



VINI



SPUMANTE SPARKLING glass / bottle

- Lambrusco di Sorbara Secco 12 / 48
- Vecchio "Vecchia Modena Premium" Cleto Chiarli, Emilia-Romagna
- Trento DOC NV 16 / 64
- Ferrari, Trentino-Alto Adige
- Moscato d'Asti "BriccoSant'Ilario" 18 / 72
- Ca' d'Gal, Piemonte
- Franciacorta Rosato "Flamingo" 24 / 95
- Monte Rossa, Lombardia

SALE-TEMBER SPECIAL

- Prosecco 14 / 56
 - Flor, Veneto
- Explore the selection of tasty wines on sale at our wine shop next door on 23rd Street or online at EatalyVino.com

BIANCHI WHITES glass / bottle

- Sauvignon 2018 14 / 56
- Bastianich, Friuli-Venezia Giulia
- Soave Superiore 2017 18 / 72
- Sandro de Bruno, Veneto
- Gavi 2018 15 / 60
- Santa Vittoria, Piemonte
- Roero Arneis "Pradalupo" 2018 18 / 72
- Fontanafredda, Piemonte
- Vespa Bianco 2016 20 / 80
- Bastianich, Friuli

ROSATO ROSÈ glass / bottle

- Sangiovese Rosato 2018 14 / 56
- Massoferrato, Toscana

ARANCIO ORANGE

See our Antipasti section for orange wines

ROSSI REDS glass / bottle

- Schiava "Kolbenhofer" 2019 14 / 56
- J. Hofstatter, Trentino-Alto Adige
- Sangiovese 2018 14 / 56
- La Mozza, Toscana
- Dolcetto d'Alba 2019 15 / 60
- Borgogno, Piemonte
- Negroamaro 2018 16 / 64
- Trullo di Noha, Puglia
- Barbera "Raimonda" 2018 16 / 64
- Fontanafredda, Piemonte
- Chianti Classico 2018 18 / 72
- Montecalvi, Toscana
- Langhe Nebbiolo "J.C. Claret" 2019 20 / 80
- G.D. Vajra, Piemonte
- Etna "Villa dei Baroni" 2017 30 / 120
- Carranco, Sicilia

PÉT-NAT PUNCH

Large format spiked fruit punch finished table-side by pouring a whole bottle of wine in the carafe, serves 4-6 • 65 each

UNO

Vigna San Lorenzo "Coltamarie" Frizzante poured over Montanaro 6pm, Genziana Spitz, orange

DUE

Le Vigne di Alice "Tajad" Frizzante poured over Vulcanica Sicilian Vodka, strawberry, lemon, basil

TRE

Macchion dei Lupi "500" Frizzante poured over Aperitivo Cappelletti, passionfruit, pineapple, rosemary

QUATTRO

Giovanni Menti "Roncaie sui Lieviti" Frizzante poured over Portofino Gin, coconut, raspberry, mint

CINQUE

Oro di Diamante's "Vinessum" poured over peach, orange, thyme, honey

Our pét-nat wines are also available by the bottle / 56

VINI VULCANICI VOLCANIC WINE

Wines from Italian volcanic vineyards.

BIANCHI glass / bottle

- Erbaluce di Caluso 2019 16 / 64
- Cieck, Piemonte
- Greco di Tufo "Terra d'Uva" 2019 18 / 72
- Benito Ferrara, Campania

ROSSI glass / bottle

- Lake Bolsena "Alea Viva" 2019 16 / 64
- Andrea Occhipinti, Lazio (available chilled)
- Etna Rosso "Feudo" 2016 25 / 100
- Girolamo Russo, Sicilia

INDOVINA COS'È

Can you identify a wine without seeing the label? Order a "mystery" glass — if you can guess what it is you don't have to pay for it!

Ask your server for details!



COCKTAILS

APERITIVI CLASSICI

Start with a classic Italian aperitivo — these popular favorites are always in style • 16 each

NEGRONI

Campari, Antica Formula Sweet Vermouth, Malfy Gin

APEROL SPRITZ

Aperol, Flor Prosecco, San Pellegrino sparkling water, orange

MONTANARO TORINO

Montanaro 6pm, Montanaro Vermouth di Torino Rosso

NEGRONI SBAGLIATO

Aperitivo Cappelletti, Bordiga Vermouth, Flor Prosecco

AMERICANO

Forthave Bitter, Channing Daughters Variation 2 Vermouth, San Pellegrino sparkling water

CAMPARI GIN

Campari, Portofino Gin

AGRODOLCI

A list of cocktails that focus on the cuisine of Sicily, "Sweet & Sour" • 16 each

ETNA AGRICOLE

La Favorite Rhum Agricole, peach purée, lavender, lime

DA MESSINA CON AMORE

Malfy Gin con Limone, Genziana Spitz, ginger, lime

MISTERO D'AGRIGENTO

Montelobos Mezcal, Cilantro Liqueur, pineapple, pepperocino salt

GUSTO DI SIRACUSA

Vulcanica Vodka, Nepeta Sicilian Amaro, Serafini & Vidotto Bollicine Rosè, strawberry, cranberry, lime

PASSIONE DI TAORMINA

Gritona Tequila Reposado, guava purée, thyme

PALERMO AGROWHISKEY

High West American Bourbon, Texas grapefruit shrub, honey, lemon

MOCKTAILS

We are proud to showcase three new offerings from Sanpellegrino • 12 each

TONICO

Sanpellegrino Tonica Oakwood, blood orange, rosemary

Add: Vulcanica Vodka or Gritona Tequila Reposado +6

AGRUMATO

Sanpellegrino Tonica Citrus, lemon, lavender

Add: Malfy Gin con Limone or Montelobos Mezcal +6

PATIO MULE

Sanpellegrino Ginger Beer, kiwi, lime

Add: La Favorite Rhum Agricole or High West American Bourbon +6

BIRRE

DA QUI "FROM HERE," local

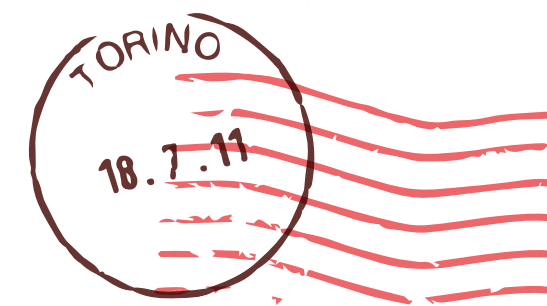
- 60 MINUTE IPA 7
- Dogfish Head | IPA | 6% abv | Delaware
- VLIET PILSNER 9
- Three's Brewing | German Pilsner | 5.2% abv New York
- ISLAND VIBES 10
- Kills Boro Brewing | IPA | 6.8% abv | New York
- ABANDONED HARD CIDER 10
- Hudson North | Barrel Aged Cider | 6.5% abv New York

DA LÀ "FROM THERE," Italy

- PERONI 7
- Peroni Nastro Azzuro | Lager | 5.1% abv Lombardia
- AMBRATA 7
- Menabrea | Vienna Lager | 5% abv | Piemonte
- VIA EMILIA 7
- Birrificio del Ducato | Dry Hopped Lager 4.8% abv | Emilia-Romagna
- NORA 10
- Baladin | Spiced Beer | 6.8% abv | Piemonte

IL PATIO

di EATALY





ANTIPASTI

SPUNTINI

POMODORI • 13

Invincible Summer Farms tomatoes, herb oil, Maldon sea salt

ZUCCHINE ALLA SCAPECE • 13

Marinated zucchini, white balsamic vinegar, basil, mint, chili flake

MELANZANE IN AGRODOLCE • 12

Eggplant, San Marzano tomatoes, pine nuts, onion

CAROTE • 12

Roasted carrots, sunflower seeds, whipped Calabro ricotta

CRUDO

TORRE DI FRUTTI DI MARE • 75

Oysters, poached shrimp and calamari salad, crudo, marinated mussels, calamari fritti

COZZE MARINATE • 12

Marinated P.E.I. mussels, red wine vinegar, extra virgin olive oil, chili, onion

CRUDO DEL GIORNO • 14

Trio of raw sliced fish with seasonal accompaniments

OSTRICHE

half dozen • 20 dozen • 39
Island Creek Oysters

WHAT IS APERITIVO?

We might be biased, but no one does happy hour quite like the Italians. Derived from the Italian *aprire*, meaning “to open,” aperitivo is all about the awakening of the appetite with a pre-dinner drink and savory appetizers of salumi, olives, and even crunchy *fritto* shared with friends. Cool and casual, do as the Italians do and make aperitivo a part of your summer routine.

INSALATE

PANZANELLA • 16

Kumato tomatoes, housemade bread, onion, cucumber, basil

TRICOLORE • 13

Arugula, radicchio, endive, Villa Manodori Aceto Balsamico

CESARE • 15

Gem lettuce, pecorino vinaigrette, Armatore anchovies

FRITTO

FRITTO GRANDISSIMO • 45

A crate filled with a selection of our fritto offerings, served with lemon

ARANCINI • 14

Crispy Riso Scotti Carnaroli rice balls, saffron, peas, housemade mozzarella

CARCIOFI • 12

Artichokes, lemon, mint, Cacio di Roma

VERDURE MISTE • 17

Mixed fried vegetables, lemon, parsley

CALAMARI • 18

Crispy squid, lemon, parsley

ANTIPASTI E VINO

Pair these orange wines with our fried bites

Trebbiano 2019 15 / 60
Le Ragnaie, Toscana

Traminer Praruar 2020 16 / 64
Il Censo, Sicilia

Bianco 2016 *Monteforche, Veneto* 16 / 64

Pinot Grigio Ramato “Sun Goddess” 2019 16 / 64
Fantinel, Friuli Venezia Giulia

Ramato 2019 18 / 72
Channing Daughters, New York

Garnaccia 2019 20 / 80
Silvio Messanna, Toscana



SALUMI & FORMAGGI

BURRATA • 19

Liuzzi burrata, extra virgin olive oil, sea salt, grilled bread

MOZZARELLA • 12

Housemade mozzarella, extra virgin olive oil, sea salt

PROSCIUTTO DI PARMA DOP • 15

Ferrarini Prosciutto di Parma DOP aged 14 months, served with summer melon

“ALLA GRANDE!”

Italians exclaim “*alla grande!*” as a way to rejoice about something. Our experts have crafted a menu full of “great” items like Grande and Grandissimo salumi e formaggi boards and large drinks to share with the table. We want you to enjoy the summer season as Italians would – *alla grande!*

TAGLIERI

GRANDE • 35

serves 1–2

Chef’s selection of classic cured meats and cheeses, with seasonal accompaniments

GRANDIOSO • 65

serves 3–4

Chef’s selection of eclectic cured meats and cheeses—such as ‘Nduja, housemade coppa di testa, and ricotta—alongside taralli, mixed olives, and fruit

GRANDISSIMO • 95

serves 4–6

Chef’s selection of premium cured meats and cheeses—like Coppa Piacentina DOP, Wagyu bresaola, and more—accompanied by gnocco fritto, arancini, and other seasonal items

COCKTAILS

Large format cocktail carafe for the table, serves 4 • 55 each

APEROL SPRITZ

Aperol, Flor Prosecco, San Pellegrino sparkling water, orange

LIMONATA GIN

Malfy Gin con Limone, St. Germain, tarragon, San Pellegrino sparkling water, lemon

RAMAZZOTTI PUNCH

Le Vigne di Zamò Pinot Grigio Ramato, Ramazzotti Aperitivo Rosato, peach, ginger

PIATTI

COTOLETTA ALLA

MILANESE • 28

Crispy Cascun Farms chicken breast, lemon, chicory salad

TAGLIATA DI MANZO • 34

Grilled Creekstone Farms hanger steak, arugula, Agriform Parmigiano Reggiano® DOP aged 18 months

BRANZINO • 34

Grilled whole branzino, baby fennel, lemon

SPADA AL SALMORIGLIO • 28

Grilled swordfish, salmoriglio, butter beans, taggiasca olives, Lani’s Farm green beans

POLPO ALLA GRIGLIA • 30

Grilled Spanish octopus, romano beans, sweet pepper relish, lemon vinaigrette

COZZE AL LIMONE • 25

P.E.I. mussels, lemon, onion, parsley, white wine, grilled bread

PASTA

PASTA SECCA

Afeltra pasta made in Gagnano, Campania

LO SPAGHETTO AL

POMODORO • 16

Spaghetti, Così Com’è datterino tomatoes, extra virgin olive oil, sea salt, basil
Add: Mozzarella +4 • Liuzzi Burrata +6

VESUVIO CON

CIME DI RAPA • 21

Vesuvio pasta, broccoli rabe, Armatore anchovy, garlic, chili, lemon, breadcrumbs

CASARECCE ALLA

TRAPANESE • 18

Casarecce, Mutti tomatoes, almonds, Zerto Pecorino Romano, basil

LINGUINE ALLE

VONGOLE • 26

Linguine, Manila clams, parsley, extra virgin olive oil, chili flakes

PASTA FRESCA

Housemade daily at our fresh pasta counter

QUADRATI • 19

Ricotta and spinach-filled pasta, lemon butter, pistachios

TAGLIATELLE ALLA

BOLOGNESE • 25

Tagliatelle, beef and pork ragù, Mutti tomatoes, Parmigiano Reggiano® DOP

MEZZI RIGATONI • 24

Mezzi rigatoni, egg, guanciale, Zerto Pecorino Romano, black pepper

CACIO E PEPE • 19

Tonnarelli, Pecorino Romano Zerto, black pepper

CHITARRA AL NERO DI SEPIA

CON GAMBERETTI • 29

Squid ink chitarra, rock shrimp, Mutti tomatoes, Calabrian chili, herbs

PIZZA

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

MARINARA TSG • 14

San Marzano tomato sauce, garlic, oregano, fresh basil, extra virgin olive oil

PISELLI E PANCETTA • 24

Buffalo mozzarella, spring peas, pancetta, Pecorino Romano

PIZZA ALLA PARMIGIANA • 21

San Marzano tomato sauce, buffalo mozzarella, fried eggplant, garlic, shaved Parmigiano Reggiano® DOP Vacche Rosse

NERANO • 22

Buffalo mozzarella, Provolone del Monaco, zucchini

CALZONE • 18

San Marzano tomato sauce, buffalo mozzarella, ricotta, Rovagnati Granbiscotto Ham, fresh basil, extra virgin olive oil

QUATTRO FORMAGGI • 17

Grana Padano DOP, Pecorino Romano, buffalo mozzarella, gorgonzola dolce, fresh basil, extra virgin olive oil

MARGHERITA VERACE TSG • 16

San Marzano tomato sauce, buffalo mozzarella, basil, extra virgin olive oil

MASSESE • 19

San Marzano tomato sauce, buffalo mozzarella, Ferrarini spicy salami, fresh basil, extra virgin olive oil

CAPRICCIOSA • 21

San Marzano tomato sauce, buffalo mozzarella, mushrooms, gaeta black olives, artichoke, Rovagnati Granbiscotto Ham, fresh basil, extra virgin olive oil

SALSICCIOTTA • 21

San Marzano tomato sauce, buffalo mozzarella, mushrooms, sweet Italian sausage, fresh basil, extra virgin olive oil

BUFALOTTA • 25

Buffalo mozzarella, cherry tomatoes, arugula, Rovagnati Prosciutto di Parma DOP aged 18 months, Grana Padano DOP, basil, extra virgin olive oil

