

IN THE WOODS



Forests cover **31% of the global land area** and hold **80% of terrestrial animals and plants**. Home to incredible biodiversity, plants, animals and fungi live together in perfect balance with their forest habitat, guaranteeing the survival of these ecosystems.

“I BOSCHI” - THE ITALIAN WOODS

Forests are one of the largest natural environments in Italy, covering **40% of the territory**. Forests there have grown at a rate of 800 square meters per minute in the past 30 years. **Italy holds two-thirds of the native forest species in Europe**, giving the country an incredibly rich flora and fauna.

THE AMERICAN WOODS

More than half of the world's forests are found in only five countries, the USA ranking number four. **New York State alone is 61% forested**—forests cover 18.6 million acres of the states 30.2 million total acres.



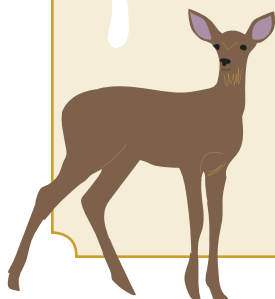
FROM THE WOODS



From the woods come some of the **most common ingredients in winter cuisine**. **Mushrooms**, for example, serve many vital functions in forest ecosystems: they are crucial for nutrient cycling, provide symbiotic relationships with trees and other plants, and are also a source of food for wildlife. Many vegetables, like **leeks** and **brussels sprouts**, and **wild game** are often found year-round, but are actually in peak season amidst winter's woodsy environment.



The **truffle**, a most iconic ingredient come from the woods of Italy. Hailing from the undergrowth of Langhe in Piemonte, special truffle hunting dogs sniff them out in the thick forests.



5,000 NEWLY PLANTED TREES

Eataly has decided to partner with the Arbor Day Foundation, the largest nonprofit organization dedicated to planting trees. The Arbor Day Foundation was founded in 1972 in observance of the centennial of the first Arbor Day, and **their vision is to help others** understand and use trees as a solution to many of the global issues we face today. During the course of SERRA Stellata - In the Woods, **Eataly will donate** to the Arbor Day Foundation a total amounting to 5000 newly planted trees to the foundation, **planted to reforest areas of the U.S.** that are affected by natural disasters.



FOOD MENU



SERRA
STELLATA
IN THE WOODS

BY BIRRERIA

This menu is printed on recycled paper.

ANTIPASTI

OTTO 8

Housemade Otto Bread
Served Warm, Cowbella Butter,
Sea Salt

INSALATA CICORIA E FORMAGGIO 18

Chicories, Prosecco Poached
Migliorelli Honeycrisp Apples,
Goat Cheese, Walnut
Vinaigrette

INSALATA DEL MERCATO 15

Lani's Farm Lettuces, Brussels
Sprouts, Carrots, Cured Meyer
Lemon Vinaigrette

ADD:

Chalkstream Trout +10

Seared Cooks Venture
Chicken Thigh +8

INSALATA DI ZUCCA E FARRO 16

Lani's Farm Acorn Squash,
Toasted Farro, Norwich
Meadows Chicory, Spiced
Pepitas, Dried Cranberries,
Shallot Vinaigrette

BURRATA E TARTUFO 24

Liuzzi Burrata, Freshly Grated
Urbani Black Truffle, ROI Extra
Virgin Olive Oil

PORRI E TALEGGIO 15

Braised Norwich Meadow
Farm Leeks, ROI Extra
Virgin Olive Oil, Arrigoni
Taleggio DOP, Dried Maitake
Mushrooms, Villa Manodori
Aceto Balsamico

ZUPPA DI ZUCCA AFFUMICATA 15

Norwich Meadows Butternut
Squash Soup, Sage, Cremè
Fraîche

TAGLIERE 35

Chef's Selection of Cured
Meats and Cheeses served
with Grissini, Mostarda, and
Seasonal Fruit

FRITTI

MAITAKE 12

Crispy Maitake Mushrooms,
Thyme, Lemon

FRITTELLE DI FUNGHI 14

Crispy Rye Pastry filled with
Oyster Mushrooms, Leeks and
Reading Raclette

CALAMARI 17

Crispy Calamari, Parsley,
Lemon

ARANCINI 14

Crispy Riso Scotti Carnaroli Rice
Balls, Housemade Mozzarella,
Porcini Mushrooms

RISOTTO



RISOTTO AL TARTUFO NERO 29

Riso Scotti Carnaroli Rice, Ferrarini Butter, Parmigiano
Reggiano® DOP 18-Months Aged, Freshly Shaved Urbani
Black Winter Truffle

RISOTTO INVERNALE 19

Riso Scotti Carnaroli Rice, Ferrarini Butter,
Parmigiano Reggiano® DOP 18-Months Aged,
Greenmarket Root Vegetables

RISOTTO AI FUNGHI 24

Riso Scotti Carnaroli Rice, Ferrarini Butter, Maitake
Mushrooms, Cremini Mushrooms, Thyme

ADD: Urbani Black Winter Truffle Supplement +25/4g

PASTA AL FORNO

PASTA AL FORNO CLASSICA 19

Afeltra Ziti Pasta, Arrabbiata Sauce, Calabro Ricotta,
Housemade Mozzarella, Basil

LASAGNA AL RAGÙ DI CINGHIALE 26

Housemade Fresh Pasta, Bechamel,
Porcini Mushroom and Wild Boar Ragù

TRUFFLE SUPPLEMENT

URBANI BLACK WINTER TRUFFLE 25

4 grams of Fresh Urbani Black Winter Truffle, shaved tableside

Known as the "black diamond" of the table, Urbani black winter
truffles are found during the winter season in Italy.



PIATTI

TAGLIATA DI WAGYU 43

Grilled Snake River Farms
American Wagyu, Porcini Rub,
Salsify, Cowbella Butter

POLENTA E CONIGLIO 29

Wild Hive Polenta, Saffron
Braised Rabbit

TROTA 27

Poached Chalkstream
Trout, Smoked Fish Broth,
Lentils, Root Vegetables

CAVOLFIORE 24

Norwich Meadows
Cauliflower, Calabro
Ricotta, Pine Nuts, Herbs,
Saffron Pickled Cauliflower

BRACIOLA DI MAIALE 42

Autumn's Harvest Farms Bone-
in Pork Chop, Balsamic Braised
Radicchio, Cipollini Onions,
Fennel Rub, Herbs

COTOLETTA ALLA VALDOSTANA 49

Breaded Veal Cutlet,
Rovagnati Prosciutto Cotto
Gran Biscotto, Fontina DOP

POLLO 26

Seared Cooks Venture Farms
Chicken Thigh, Braised
Cannellini Beans, Così Com'è
Tomatoes, ROI Extra Virgin
Olive Oil

FLOUNDER MP

Wild Flounder, Tarragon,
Norwich Meadows Farm Leeks,
Fingerling Potatoes

ITALIAN
PRODUCTS
WE LOVE.

FONTINA DOP, Valle d'Aosta

FRESH TRUFFLES, Umbria | Urbani Truffles

CARNAROLI RICE, Lombardia | Riso Scotti

EXTRA VIRGIN OLIVE OIL, Liguria | ROI



CONTORNI

PATATE 9

Fried Lani's Farm
Baby Sweet
Potatoes, Garlic,
Rosemary,
Smoked Salt

CAROTE 9

Greenmarket
Carrots, Butter,
Mixed Herbs

ZUCCA ARROSTO 9

Roasted Acorn
Squash, Toasted
Pepitas, Villa
Manodori Aceto
Balsamico di
Modena