



# COCKTAILS & BEERS



## FROZEN DRINKS

Beat the heat with these chilled down Italian wines

### FROSÉ • 15

Bertani BertaRose, Braida Brachetto, strawberry, lemon

### FROSCATO • 15

Fontanafredda Moscato d'Asti, Arneis, Luxardo Apricot, peach, lemon

Can't decide? Try them both!

### FROZEN DUO • 15

## COCKTAILS

APEROL SPRITZ • 13 / CARAFE • 26

Aperol, prosecco, club soda

SBAGLIATO • 14

Campari, Sweet Vermouth, prosecco

NEGRONI • 14

Gin, Campari, Sweet Vermouth

COLOMBA • 15

Espolon Blanco Tequila, Brovo Rose Vermouth, grapefruit, Lime, club soda

OLD PAL • 14

Old Overholt Rye Whiskey, Carpano Bitter Botanico, dry vermouth

MENTA DAIQUIRI • 14

Branca Menta, Flor de Cana Rum, passionfruit, lime

## MONTHLY

### COCKTAIL COLLABS FOR A CAUSE

50% of proceeds from this drink will be donated to GLBTQ Legal Advocates & Defenders (GLAD)

#### THE KIRAKIRA \$15

Barr Hill Gin, Alessio Bianco Vermouth, Cappelletti Aperitivo, raspberry, lemon, mint

Made in collaboration with

Kira MacLean, @kiraamaa on Instagram

## CIDER

A list of dry ciders that are really cool and pair well with salumi and formaggi

SHARED UNIVERSE: GIRL CRUSH • 9/12oz

Graft Cidery / Newburgh, NY  
Paloma inspired dry cider

CIDRE BLANC • 10/12oz

ANXO / Washington DC /  
Cider with sauvignon blanc yeast

THE VERMONTER • 10/12oz

Shacksbury / Vermont / Cider with gin botanicals

139 DRY ROSE CIDER • 10/12oz

Wolffer Estate / Long Island /  
Cider with merlot skins

## BIRRE

### CRISP AND LIGHT

NASTRO AZZURRO • 8/11.2oz

Peroni / Lombardia / Pale Lager

SEAQUENCH • 8/12oz

Dogfish Head / Milton, DE /  
Sour ale with lime peel, black lime, sea salt

ROBOT CRUSH • 10/16oz

Aeronaut / Somerville, MA / Pilsner

ENDLESS RAYS • 11/16oz

Bent Water / Lynn, MA / Hefeweizen

STARCROSSED • 13/16oz

Four Quarters / Winooski, VT /  
Berliner Weisse with passionfruit, orange, guava

### NEW ENGLAND IPA

A celebration of tropical, juicy, hazy IPAs that are perfect patio quenchers

FLUFFINITY • 13/16oz

Night Shift / Everett, MA / New England IPA

OUT THERE • 12/16oz

Mast Landing / Portland, ME / New England IPA

HANG TIME • 13/16oz

Remnent Brewing / Somerville, MA / New England IPA

DAIKAIJU • 13/16oz

Banded Brewing / Biddeford, ME / Double New England IPA

TENDRIL • 13/16oz

Proclamation / Warwick, RI / New England IPA

## SPUMANTE

glass / bottle

Prosecco NV 13/52

Ronco Belvedere / Veneto / Glera

Trento DOC Brut 16/64

Ferrari / Trentino Alto Adige / Chardonnay

Bollicine di Rose 14/56

Serafini & Vidotto / Veneto / Pinot Nero, Chardonnay

Lambrusco di Modena "Albone" 13/52

Podere il Salecito / Emilia Romagna / Lambrusco Salamino

Moscato d'Asti 13/52

Brandini / Piemonte / Moscato

## BIANCHI

glass / bottle

Friulano "Orsone" 2018 14/56

Bastianich / Friuli / Friulano

Gavi di Gavi 2019 16/64

Fontanafredda / Piemonte / Cortese

Greco di Tufo 2017 13/52

Vigne Guadagno / Campania / Greco

Soave Classico Otto 2019 14/56

Pra / Veneto / Garganega

Etna Bianco 2018 16/64

Firriato / Sicilia / Carricante, Cataratto

Kheire 2019 15/60

Gorghetti / Sicilia / Grillo

## ORANGE

glass / bottle

Fregellae 2016 17/68

Palazzo Tronconi / Lazio / Maturano,

Capolongo, Pampanaro

Anatrino 2019 16/64

Carlo Tanganelli / Toscana / Trebbiano

## ROSATI

glass / bottle

Negroamaro Rosato 2019 13/52

Pietregiovani / Puglia / Negroamaro

Solero 2019 14/56

Fontanafredda / Piemonte / Barbera,

Dolcetto, Nebbiolo

Il Rosé di Casanova 2020 14/56

La Spinetta / Toscana / Sangiovese

Rosé 2020 13/52

Planeta / Sicilia / Nero d'Avola, Syrah

# VINI

## ROSSI

glass / bottle

Barbera D'alba 2019 14/56

Agricola Brandini / Piemonte / Barbera

Chianti Classico 2017 17/68

Colombaio de Cencio / Toscana / Sangiovese

Cabernet Sauvignon 2018 15/60

La Mozza / Toscana / Cabernet Sauvignon

Valpolicella Rosso 2019 14/56

Tenuta Chevalier / Veneto / Corvina, Rondinella, Molinara, Oseleta

Vespa Rosso 2014 20/80

Bastianich / Friuli / Merlot, Cabernet Sauvignon, Refosco

Sole E Terra 2019 16/64

Cantina Horus / Sicilia / Frappato

## LARGE FORMAT VINO

Trento DOC Brut NV 1.5L • 120

Ferrari / Trentino-Alto Adige / Chardonnay

Classic bubbles with a balance of fresh fruit and toast

E Bianco NV 1L • 50

Podere Cellario / Piemonte / Arneis, Moscato

Crisp, aromatic white

Litro Bucce 1L • 65

Vini Conestabile della Staffa / Umbria / Trebbiano

A lively, easy drinking orange wine

Guisto un Litro 1L • 60

Aia delle Monache / Campania / Casavecchia,

Pallagrello Nero

Fun, fresh, and fruit-driven

Aglianico Di Baal 2010 1.5L • 130

Casa di Baal / Campania / Aglianico

A bold, dark red with notes of volcanic spice.

Nerocapitano 2016 1.5L • 120

Lamoresca / Sicilia / Frappato

A light, fragrant red

## VERMOUTH

Vermouth is a wine that is aromatized with herbs, barks, and spices to create a complex profile perfect for starting off your meal. Try it over the rocks, topped with club soda or in a spritz as a patio pleaser

BORGOGNO BIANCO • 10 Piemonte

White Vermouth with notes of citrus, rhubarb, cardamom

BROVO SPIRITS PINK ROSE

VERMOUTH • 10 Seattle, WA

Rose Vermouth with notes of clove, citrus, lavender

COCCHI VERMOUTH DI TORINO

• 10 Piemonte

Red Vermouth with notes of cocoa, bitter orange, myrrh, nutmeg

SUMMER SIPS



Pallini Limoncello is crafted from an authentic family recipe created more than 100 years ago. We carefully hand-pick the lemons on the hillsides of the Amalfi coast for optimal freshness and flavor.

3 ways to enjoy:

1. CHILLED NEAT 10
2. In a SPRITZ 13
3. Or in a COCKTAIL 14

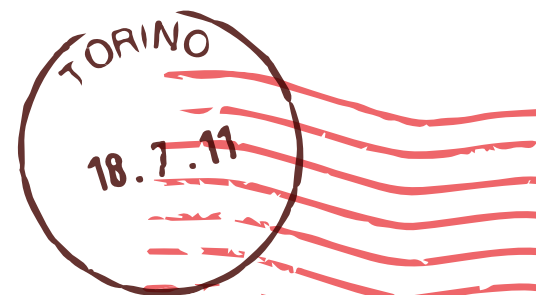
ITALIAN SHANDY • 14  
Pallini Limoncello, Bent Water Endless Rays Hefeweizen

LIMONCELLO DROP • 14  
Pallini Limoncello, ctirus vodka, honey, lemon




# IL PATIO

di EATALY



Cheers, for the first time again

# ANTIPASTI

## SPUNTINI

**PROSCIUTTO E MELONE** • 16  
Ferrarini Prosciutto di Parma  
18-months DOP, cantaloupe, mint,  
extra virgin olive oil

**BRUSCHETTA CON STRACCIATELLA** • 14  
Liuzzi Stracciatella, Castelvetro olives,  
sea salt, extra virgin olive oil

**BRUSCHETTA CON POMODORO** • 10  
Grilled housemade rustic bread, Backyard  
Farms cherry tomatoes, olive oil, basil

**PANZANELLA TOSCANA** • 16  
Heirloom tomatoes, housemade black olive  
sourdough, cucumber, red onion, red wine  
vinaigrette

## PESCE

**OSTRICHE**  
18 half dozen / 36 dozen  
Island Creek Oysters, ask your  
server for today's selection

**CRUDO DI TONNO** • 16  
Raw sliced yellow fin tuna, Taggiasca olives,  
chives, lemon, extra virgin olive oil

## INSALATE

**CAVOLETTI** • 15  
Shredded Brussels sprouts, Tuscan kale,  
anchovy dressing, lemon pangrattato

**TONNO** • 19  
Romaine lettuce, eggs, green beans,  
marble potatoes, tuna conserva, shaved  
red onion, red wine vinaigrette

*Salad add-ons*

*Marinated Cannellini Beans +4, Grilled Gulf Shrimp +8, Grilled Chicken +7*

## 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 *patatine* (potato chips) shared with friends. Cool and casual, do as the Italians do and make aperitivo a part of your springtime routine.

## FRITTI

**ARANCINI DI RISO** • 12  
Carnaroli fried rice balls, English peas,  
housemade mozzarella

**ZUCCHINE FRITTE** • 12  
Lightly fried zucchinis, summer squash

**PANELLE** • 9  
Sicilian chickpea fritters, lemon,  
Parmigiano Reggiano® DOP

**PROSCIUTTO E GNOCCO FRITTO** • 21  
Carpegna prosciutto crudo aged  
20-months DOP, housemade gnocco  
fritto

**ACCIUGHE E BURRO IN SCATOLA** • 15  
Tin of Agostino Recca anchovies,  
cultured butter, grilled housemade  
rustic bread

**POLPO ALLA GRIGLIA** • 19  
Grilled octopus, marble potatoes,  
Calabrian chili bomba, mint,  
extra virgin olive oil

**RUCOLA** • 13  
Arugula, Parmigiano Reggiano® DOP,  
lemon, extra virgin olive oil

**CAPRESE** • 21  
Heirloom tomatoes, housemade  
mozzarella, basil, extra virgin olive oil

# SALUMI & FORMAGGI

**GRAN TAGLIERE** • 35  
A sample of Chef's favorite salumi  
and formaggi, foccacia Genovese,  
housemade mostarda

**CLASSICA** • 12  
Housemade mozzarella, extra  
virgin olive oil, sea salt

**FRITTO MISTO DI MARE** • 34  
A crate filled with local calamari,  
hake, gulf shrimp, Quahog clam strips,  
housemade potato chips, lemon,  
Calabrian chili mayonnaise

**GIN LEMONADE**  
Malfy Gin con limone,  
St-Germain, lemon, club soda

**APEROL SPRITZ**  
Aperol, prosecco,  
club soda

**PÉT-NAT PUNCH**  
Casa di Baal La Mossa  
di Baal, passion fruit

**I PREFERITI The Favorites** • 21  
Ferrarini Prosciutto di Parma  
18-months DOP, Parmigiano Reggiano®  
DOP, Recla speck, housemade mozzarella

**CINQUE FORMAGGI** • 24  
Grana Padano, Parmigiano Reggiano®  
DOP, Montasio, Piave Vecchio, Asiago  
Fresco all from Agriform

**TORRE DI FRUTTI DI MARE** • 75  
One dozen Island Creek oysters,  
crudo di tonno, fried calamari,  
accughe e burro, one dozen  
littleneck clams

## "ALLA GRANDE"

Italians exclaim "alla grande!" as a way to rejoice about something. Our experts have crafted a menu full of "great" items like Grandissimo salumi e formaggi boards, a crate filled with local seafood selections, and drinks to pair. We want you to enjoy the summer season as Italians would – alla grande!

## GRANDISSIMO • 55

An array of Chef's selected Italian, local and  
housemade salumi and formaggi, accompanied  
by perfectly paired condiments  
and freshly baked foccacia

## COCKTAILS • 55

# PIATTI

**POLLO AL LIMONE** • 25  
Freebird chicken breast, capers,  
lemon, green beans

**PESCE INTERO** • MP  
Whole grilled local market fish,  
lemon, salmoriglio

**COTOLETTA ALLA MILANESE** • 24  
Thinly-pounded and crispy Freebird  
chicken breast, chicory salad, lemon,  
extra virgin olive oil

**BISTECCA** • 34  
Creekstone Farms flank steak, arugula,  
Parmigiano Reggiano® DOP, Aceto  
Balsamico di Modena



# PASTA

POSTA PRIORITARIA  
Priority Mail

## PASTA SECCA

*Afeltra pasta made in Gragnano, Campania*

**LO SPAGHETTO AL POMODORO** • 14  
Spaghetti, Così Com'è datterino tomatoes,  
extra virgin olive oil, sea salt, basil  
*Add: Mozzarella +6*

**PENNE ALLA NORMA** • 18  
Penne, Mutti tomato sauce, eggplant,  
basil, ricotta salata

**CACIO E PEPE** • 16  
Spaghetti, Pecorino Romano Zerto,  
black pepper

**LINGUINE ALLE VONGOLE** • 26  
Linguine, manila clams, chili, parsley,  
extra virgin olive oil

## PASTA FRESCA

*Housemade daily at our fresh pasta counter*

**QUADRATI** • 18  
Ricotta and spinach-filled pasta,  
lemon butter, pistachios

**PAPPARDELLE AI FUNGHI** • 22  
Pappardelle pasta, mushroom ragù,  
Parmigiano Reggiano® DOP

**AGNOLOTTI DEL PLIN** • 24  
Braised pork and beef-filled pasta, veal  
sugo, Parmigiano Reggiano® DOP

**TAGLIATELLE ALLA BOLOGNESE** • 24  
Tagliatelle, beef and pork ragù, Mutti  
tomatoes, Parmigiano Reggiano® DOP

**RAVIOLI DI MELANZANE** • 21  
Roasted eggplant ravioli, Backyard Farms  
cherry tomato sugo, basil,  
extra virgin olive oil

# PIZZA

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

**MARGHERITA VERACE** • 16  
San Marzano tomato sauce, mozzarella  
di bufala from Napoli, fresh basil, extra  
virgin olive oil

**MARINARA** • 13  
San Marzano tomato sauce, oregano,  
garlic, basil, extra virgin olive oil

**CALZONE** • 17  
Calzone filled with ricotta cheese,  
mozzarella di bufala from Napoli, San  
Marzano tomato sauce, Salame Felino

**SALSICCIOTTA** • 19  
San Marzano tomato sauce, mozzarella di  
bufala from Napoli, sweet Italian sausage,  
mushrooms, extra virgin olive oil

**MASSESE** • 17  
San Marzano tomato sauce,  
mozzarella di bufala from Napoli,  
Neapolitan spicy salame

**QUATTRO FORMAGGI** • 17  
Mozzarella di bufala from Napoli,  
Gorgonzola Dolce DOP, Parmigiano  
Reggiano® DOP, Pecorino Romano DOP

**VENTURA** • 23  
Mozzarella di bufala from Napoli,  
Prosciutto di Parma, arugula, Parmigiano  
Reggiano® DOP, extra virgin olive oil

**BURRATA E PESTO** • 25  
Cherry tomatoes, mozzarella di bufala  
from Napoli, housemade basil pesto, fresh  
creamy burrata

**VERDURETTA** • 19  
Cherry tomatoes, mozzarella di bufala  
from Napoli, mushrooms, fried eggplant,  
Parmigiano Reggiano® DOP, basil

**PIZZA ALLA PARMIGIANA** • 20  
San Marzano tomato, mozzarella di bufala  
from Napoli, fried eggplant, garlic, shaved  
Parmigiano Reggiano® Vacche Rosse DOP

**NORCINA** • 26  
Black truffle and mushroom cream,  
mozzarella di bufala from Napoli, sweet  
Italian sausage, fresh basil, extra virgin  
olive oil

**CAPRICCIOSA** • 20  
San Marzano tomato sauce, mozzarella  
di bufala from Napoli, Rovagnati Gran  
Biscotto Prosciutto Cotto, mushrooms,  
artichokes, olives

*🌿 - vegetarian*

*Before placing your order, please inform your server if a person in your party has a food allergy.*

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