

ANTIPASTI

- INSALATINA  11
Arugula, 18-Month Agriform Parmigiano Reggiano® DOP, Villa Manodori Aceto Balsamico
- BRUSCHETTA MOZZARELLA  12
E POMODORO
Grilled Otto Bread, Housemade Mozzarella, Semi-sec Tomato, Fresh Basil
- ARANCINI 14
Crispy Carnaroli Rice Balls, Saffron, Peas, Housemade Mozzarella
- CARCIOFI E PARMIGIANO  15
Thinly-sliced Artichoke, 18-Month Agriform Parmigiano Reggiano® DOP, Castelfranco Radicchio, Lemon Vinaigrette
- BURRATA   19
Liuzzi Burrata, Roasted Winter Squash, Saba
- CALAMARI 20
Crispy Calamari, Parsley, Lemon
- POLPETTE 21
Braised Beef and Pork Meatballs, Mutti Tomatoes, 36-Month Agriform Parmigiano Reggiano® DOP
- PROSCIUTTO DI SAN DANIELE DOP E MOZZARELLA 22
24-Month DOK Dall'Ava Prosciutto di San Daniele DOP, Housemade Mozzarella
- GRANDE ANTIPASTO ITALIANO 36
serves 2-4: Ferrarini Salame Felino IGP, Mortadella, 24-Month DOK Dall'Ava Prosciutto di San Daniele DOP, Giardiniera, Bruschetta Ricotta e Cime di Rapa, Liuzzi Burrata, Spiced Olives

- TAGLIERE ALTO ADIGE 24
Special Selection of Salumi e Formaggi from Alto Adige: Recla Speck Alto Adige IGP, Mila Alta Badia, Stelvio DOP, and Dolomitenkoenig cheeses.

WINE PAIRINGS

The high elevation mountains of Alto Adige produce perfectly balanced wines that display terroir and pair wonderfully with smoky regional specialties like Speck Alto Adige IGP.

- BIANCO Alto Adige Valle Isarco Sylvaner 2019, Köfererhof, Alto Adige 22/gl 88/btl
- ROSATO Südtirol Lagrein Kretzer Rosato 2019, Nusserhof, Alto Adige 20/gl 80/btl
- ROSSO Südtirol Vinschgau Pinot Noir 2018, Marinushof, Alto Adige 30/gl 120/btl



PASTA

PASTA FRESCA

Housemade at our fresh pasta counter daily

- QUADRATI  19
Ricotta and Spinach Filled Pasta, Lemon Butter, Pistachios
- LASAGNE EMILIANE 21
Lasagne Sheets, Ragù alla Bolognese, Bechamel, 18-Month Agriform Parmigiano Reggiano® DOP
- RAVIOLI DI ZUCCA 22
Butternut Squash Filled Pasta, Brown Butter, Sage, 18-Month Agriform Parmigiano Reggiano® DOP
- TAGLIATELLE ALLA BOLOGNESE 25
Tagliatelle, Beef and Pork Ragù, Mutti Tomatoes, 18-Month Agriform Parmigiano Reggiano® DOP
- Agnolotti del Plin** 26
Braised Pork and Beef Filled Pasta, Veal Sugo
Add freshly shaved Urbani Black Winter truffles +MP

PASTA SECCA

Afeltra pasta made in Gragnano, Napoli. Served al dente

- LO SPAGHETTO AL POMODORO  16
Spaghetti, Così Com'è Datterino Tomatoes, Extra Virgin Olive Oil, Sea Salt, Fresh Basil
ADD:
Antiche Bontà Mozzarella di Bufala DOP +5
Liuzzi Burrata +7
- LINGUINE ALLA VONGOLE 25
Afeltra Pasta, Manilla clams, Lemon, Chili flake
- SPAGHETTI CACIO E PEPE  22
Spaghetti, Fulvi® Pecorino Romano DOP, Black Pepper
- BUCATINI ALL'AMATRICIANA 23
Bucatini, Salumificio San Carlo Guanciale, Mutti Tomatoes, Fulvi® Pecorino Romano DOP
- Spaghetti alla Carbonara** 26
Spaghetti, Salumificio San Carlo Guanciale, Fulvi® Pecorino Romano DOP, Black Pepper
Add freshly shaved Urbani Black Winter truffles +MP



Since 1899, the Mutti family has selected only the highest quality tomatoes, picked at the very peak of ripeness, to create their remarkably fresh tasting products. Eataly is proud to use Mutti tomatoes in the creation of our pasta dishes.

 Vegetarian  Vegan  Gluten Friendly

GNOCCHI

Our gnocchi di patate are made in-house daily with Russet potatoes and farm fresh eggs, with ridges to better hold sauce.

- GNOCCHI POMODORO E RICOTTA  24
Mutti Tomato, Calabro Ricotta, Basil
- GNOCCHI CON RAGÙ DI FUNGHI 29
Housemade Mushroom Ragù, 18-Month Agriform Parmigiano Reggiano® DOP
- GNOCCHI AL BURRO DI TARTUFO BIANCO 34
Housemade White Truffle Butter, 18-Month Agriform Parmigiano Reggiano® DOP
- GNOCCHI CON SALSICCIA E RAPINI 23
Housemade Potato Gnocchi, Sausage Ragù, Rapini Pesto, Fulvi® Pecorino Romano DOP

TRUFFLES

Urbani Black Winter Truffle Supplement 25/4g

Shaved tableside onto the dish of your choice

The tartufo nero, or black winter truffle, is a tuber found in very few areas in Umbria, most famously gathered in Norcia and Spoleto. They can also be found in the Piemonte, Marche, and Molise regions. They are best enjoyed as a finishing touch over pasta, risotto, or meat dishes.



CELEBRATING ITALIAN EXCELLENCE WITH THE ITALIAN TRADE AGENCY

From golden wheels of Parmigiano Reggiano® DOP to 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.



A true Italian masterpiece, Parmigiano Reggiano® DOP is a category all of its own. At Eataly, we only use authentic Parmigiano Reggiano® DOP, made in Emilia-Romagna with only raw, unpasteurized milk from local cows, according to traditional & artisanal methods.

- 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.

PIZZA

ROSSOPOMODORO

pizzeria napoletana

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

“A RUOTA DI CARRO”

A crispier, wider pizza from Napoli, dating back to the 1500s

- MARGHERITA  20
Buffalo Mozzarella, San Marzano Tomato, Fresh Basil, Extra Virgin Olive Oil
- MARINARA TSG  15
San Marzano Tomato Sauce, Garlic, Oregano, Fresh Basil, Extra Virgin Olive Oil
- MARGHERITA VERACE TSG  18
San Marzano Tomato Sauce, Buffalo Mozzarella, Fresh Basil, Extra Virgin Olive Oil
- QUATTRO FORMAGGI 19
Grana Padano DOP, Pecorino Romano, Buffalo Mozzarella, Gorgonzola Dolce, Fresh Basil, Extra Virgin Olive Oil
- CALZONE 20
San Marzano Tomato Sauce, Buffalo Mozzarella, Ricotta, Rovagnati Granbiscotto Ham, Fresh Basil, Extra Virgin Olive Oil
- SALSICCIOTTA 20
San Marzano Tomato Sauce, Buffalo Mozzarella, Mushrooms, Sweet Italian Sausage, Fresh Basil, Extra Virgin Olive Oil
- MASSESE 21
San Marzano Tomato Sauce, Buffalo Mozzarella, Ferrarini Spicy Salami, Fresh Basil, Extra Virgin Olive Oil
- PIZZA ALLA PARMIGIANA 21
San Marzano Tomato Sauce, Buffalo Mozzarella, Fried Eggplant, Garlic, Shaved Parmigiano Reggiano® DOP Vacche Rosse
- CAPRICCIOSA 22
San Marzano Tomato Sauce, Buffalo Mozzarella, Mushrooms, Gaeta Black Olives, Artichoke, Rovagnati Granbiscotto Ham, Fresh Basil, Extra Virgin Olive Oil
- ZUCCARELLA 24
Delicata Squash, Buffalo Mozzarella, Sage, Crispy Pancetta, Villa Monodori Aceto Balsamico
- BUFALOTTA 25
Buffalo Mozzarella, Cherry Tomatoes, Arugula, Rovagnati 18-Month Prosciutto di Parma DOP, Grana Padano DOP, Fresh Basil, Extra Virgin Olive Oil
- BURRATONA 26
Broccoli Rabe, Pecorino Romano, Calabrian Chili, Fresh Burrata
- Pizza Porcini e Fontina** 28
Roasted Porcini Mushrooms, Buffalo Mozzarella, Fontina Valle d'Aosta DOP
Add freshly shaved Urbani Black Winter truffles +MP

HOW TO GNOCCHI

WHAT ARE GNOCCHI?

Pronounced N(Y)OK-ee these are a hearty, bite-sized pasta often seen on Italian tables during the winter paired with rich “sughi” or sauces.



HOW ARE THEY TRADITIONALLY MADE?

Gnocchi are formed by cutting small pillows from a thin roll of dough, then pushed in a rolling motion over a fork or an “arricciagnocchi,” the board used for creating the iconic ridges.



DID YOU KNOW?

The origins of this Italian staple are often debated.

Gnocchi date back to ancient times and were first seen in Northern Italy where the winters are more rigid and call for heartier dishes, but they are now found all over the peninsula.

Depending on where you travel in Italy, you'll discover gnocchi dishes prepared with a variety of ingredients that draw on the local traditions.



ALWAYS FRESH

Our Gnocchi are made in-house daily using only the highest-quality ingredients such as Molino Pasini “00” flour, Russet potatoes from Idaho, and farm fresh eggs.



Visit our Fresh Pasta Counter to bring home your own batch of gnocchi!

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

VINI

SPUMANTI

Moscato d'Asti
"Briccotondo" 2019
Fontanafredda, *Piemonte*

14 | 56

Lambrusco Emilia 2020
Ronco Belvedere
Emilia-Romagna

14 | 56

Prosecco
Ronco Belvedere, *Veneto*

16 | 64

Bollicine Rosato
Serafini & Vidotto, *Veneto*

17 | 68

Franciacorta P.R. Brut
Monte Rossa, *Lombardia*

18 | 72

Trento DOC Brut
Ferrari, *Trentino*

18 | 72

BIANCHI

Friulano "Orsone" 2018
Bastianich, *Friuli-Venezia Giulia*

14 | 56

Pinot Grigio 2018
Jermann, *Friuli-Venezia Giulia*

15 | 60

Gavi di Gavi 2019
Fontanafredda, *Piemonte*

16 | 64

Zamo Bianco 2019
La Vigne di Zamo
Friuli-Venezia Giulia, (Ribolla Gialla, Pinot Grigio, Sauvignon, Riesling, Friulano)

16 | 64

Greco 2018
Pietracupa, *Campania*

18 | 72

Malvasia 2018
I Clivi, *Friuli-Venezia Giulia*

18 | 72

Timorasso 2019
Daniele Ricci, *Piemonte*

20 | 80

ROSATI

Rosa Vittoria
Santa Vittoria, *Piemonte*

14 | 56

Rosato di Refosco 2019
Bastianich, *Friuli-Venezia Giulia*

15 | 60

Cerasuolo d'Abruzzo 2019
Tiberio, *Abruzzo (Montepulciano)*

16 | 64

Montalcino Rosato 2019
Sesti, *Toscana (Sangiovese)*

18 | 72

ARANCIO

Pinot Grigio Ramato
2020, Le Vigne di Zamo
Friuli-Venezia Giulia

18 | 72

ROSSI

Piediroso 2019
Cantine Farro, *Campania*

14 | 56

Chianti Classico 2019
Certosa di Belriguardo, *Toscana*

15 | 60

"Nus" 2014
Lo Triolet, *Valle d'Aosta, (Vien de Nus, Cornalin, Petit Rouge)*

15 | 60

Dolcetto d'Alba
"Filari Lunghi" 2018,
Brandini, *Piemonte*

15 | 60

Schioppettino "Orsone"
2017, Bastianich
Friuli-Venezia Giulia

15 | 60

Valpolicella 2019
Allegrini, *Veneto*

16 | 64

Primitivo 2020
Fatalone, *Puglia*

16 | 64

Langhe Nebbiolo "Ebbio"
2018, Fontanafredda,
Piemonte

16 | 64

Barbera d'Alba 2019
Borgogno, *Piemonte*

16 | 64

Pelaverga 2020
Scarpa, *Piemonte*

18 | 72

Chianti Classico 2018
San Felice *Toscana (Sangiovese, Colorino, Pugnitello)*

18 | 72

Aglinaico "Memini" 2017
Guastaferrero, *Campania*

20 | 80

Rosso di Montalcino 2018
Argiano, *Toscana (Sangiovese Grosso)*

20 | 80

BARBARESCO

Barbaresco sits just north of Barolo and carries the same prestige as its neighbor to the south. Always Nebbiolo and grown in clay, the weight is softer and the expression is often more balanced. These wines are graceful and great in food pairings. Discover this month's featured wines—and hundreds more—at our wine shop next door or online at EatlyVino.com

RABAJA

One of the more structured and full bodied cru of Barbaresco, always a joy to drink and to watch age.

Rabaja-Bas 2015, 30 | 120
Castello di Verduno

Rabaja 2017, 35 | 140
Giuseppe Cortese

Rabaja 2014, Luisin 40 | 160

QUARTINI

A quartino is a small carafe (8.5 fl oz) that allows you the opportunity to try some of Italy's best wines without purchasing a bottle.

BIANCHI | 45

Pinot Bianco 1997, Le Vigne di Zamo, *Friuli-Venezia Giulia*

Gavi "Monterotondo"
Villa Sparina, *Piemonte*

ROSSI | 55

Barolo "Serralunga," 2015
Fontanafredda, *Piemonte*

"Super" Toscana 2018
Cencio, *Toscana (Merlot, Cabernet)*

COCKTAILS

CLASSICS

Aperol Spritz 16
Aperol, Flor Prosecco,
Club Soda

Negroni 16
Malfy Gin, Campari,
Carpano Antica Vermouth

Boulevardier 16
High West Rendezous Rye,
Forthave Bitter, Scarpa
Vermouth di Torino Rosso

Negroni Sbagliato 16
Bordiga Vermouth di Torino
Rosso, Bordiga Bitter, Prosecco

Bellini 16
Canella Peach Bellini,
Flor Prosecco

PASTA-INSPIRED

Pomodoro 16
Malfy Gin, Tomato Brandy,
Carpano Antica Formula,
San Marzano Tomatoes

Pesto 16
Basil Infused Vulcanica Vodka,
Vicario Tarragon Dragoncello,
Parmigiano Reggiano® DOP

Puttanesca 16
Ancho Reyes Tequila Piccante,
Bresca Arangiu, Salted Rim,
Taggiasca Olives

al'Olio 16
Malfy Gin Originale, Vicario
Olive Leaf Liqueur, Lemon

BIRRA & SIDRO

ALLA SPINA | beer on tap

Nastro Azzurro, Peroni 8
5.1% abv, *Italy*

60 Minute, Dogfish Head 9
IPA, 6% abv, *Delaware*

90 Minute, Dogfish Head 10
Imperial IPA, 9% abv, *Delaware*

IN BOTTIGLIA | bottled & canned

No.1, Ebbs, Lager 8
5.3% abv, *New York*

Nazionale, Baladin 8
White Ale, 6.5% abv, *Italy*

Superhero Sidekicks, KCBC 9
IPA, 6.9% abv, *New York*

IN BOTTIGLIA continued

NO.139, Wolffer Estates 9
Dry White Cider
6.9% abv, *New York*

"Pils," Birra Dolomiti 10
Pilsner, 4/9% abv, *Italy*

Leon, Baladin 10
Strong Ale, 9% abv, *Italy*

"Kill Van Kolsch" 10
Flagship Brewing, Kolsch
4.9% abv, *New York*

LE CUCINE di EATALY

LA PIZZA & LA PASTA

EATALY