

FRITTO

LIGHTLY-FRIED BITES

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| CALAMARI FRITTI | 17 |
| <i>Lightly Fried Calamari, Lemon, Parsley</i> | |
| ARANCINI | 12 |
| <i>Fried Carnaroli Rice Balls, Ragù alla Bolognese, Housemade Mozzarella</i> | |
| VERDURE FRITTE | 13 |
| <i>Lightly Fried Zucchini, Carrots, and Green Beans with Lemon, Rosemary</i> | |

PIZZA FRITTA MONTANARA

A classic street food from Naples, this appetizer is fried to perfection and topped with high quality ingredients

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| CLASSICA | 8 |
| <i>Topped with San Marzano Tomato, Grana Padano DOP, Basil</i> | |
| RUCOLA E POMODORINI | 9 |
| <i>Topped with Cherry Tomato, Buffalo Mozzarella, Arugula</i> | |
| CIPOLLE E PROSCIUTTO | 10 |
| <i>Caramelized Red Onions, Prosciutto di Parma 18 Month, Shaved Pecorino Romano</i> | |

ANTIPASTI

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| CARPACCIO DI MANZO | 14 |
| <i>Creekstone Beef Top Round, Arugula, Extra Virgin Olive Oil, Sea Salt, Parmigiano Reggiano® DOP</i> | |
| CROSTINI AL TARTUFO | 9 |
| <i>Housemade Rustic Sourdough Bread, Calabro Ricotta, Black Truffle Honey</i> | |

GRANDE PIATTO MISTO 25
Chef's Selection of the Best Salumi & Formaggi from Italy and the U.S Served with Housemade Condiments

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| ANTIPASTI MISTI | 18 |
| <i>Housemade Caponata, Peperonata, Marinated Chickpeas, Marinated Olives</i> | |
| CAVOLFIORRE | 9 |
| <i>Romanesco Cauliflower, Cipollini Onions, Anchovies, Lemon, Pecorino Romano, Breadcrumbs</i> | |
| CAPRESE | 12 |
| <i>Housemade Mozzarella, Tomato, Basil, Extra Virgin Olive Oil, Sea Salt</i> | |
| INSALATA DI POLPO | 15 |
| <i>Spanish Octopus, Celery, Yukon Gold Potatoes, Lemon, Parsley, Extra Virgin Olive Oil</i> | |

PASTA

PASTA SECCA

Afeltra pasta made in Gragnano, Napoli. Served al dente

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| 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 ALL'AMATRICIANA | 17 |
| <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 SALSICCIA E RAPINI | 21 |
| <i>Afeltra Vesuvio Pasta, Sausage Ragù, Broccoli Rabe, Anchovy Breadcrumbs, Pecorino Romano Zerto</i> | |

PASTA FRESCA

Housemade at our fresh pasta counter daily

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| 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

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| HOUSEMADE MOZZARELLA | 16 |
| ANTICHE BONTÀ MOZZARELLA DI BUFALA | 18 |
| LIUZZI BURRATA | 19 |

ADDITIONS

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| 14-MONTH PROSCIUTTO DI PARMA | 8 |
| SALAME FINOCCHIONA | 7 |
| COPPA PICCANTE | 7 |

PIZZA

ROSSOPOMODORO

pizzeria napoletana

PIZZA NAPOLETANA

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

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| MARGHERITA VERACE TSG | 16 |
| <i>San Marzano Tomato Sauce, Buffalo Mozzarella, Fresh Basil, Extra Virgin Olive Oil</i> | |
| MARINARA TSG | 13 |
| <i>San Marzano Tomato Sauce, Garlic, Oregano, Fresh Basil, Extra Virgin Olive Oil</i> | |
| CALZONE | 17 |
| <i>Ricotta, Buffalo Mozzarella, Rovagnati Granbiscotto Ham, San Marzano Tomato Sauce, Fresh Basil, Extra Virgin Olive Oil</i> | |
| MASSESE | 17 |
| <i>San Marzano Tomato Sauce, Buffalo Mozzarella, Ferrarini Spicy Salami, Fresh Basil, Extra Virgin Olive Oil</i> | |
| QUATTRO FORMAGGI | 17 |
| <i>Grana Padano DOP, Pecorino Romano, Buffalo Mozzarella, Gorgonzola Dolce DOP, Fresh Basil, Extra Virgin Olive Oil</i> | |
| SALSICCIOTTA | 19 |
| <i>San Marzano Tomato Sauce, Buffalo Mozzarella, Mushroom, Sweet Italian Sausage, Fresh Basil, Extra Virgin Olive Oil</i> | |
| CAPRICCIOSA | 20 |
| <i>San Marzano Tomato Sauce, Buffalo Mozzarella, Mushroom, Gaeta Olive, Rovagnati Granbiscotto Ham, Artichoke, Fresh Basil, Extra Virgin Olive Oil</i> | |
| BUFALOTTA | 25 |
| <i>Buffalo Mozzarella, Cherry Tomato, Rovagnati Prosciutto di Parma DOP 18 Month, Grana Padano DOP, Extra Virgin Olive Oil, Fresh Basil</i> | |
| VENTURA | 23 |
| <i>Buffalo Mozzarella, Arugula, Rovagnati Prosciutto di Parma DOP 18 Month, Grana Padano DOP, Extra Virgin Olive Oil</i> | |
| FRU FRU | 23 |
| <i>1/3 Verace, 1/3 Quattro Formaggi, 1/3 Ventura</i> | |
| VERDURETTA | 18 |
| <i>Fried Eggplant, Buffalo Mozzarella, Zucchini, Cherry Tomatoes</i> | |
| PESTO BURRATA | 27 |
| <i>Buffalo Mozzarella, Cherry Tomatoes, Prosciutto di Parma 18 Month, Burrata and Basil Pesto.</i> | |

PIZZA FRITTA

Neapolitan fried pizza dough, filled. Order them like you were in Naples

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| 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> | |
| FEMMENA E FRITTA | 24 |
| <i>Double Pizza filled with Buffalo Mozzarella, fried then finished with Ricotta, Mortadella IGP and Lemon Zest</i> | |

I CLASSICI

della tradizione

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

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| 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 Hanger Steak, Arugula, Parmigiano Reggiano® DOP, Villa Mandori 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 Potatoes, Lemon, Rosemary</i> | |
| BISTECCA | 55 |
| <i>Porcini Rubbed New York Strip Steak, Crispy Potatoes, Arugula</i> | |

INSALATE

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| 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 Hangar Steak | +8 |

Ⓞ 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.

WINE & WAGYU SPECIALS

The highest and rarest of all American Wagyu grades, Gold Grade cuts have a Japanese Beef Marbling Score ranging from 9 to 12, indicating a deep, consistent marbling. Each cut blends the traditionally rich flavour of American beef with the buttery, tender texture of Japanese Wagyu.

BISTECCA FIORENTINA \$120

Snake River Farms Wagyu Porterhouse, Mixed Market Greens, Villa Manodori Aceto Balsamico, Extra Virgin Olive Oil, Sea Salt

WINE PAIRING

BAROLO SERRALUNGA D'ALBA 2015 FONTANAFREDDA

This Barolo from Piemonte has hints of vanilla, spices, dried rose and has a dry and velvety harmonious taste.

\$24/GLASS | \$96/BOTTLE



VINI

SPUMANTI

| | GL BTL |
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| 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 NV Monte Rossa, <i>Monte Rossa</i> | 21/84 |

BIANCHI

| | GL BTL |
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| Friulano 2018 Bastianich, <i>Friuli</i> | 15/60 |
| Falanghina 2018 Feudi di San Gregorio, <i>Campania</i> | 15/60 |
| Gavi 2019 Santa Vittoria, <i>Piemonte</i> | 16/64 |
| Pomino Bianco 2018 Frescobaldi, <i>Toscana</i> | 16/64 |
| Grillo 2017 Tonnino, <i>Sicilia</i> | 18/72 |
| Pinot Grigio Ramato 2019 Le Vigne di Zamo, <i>Friuli</i> | 20/80 |

BIRRE

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| Nastro Azzurro , Peroni, Pale Lager, DRAFT, 7.2% abv | 7 | Isaac , Baladin, Witbier, 5% abv | 9 |
| La Rossa , Moretti, Doppelbock, 5% abv | 7 | Nora , Baladin, Herb & Spice, 8% abv | 9 |
| 60 Minute IPA , Dogfish Head, IPA, 6% abv | 7 | Blood & Honey , Revolver, Pale Wheat Beer, 8% abv | 7 |
| Hazy-O , Dogfish Head, Hazy IPA, 7.1% abv | 7 | Dallas Blonde , Deep Ellum, Blonde Ale, 8% abv | 7 |
| Seaquench , Dogfish Head, Sour Gose, 6.5% abv | 7 | Please & Thank You Lakewood , Pale Ale, 5.5% abv | 7 |
| | | Just Right Saint Arnold , Semi-Dry Cider, 7% abv | 7 |

BIBITE NATURALI

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| Molecola Soda Italian Cola 11.15 fl oz | 5 |
| Molecola Senza Zuccheri Soda Sugar-free Italian Cola 11.15 fl oz | 5 |
| Lurisia Sodas 9.3 fl oz Aranciata, Arancia Rossa, Gazzosa | 5 |
| Galvanina Organic Black Tea | 4.5 |

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.

| If you like... | you'll LOVE! | so try this... | GL BTL |
|-------------------------|------------------------|--|----------|
| CHARDONNAY | GAVI | Gavi (Cortese) 2019, Santa Vittoria, | 16/64 |
| RIESLING | TIMORASSO | Timorasso, Borgogno | 27/108 |
| 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 |
| CABERNET | SAGRANTINO ... | Carapace Montefalco Rosso, 2015, Lunelli | 17/68 |

ROSATI

| | GL BTL |
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| Rosato 2017 Bastianich, <i>Friuli</i> | 14/56 |
| Scalabrone 2019 Tenuta Guado al Tasso, <i>Toscana</i> | 14/56 |

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 Beltriguardo, <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

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

SPRITZ

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

MOCKTAILS

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

LE CUCINE di EATALY

LA PIZZA & LA PASTA

EATALY