)	
DOLCE <i>Sweet</i>	
Brandini Moscato d'Asti (Piemonte)	12
Elio Perone 'Bigaro' Brachetto (Piemonte)	13

VINI COCKTAILS

Made with Italian Sparkling Wines

BOLLICINE 12

Puccini *with Mandarin Concentrate*

Bellini *with White Peach Puree*

Rossini *with Strawberry Puree*

Fico d'India *with Prickly Pear Syrup*

SPRITZ 15

Pompelmo *with Mint Syrup, Grapefruit Juice, Club Soda*

Limone *with Rosemary Syrup, Lemon Juice, Club Soda*

Fiore Dolce *with Hibiscus Syrup, Lemon Juice, Club Soda*



EAT ALY

CAFFÈ LAVAZZA

LAVAZZA

TORINO, ITALIA, 1895

What Makes an Italian Bar?

First things first — “bar” in Italy means an all-day café, where you drink your morning coffee and chat with your neighborhood amici, down a quick espresso after lunch as you read the headlines in the local news, and meet up with your friends after work for merenda. Get familiar with the ins and outs of the Italian bar, then order like a pro.



IL CAFFÈ

Coffee

Want to sound really Italian? Don't order “un espresso” — order “un caffè”

IL CUCCHIAINO

Tiny Spoon

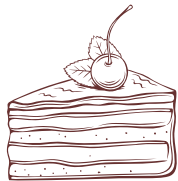
A tiny cup calls for a tiny spoon



IL CORNETTO

Little Horn

The classic breakfast treat to pair with your coffee



LA MERENDA

Snack

Savory or sweet, Italy's answer to the afternoon snack comes from the Latin word for merit...as in, you deserve it!



IL GIORNALE

Newspaper

Every bar has copies of the daily newspapers to share (you might just have to fight to get *La Gazzetta dello Sport* — for the soccer fans)

DOLCI

Desserts

HOUSEMADE DESSERTS 6.90

Panna Cotta with Berries and Almond Cookies

Tiramisù Classico

SLICED LOAF CAKES 4.90

Torta al Cocco

Coconut Cake

Torta alla Ricotta Arancia

Orange Ricotta Cake

Torta Marilyn

Orange and Poppy Seed Cake

Amor Polenta

Almond and Corn Pound Cake

Torta Espresso

Espresso Cake

Torta alle Noci

Walnut and Pecan Pound Cake

Torta all'olio di Oliva

Extra Virgin Olive Oil Cake

Torta al Pistacchio +1.00

Pistacchio Pound Cake

CAKES SLICES 4.90

Torta Greca

Almond Frangipane and Puff Pastry Cake

Torta alla Nocciola

Hazelnut Cake

Torta di Pere e Brown Butter

Pear and Brown Butter Cake

SMALL CAKES 6.90

Polentina

Corn Cookie with Blueberry Jam

Torta di Mele

Apple Pound Cake, Apple, Cinnamon

Nocciola Dome

Flourless Hazelnut Cookie

LA TORRE

*Bites of savory and sweet pastries
all on one tower!*

\$36

Available Friday - Sunday

Sweet

Fruttino, Bacetto, Cantucci, Meringhe, Baci di Dama, Occhio di Bue

Savory

Frolla Salata, Salatini, Pizzette, Grissini, Choux, Mini Panini



A showstopper to share, “la torre” – or multi-tiered “tower” – offers an overflowing display of treats that are perfect for an afternoon snack or happy hour pairing. Enjoy a selection of sweets and biscotti and savory bites to pair with an afternoon coffee or a couple of spritzes to share with friends during aperitivo – whichever the moment calls for!

** Nota bene: La Torre items cannot be changed or substituted.*

CAFFÈ LAVAZZA

Boasting over 120 years of history, Lavazza is the symbol of Italian coffee, founded by the tenacious and intuitive Luigi Lavazza in the heart of Torino in 1895. The Lavazza Cappuccino at Eataly starts with Lavazza Top Class Espresso, a well-balanced blend of freshly ground coffee. Next, we combine a perfectly pulled espresso with 2.5 ounces each of hot and foamed milk. The result? A perfectly balanced, authentic cappuccino, every time.

CLASSIC DRINKS

	Single	Double
Espresso	2.75	3.50
Espresso Macchiato	3.00	3.75
Espresso con Panna	3.00	3.75

	8 oz	12 oz	16 oz
Americano	3.00	3.75	4.50
Latte Macchiato	3.75	4.25	4.75
Cappuccino	3.75	4.25	4.75
Caffè Mocha	4.50	5.00	5.50

DRIP COFFEE

	8 oz	12 oz	16 oz
Dark Roast Gran Filtro	2.10	2.20	2.40
Decaf Dark Roast Gran Filtro	2.10	2.20	2.40

ICED COFFEE

	12 oz	16 oz
Iced Americano	3.50	4.25
Iced Latte	4.00	4.50
Iced Coffee	4.00	4.50
Iced Cappuccino	4.00	4.50
Iced Mocha	4.25	4.75
Cremespresso	2.00	

COLD BREW

	8 oz	12 oz	16 oz
Cold Brew	4.00	4.50	5.00
Nitro Cold Brew	4.80	5.30	5.80

LAVAZZA
TORINO, ITALIA, 1895

** Nota bene: Specialities and full beverage menu located behind the counter*

PANINETTI

Artisanal Sandwiches

Caprese	6.90
<i>Brioche Roll, Housemade Mozzarella, Heirloom Tomato, Basil</i>	
Prosciutto Cotto e Fontina	7.90
<i>Brioche Roll, Prosciutto Cotto, Fontina Valdostana DOP</i>	
Porchetta	7.90
<i>Brioche Roll, Housemade Porchetta, Salsa Verde, Sea Salt</i>	
Arrostato di Manzo	7.90
<i>Brioche Roll, Creekstone Farms Roast Beef, Horseradish</i>	

CONTORNI

Sides

Asparagi	5.90
<i>Asparagus, Lemon, Olive Oil</i>	
Barbabietole	4.90
<i>Beets, Spring Onion, Goat Cheese</i>	
Pasta Fredda	4.90
<i>Afeltra Eliche, Callipo Tuna, Olive, Tomato, Caper, Oregano</i>	
Olive Marinate	5.90
<i>Cerignola, Gaeta, Castelvetrano, Taggiasca Olive, Citrus, Herbs</i>	
Insalata del Mercato	5.90
<i>Mixed Greens, Prosecco Vinaigrette</i>	

TRAMEZZINI

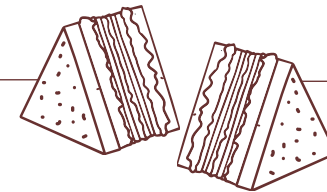
Housemade Traditional Finger Sandwiches

Tramezzini are the Italian answer to tea sandwiches, found in bars all over Italy and displayed in the same classic fashion: crustless, on soft pullman bread, cut on a diagonal, and stacked on trays. The name was coined by famous Italian writer Gabriele D'Annunzio – a play on the word tramezzo, meaning “in-between.” Try one and you’ll see that they make the perfect in-between-meals snack!

Tonno	6.90
<i>Tramezzini Bread, Callipo Tuna, Taggiasca Olive, Red Onion, Roma Tomato, Mayonnaise</i>	
Prosciutto	7.90
<i>Tramezzini Bread, Prosciutto di Parma 14-Month DOP, Housemade Mozzarella, Apricot Mostarda</i>	
Salame Piccante	6.90
<i>Tramezzini Bread, Salame Emilia Piccante, Asiago Fresco, Radicchio, Mayonnaise</i>	
Verdure	5.90
<i>Tramezzini Bread, Roasted Eggplant, Heirloom Tomato, Housemade Mozzarella</i>	

Pasto Completo

Choice of one Paninetti or Tramezzini, and one side
Sandwich + Side \$9.90



** Nota bene: All food and beverage must be ordered at the counter*