


## ANTIPASTI

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|--|------|
| INSALATINA   | \$10 |
| <i>Arugula, Agriform Parmigiano Reggiano® DOP Aged 18 Months, Villa Manodori Balsamico</i> |      |
| BURRATA   | \$18 |
| <i>Liuzzi Burrata, Maldon Sea Salt, Olitalia Extra Virgin Olive Oil</i>                    |      |

**GRAN TAGLIERE** \$29  
*Chef's Selection of Italian Cured Meats and Cheeses, Seasonal Fruit, Pala Bread*

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| ARANCINI  | \$14 |
| <i>Crispy Riso Scotti Carnaroli Rice Balls, Ragù Bolognese, Agriform Parmigiano Reggiano® DOP Aged 18 Months, Spring Peas</i> |      |

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| PROSCIUTTO DI PARMA DOP E MOZZARELLA   | \$19 |
| <i>Ferrarini Prosciutto di Parma DOP Aged 18 Months, Antiche Bontà Mozzarella di Bufala DOP, Extra Virgin Olive Oil, Maldon Sea Salt</i> |      |

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| CROSTONE ROBIOLA E FAVE  | \$11 |
| <i>Nonno Nanni Robiola, Fava Beans, Mint, Lemon, Radish, Housemade Rustic Wheat Bread</i>                 |      |

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| CALAMARI                               | \$17 |
| <i>Crispy Calamari, Parsley, Lemon</i> |      |

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| CARNE CRUDA  | \$18 |
| <i>Hand-Cut Creekstone Farms Steak Tartare, Extra Virgin Olive Oil, Sea Salt, Grilled Housemade Rustic Bread</i> |      |

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| POLPETTE   | \$21 |
| <i>Braised Beef and Pork Meatballs, Mutti Tomatoes, Agriform Parmigiano Reggiano® DOP Aged 36 Months</i> |      |

## PASTA

### PASTA SECCA

*Afeltra pasta made in Gragnano, Napoli. Served al dente*

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| LO SPAGHETTO AL POMODORO  | \$16 |
| <i>Spaghetti, Così Com'è Datterino Tomatoes, Extra Virgin Olive Oil, Sea Salt, Basil</i>                     |      |

ADD:  
 Antiche Bontà Mozzarella di Bufala DOP +5  
 Antica Fattoria Burrata +7

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| BUCATINI ALL'AMATRICIANA   | \$19 |
| <i>Bucatini, Balistreri Guanciale, Mutti Tomatoes, Pecorino Romano Zerto</i> |      |

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| SPAGHETTI CACIO E PEPE  | \$18 |
| <i>Spaghetti, Pecorino Romano Zerto, Black Pepper</i>  |      |

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| ELICHE CON SUGO DI MARE   | \$29 |
| <i>Corkscrew-Shaped Pasta, Local Squid, Gulf Shrimp, P.E.I. Mussels, Mutti Tomatoes, White Wine, Extra Virgin Olive Oil</i> |      |

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| VESUVIO CON RAGÙ DI SALSICCIA   | \$25 |
| <i>Vesuvio Pasta, Sausage and Broccoli Rabe Ragù, Pecorino Romano</i> |      |

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| LINGUINE ALLE VONGOLE  | \$25 |
| <i>Linguine, Manila Clams, Parsley, Extra Virgin Olive Oil, Chili Flakes</i> |      |

### PASTA FRESCA

*Housemade at our fresh pasta counter daily*

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| QUADRATI  | \$18 |
| <i>Ricotta and Spinach Filled Pasta, Lemon Butter, Pistachios</i>                            |      |

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| RAVIOLI DI PISELLI  | \$18 |
| <i>Spring Pea Filled Ravioli, Mint, Butter, Pea Leaves</i>   |      |

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| LASAGNE EMILIANE   | \$21 |
| <i>Lasagne Sheets, Ragù alla Bolognese, Bechamel, Agriform Parmigiano Reggiano® DOP Aged 18 Months</i> |      |

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| AGNOLOTTI DEL PLIN  | \$25 |
| <i>Braised Pork and Beef Filled Pasta, Sugo di Arrosto, Parsley</i> |      |

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| TAGLIATELLE ALLA BOLOGNESE   | \$24 |
| <i>Tagliatelle, Beef and Pork Ragù, Mutti Tomatoes, Agriform Parmigiano Reggiano® DOP Aged 18 Months</i> |      |

## PIZZA

### PIZZA NAPOLETANA

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

**ROSSOPOMODORO**  
*pizzeria napoletana*

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|---|------|
| PISELLI E PANCETTA  | \$24 |
| <i>Buffalo Mozzarella, Spring Peas, Pancetta, Pecorino Romano</i> |      |

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| PIZZA ALLA PARMIGIANA   | \$21 |
| <i>San Marzano Tomato Sauce, Buffalo Mozzarella, Fried Eggplant, Garlic, Shaved Parmigiano Reggiano® DOP Vacche Rosse</i> |      |

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| NERANO  | \$22 |
| <i>Buffalo Mozzarella, Provolone del Monaco, Zucchini</i>                                  |      |

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| MARINARA TSG  | \$14 |
| <i>San Marzano Tomato Sauce, Garlic, Oregano, Fresh Basil, Extra Virgin Olive Oil</i>            |      |

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| CALZONE   | \$18 |
| <i>San Marzano Tomato Sauce, Buffalo Mozzarella, Ricotta, Rovagnati Granbiscotto Ham, Fresh Basil, Extra Virgin Olive Oil</i> |      |

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| QUATTRO FORMAGGI  | \$17 |
| <i>Grana Padano DOP, Pecorino Romano, Buffalo Mozzarella, Gorgonzola Dolce, Fresh Basil, Extra Virgin Olive Oil</i> |      |

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| MARGHERITA VERACE TSG  | \$17 |
| <i>San Marzano Tomato Sauce, Buffalo Mozzarella, Fresh Basil, Extra Virgin Olive Oil</i>                   |      |

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| MASSESE  | \$20 |
| <i>San Marzano Tomato Sauce, Buffalo Mozzarella, Ferrarini Spicy Salami, Fresh Basil, Extra Virgin Olive Oil</i> |      |


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| CAPRICCIOSA  | \$21 |
| <i>San Marzano Tomato Sauce, Buffalo Mozzarella, Mushrooms, Gaeta Black Olives, Artichoke, Rovagnati Granbiscotto Ham, Fresh Basil, Extra Virgin Olive Oil</i> |      |


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| SALSICCIOTTA   | \$21 |
| <i>San Marzano Tomato Sauce, Buffalo Mozzarella, Mushrooms, Sweet Italian Sausage, Fresh Basil, Extra Virgin Olive Oil</i> |      |

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| BUFALOTTA  | \$25 |
| <i>Buffalo Mozzarella, Cherry Tomatoes, Arugula, Rovagnati Prosciutto di Parma DOP Aged 18 Months, Grana Padano DOP, Basil, Extra Virgin Olive Oil</i> |      |

### PIZZA "A RUOTA DI CARRO"

*The original crispy wide pizza from Napoli  
 Check out the flap to your right to learn more!*

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|--|------|
| MARGHERITA  | \$19 |
| <i>Buffalo Mozzarella, San Marzano Tomato, Fresh Basil, Extra Virgin Olive Oil</i>               |      |

**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.*

## I CLASSICI della tradizione

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


|   |      |
|---|------|
| BACCALÀ CON PATATE                          | \$24 |
| <i>Atlantic Cod, Sautéed Kale, Potatoes</i> |      |

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| SCALOPPINE DI POLLO  | \$25 |
| <i>Sautéed Cascun Farm Chicken Breast, Cremini Mushrooms, White Wine</i> |      |

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| COTOLETTA ALLA MILANESE  | \$28 |
| <i>Crispy Cascun Farm Chicken Breast, Lemon, Chicory Salad</i> |      |

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| BRASATO DI MANZO   | \$31 |
| <i>Red Wine Braised Creekstone Short Rib, Creamy Polenta, Agriform Parmigiano Reggiano® DOP Aged 36 Months</i> |      |

## INSALATE

|  |      |
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| DI CECI                      | \$18 |
| <i>Marinated Chickpeas, Brown Rice, Dried Cranberries, Spinach, Raddichio, Toasted Almonds, Herb Vinaigrette</i> |      |

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|---|------|
| DI TONNO  | \$19 |
| <i>Gem Lettuce, Callipo Tuna, Hard Boiled Egg, Potatoes, Cherry Tomatoes, Radish, Black Olives, Lemon Vinaigrette</i> |      |

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|---|------|
| CAVOLO E QUINOA  | \$18 |
| <i>Green Kale, Quinoa, Roasted Beets, Goat Cheese, Walnuts, White Wine Balsamic Vinaigrette</i>       |      |

|                           |    |
|---------------------------|----|
| <b>Add-ons:</b>           |    |
| Olive Oil Poached Chicken | +6 |
| Marinated Chickpeas       | +2 |

 Vegetarian  Vegan  Gluten Friendly

IN PARTNERSHIP WITH:  ITALIAN TASTE   ITALIAN TRADE AGENCY

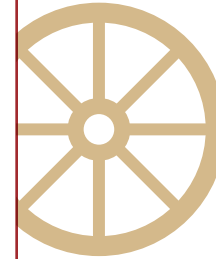
*From golden wheels of Parmigiano Reggiano® DOP to the tangy, creamy notes of Mozzarella di Bufala DOP, Italy boasts an incredible diversity of cheeses and centuries of cheesemaking expertise. Discover the Italian regional cheesemaking traditions that the country has to offer.*

## LA PIZZA "A RUOTA DI CARRO"

*Our NEW & CRISPIER pizza from Napoli that's stretched extra thin!*

### REINVENTING THE WHEEL

The first description of this extra-wide pizza shows up as far back as the late 1500s, when Neapolitan poet Velardiniello described it seeming like "the wheel of a cart."



### CRISPY BUSINESS

In the cucina povera tradition, *pizzaioli* in working class areas of Napoli would stretch their pizza dough to go further around the table – more slices for more mouths – and thus a way to make more, ahem, dough. This is why many *napoletani* will tell you that a pizza's diameter can also tell you its provenance – traditionally speaking, the greater the pizza circumference, the poorer the neighborhood.



### KEEPING IT SIMPLE

Typically made only using the most simple and classic ingredients – tomatoes, mozzarella, fresh basil – this crispy, thin style of pizza is still found in some of the city's most revered *pizzerie*. The only rule? The pizza better extend over the border of your plate!



**OK, CAN I TRY IT NOW?**  
 Yes! The Pizza a Ruota di Carro is now available at La Pizza & La Pasta.

*Try it today!*

**ROSSOPOMODORO**  
*pizzeria napoletana*

### A Little About Eataly's

## LO SPAGHETTO AL POMODORO

*If there's one dish – just one dish – that represents Italy, it's probably lo spaghetti al pomodoro. With five simple ingredients, this classic is a time-honored tradition renowned throughout the entire peninsula and beyond.*



Afeltra Spaghetti di Gragnano IGP

Così Com'è Whole Red Datterino Tomatoes



Monocultivar Taggiasca Extra Virgin Olive Oil



Fresh Basil



Sicilian Sea Salt

# VINI

**\$12 GLASS**  
**\$48 BOTTLE**

## SPUMANTI

**Lambrusco di Modena**  
“Vecchia Modena”, Cleto Chiarli,  
*Emilia-Romagna*

**Moscato d’Asti “Briccotondo”**  
2019, Fontanafredda, *Piemonte*

## BIANCHI

**Friulano “Orsone” 2017**  
Bastianich, *Friuli*

**Grillo 2018**, Baglio di Grisi, *Sicilia*

## ROSATI

**Etna Rosato 2019**, Barone di  
Villa Grande, *Sicilia*

## ROSSI

**Chianti “Mama” 2016**  
Certosa di Belriguardo, *Toscana*

**Agliancio “Diomede” 2013**  
Ocone, *Campania*

**Refosco “Orsone” 2016**  
Bastianich, *Friuli*

**\$14 GLASS**  
**\$56 BOTTLE**

## SPUMANTI

**Prosecco**, Ronco Belvedere, *Veneto*  
**Bollicine Rosato**,  
Serafini & Vidotto, *Veneto*

## BIANCHI

**Sauvignon 2019**, Sesti, *Toscana*

**Catarratto “Benede” 2014**,  
Alessandro di Camporeale, *Sicilia*

**Gavi di Gavi 2017**,  
Fontanafredda, *Piemonte*

**Vernaccia “Garnaccia” 2019**  
Silvio Messana, *Toscana*

## ROSATI

**Rosato di Refosco 2019**  
Bastianich, *Friuli*

## ROSSI

**Valpolicella 2018**, Allegrini, *Veneto*

**Barbera d’Alba 2019**,  
Borgogno, *Piemonte*

**Chianti Classico 2018**  
San Felice, *Toscana*

**Montepulciano d’Abruzzo 2017**  
Pietrantoni, *Abruzzo*

**Etna Rosso “Erse” 2018**  
Fessina, *Sicilia*

**\$16 GLASS**  
**\$64 BOTTLE**

## SPUMANTI

**Trento DOC Brut**, Ferrari  
*Trentino-Alto Adige*

## BIANCHI

**Carricante 2019**  
Calabretta, *Sicilia*

**Chardonnay “Ancherona” 2019**  
San Felice, *Toscana*

## ROSATI

**Ciro Rosato “Il Marineto” 2019**  
Sergio Arcuri, *Calabria (Gaglioppo)*

## ROSSI

**Bolgheri “Il Seggio” 2017**  
Poggio al Tesoro, *Toscana*

**Dolcetto d’Alba 2018**  
Brandini, *Piemonte*

**BAROLO QUARTINO**  
**2015 Barolo “Serralunga,”**  
Fontanafredda, *Piemonte*  
**\$29/8 fl oz \$85/btl**

# 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


**Sbagliato** \$16  
Bordiga Vermouth di Torino  
Rosso, Bordiga Bitter, Prosecco

**Bellini** \$16  
Canella Peach Purée, 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

 **Ai Carciofi** \$16  
High West Rye, Cynar Artichoke,  
Borgogno Chinato, Lemon

**\$18 GLASS**  
**\$72 BOTTLE**

## SPUMANTI

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

## BIANCHI

**Langhe Bianco 2018**  
Roagna, *Piemonte (Nebbiolo, Chardonnay)*

## ARANCIO

**Trebbiano 2018**, Le Ragnaie, *Toscana*

## ROSSI

**Super Toscana “Aragone” 2011**  
La Mozza, *Toscana*  
(Sangiovese, Alicante, Syrah, Carignano)

**Vino Rosso “Carolina” NV**, Olek  
Bondonio, *Piemonte (Barbera, Dolcetto)*

**Super Toscana 2018**  
Montefili, *Toscana*  
(Sangiovese, Cabernet Sauvignon)

# BIRRE

**ALLA SPINA** | beer on tap | 12 fl oz  
**Nastro Azzurro**, Peroni, 5.1% abv \$7

**60 Minute**, Dogfish Head \$7  
IPA, 4% abv, *Delaware*

**Nazionale**, Baladin, Pale Ale \$10  
6.5% abv, *Italy*

**IN BOTTIGLIA** | bottled beer & cider  
**Viaemilia**, Birrifico del Ducato \$7  
Pilsner, 5.1% abv, *Italy*

**LISA**, Birra del Borgo, Lager, \$9  
5% abv, *Italy*

**Spaghetti Northwestern**, KCBC \$9  
West Coast Style IPA, 6.9% abv

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

**Super Floreale**, Baladin, \$10  
Belgian Dark Ale, 8% abv, *Italy*

**Milk Stout**, Left Hand Brewing, \$10  
Stout, 6% abv, *Colorado*

**Abbey Ale**, Ommegang, \$10  
Dubbel, 8.2% abv, *New York*

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

**Abandoned Hard Cider** \$10  
Hudson North, Barrel Aged Cider,  
6.5% abv, *New York*

# NATURAL WINES

Natural wines (often labeled organic, sustainable, natural, or biodynamic) are the result of farming practices free of synthetic chemicals, chemical fertilizers, pesticides, and fungicides.

**Vivace Frizzante “Tajad”** \$14/\$56  
Le Vigne di Alice, *Veneto*

**Barbera d’Alba 2018** \$14/\$56  
Brandini, *Piemonte*

LE CUCINE di EATALY

# LA PIZZA & LA PASTA

EATALY