THANKSGIVING
MADE IN EATALY

This Thanksgiving, we’re making it easy to host a holiday Made in Eataly. We’re dedicated to bringing you high quality ingredients and comforting chef-inspired dishes. From local heritage turkeys to hearty sides, artisanal handmade pasta, and other seasonal favorites, let us bring something extra special to your holiday table. And if you want to take the night off and let us cook for you, we won’t tell.

Pre-order before November 19* by calling (212) 229-2560 or email FlatironPreorders@eataly.com

EATALY
200 Fifth Avenue, New York, NY 10010
LET US COOK FOR YOU

Take the day off and let us do the cooking for you!
Packed family-style with reheating instructions.
Available for pick up or delivery, November 23 & 24 only.

DINNER FOR 4 | $229.90

Salumi & Formaggi Platter A selection of our best salumi and cheeses
Pasta al Forno Autunnale Pasta from Gragnano with stewed squash, ricotta, mushroom and Parmigiano Reggiano® DOP
Stinco di Tacchino Two apple cider braised turkey legs
Petto di Tacchino Maple Syrup brined, sliced turkey breast with gravy
Turkey Gravy Turkey stock, roux
Cranberry Sauce Cranberries, mustard seeds, orange juice, honey, vin santo wine
Cime di Rapa Sautéed broccoli rabe with garlic confit, chili pepper, extra virgin olive oil
Ripieno del Ringraziamento Housemade focaccia stuffing with carrots, celery, onion, sage, rosemary, thyme, olives, extra virgin olive oil
Torta di Mele Apple, cinnamon, rum-soaked sponge cake, pastry cream, frolla crust

DINNER FOR 8 | $389.90
Includes all of the above offerings, plus:

Insalata di Cavoletti di Bruxelles Brussels sprouts, thyme, red wine vinegar, honey
Zucca e Stracciatella Autumn squash with confit shallots
Tiramisù della Nonna Mascarpone, ladyfingers, Lavazza espresso, cocoa powder

November 19–21

JOIN US FOR Vino Days

20% OFF ANY 6+ BOTTLES Italian Wine & Spirits
IN-STORE AND ONLINE NY.EATALYVINO.COM

November 23–24

DON’T MISS TRUFFLE DAYS

Shop Urbani Fresh White Truffles at the lowest prices of the season!
The rarest truffle, the white truffle, grows wild in the forests of the small Piemontese township of Alba. These tubers cannot be cultivated, so each variety is only available a few months out of the year.
PIZZA ALLA PALA
bite-sized for better sharing

Pizza alla Pala Margherita | $25
Roman-Style Pizza with housemade mozzarella, multil tomato and basil cut into bite-size pieces
(Serves 8-12)

Pizza alla Pala Tricolore | $44
Roman-Style Pizza with Prosciutto di Parma DOP, housemade stracciatella, cherry tomato and arugula cut into bite-size pieces
(Serves 8-12)

Pizza alla Pala con Zucca al Forno | $35
Roman-Style Pizza with roasted autumn squash, housemade mozzarella, and Parmigiano Reggiano DOP (Serves 8-12)

Pizza alla Pala ai Quattro Formaggi e Tartufo | $45
Roman-Style Pizza with truffle fonduta, housemade mozzarella, roasted mushrooms and provolone Piccante DOP (Serves 8-12)

BREAD FOR THE TABLE

Rustic Classic Grande | $9.90
Large format classic sourdough rustic loaf (Serves 8-10)

Pull-Apart Dinner Rolls | $16.90
Round 28pc dinner roll centerpiece (Serves 8-10)

Festive Challah | $11.90
Large braided round loaf for the table (Serves 6-8)

Festive Raisin Challah | $12.90
Large braided round loaf with golden raisins for the table (Serves 6-8)

Chocolate Chip Brioche | $6.90
Candied Orange Brioche | $6.90

Pre-order before November 19* by calling (212) 229-2560 or email FlatironPreorders@eataly.com

*All items subject to availability. Delivery available within: Manhattan, Brooklyn, Bronx, Queens, select areas of Jersey City & Hoboken only and upon request. Delivery fees and order minimums apply.
THANKSGIVING TURKEY

CASCUN FARM TURKEY | $7.90/lb
Family-run Cascun Farm raises high-quality heritage non-GMO turkeys on 125 acres of rolling pastures in upstate Greene, New York without the use of antibiotics or growth hormones. Sizes and weights may vary from 8-20lbs in 2lb increments, while supplies last.

SNOWDANCE FARMS TURKEY | $8.90/lb
Snowdance Farms raises broad-breasted, pasture raised, white turkey upstate in Livingston Manor, New York. Their poultry is fed an all-vegetarian diet free of antibiotics using environmentally-friendly practices. Sizes and weights may vary from 10-15lbs in 2lb increments, while supplies last.

KELLYBRONZE DRY-AGED TURKEY | $12.90/lb
Experience high-quality and tradition with the only hand-plucked turkeys in the USA. Across 130 acres of woodland pasture at the foot of the Blue Ridge Mountains in Crozet, Virginia, KellyBronze birds are reared wild and free. Dry-aged for a minimum of seven days, these unique turkeys have an intensified flavor. Sizes and weights may vary from 10-12lbs or 12-14lbs only, while supplies last.

TURKEY SIZE GUIDE
10–12 POUNDS Serves 6–8 people
13–15 POUNDS Serves 8–10 people
16–18 POUNDS Serves 10–12 people

SMALLER CUTS FROM CASCUN FARMS
Bone-In Turkey Breast | $9.90/lb
Half Breast, 3lbs+ (serves 2–4)
Whole Breast, 6lbs+ (serves 4–6)
Boneless Turkey Breast | $12.90/lb
Available in 1lb increments (3lb minimum)

MORE FROM OUR BUTCHER
Eataly Housemade Sweet Italian Sausage | $12.90/lb
Eataly Housemade Porchetta (uncooked) | $19.90/lb
Creekstone Farms Prime Black Angus Filet | $49.90/lb
Snake River Farms Heritage Boneless Holiday Ham | $12.90/lb ±3lbs (Serves 6–10)
Prime Dry-Aged Rib Roast | $45.90/lb 2lb minimum, available in 2lb increments
**FRESH PASTA**

*Our handmade pastas are easy to prepare and always a win at the dinner table.*

Tagliatelle alla Bolognese | $9.90/lb
Lasagne Sheets | $9.90/lb
Ravioli di Zucca | $15.90/lb
Agnolotti del Plin al Brasato | $15.90/lb
Black Truffle Ravioli | $24.90/lb
Lobster Ravioli | $34.90/lb

**HOUSEMADE SAUCES**

Ragù alla Bolognese | $14.90/16oz
Cacio e Pepe | $7.90/16oz
Ragù di Funghi | $13.90/16oz

**FROM OUR SEAFOOD COUNTER**

Shrimp Cocktail Platter
*For seafood lovers, we feature our freshly steamed wild shrimp with housemade cocktail sauce.*

$49.90 (Serves 4-6) | $85.90 (Serves 8-10)

**CALVISIUS® CAVIAR**

Siberian Sturgeon Caviar
$65/28g—$499/250g
White Sturgeon Caviar
$69/28g—$549/250g
Oscietra Sturgeon Caviar
$109/28g—$899/250g
Sevruga Sturgeon Caviar
$149/28g—$259/50g

**CAVIER TASTING** | $110.90

10g Siberian Sturgeon Caviar
10g White Sturgeon Caviar
10g Oscietra Sturgeon Caviar
Mini Blinis (serves 4-6)
Crème Fraîche

*Using sustainable farming methods, Calvisius produces rich, buttery caviar that is good for the world and perfect for holiday gatherings. Inquire about our other caviar options.*

**PREPARED SIDES & TRIMMINGS**

*Packed family style with reheating instructions (Serves 2-4)*

Housemade Focaccia Stuffing | $12.90
Cranberry Sauce | $10.90
Turkey Stock | $9.90
Gravy | $12.90

Brussels Sprouts | $12.90
Broccoli Rabe | $12.90
Roasted Squash | $12.90
SWEETS

EATALY’S HOUSEMADE PASTRY & CAKES

Tiramisu della Nonna | $32.90
This traditional tiramisu is made with ladyfingers, espresso, and mascarpone cream. (Serves 8-10)

Pasticcini
$28.90/16-pack, $42.90/24-pack
Literally translating to “small pastries,” these bite-sized desserts are perfect for festive gatherings.

Torta di Mele | $32.90
The flavors of apples and cinnamon layered atop rum-soaked sponge cake and pastry cream, baked in a frolla crust. (Serves 6)

Torta alle Noci | $32.90
Delicately sweet pound cake with honey caramel and toasted pecans and walnuts. (Serves 6-8)

Torta Toro | $34.90
The flavors of Piemonte—spongy hazelnut frangipane baked into a frolla crust, topped with white chocolate cremino and toasted hazelnuts. (Serves 6-8)

Torta 7 Vele | $42.90
Seven decadent layers of chocolate cake, hazelnut crunch, dark chocolate mousse, hazelnut Bavarian, and rich chocolate glaze. (Serves 6-8)

Cookie Platter | $29.90
Assorted housemade cookie platter including double chocolate, rosemary sugar and chocolate chip cookies (serves 10)

PANETTONE & PANDORO

Italy’s most anticipated holiday desserts! The legendary recipe is still made with cured dough studded with candied fruit, yielding the sweet loaf that we Italians live for every holiday season—choose from over 40 artisanal flavors.

November 19–21
JOIN US FOR VINO DAYS
20% OFF ANY 6+ BOTTLES Italian Wine & Spirits IN-STORE AND ONLINE NY.EATALYVINO.COM

November 23–24
DON’T MISS TRUFFLE DAYS The rarest truffle, the white truffle, grows wild in the forests of the small Piemontese township of Alba. These tubers cannot be cultivated, so each variety is only available a few months out of the year. Shop Urbani Fresh White Truffles at the lowest prices of the season!