

EATALY RESTAURANT FEST



OCTOBER 15-31



2-COURSE PRIX FIXE MENU \$25

ANTIPASTI *choice of one*

BRUSCHETTA RICOTTA E TARTUFO

Housemade Otto Tondo Bread with Fresh Ricotta and Fresh Urbani Black Truffle

INSALATINA RUCOLA E PARMIGIANO

Arugula Salad, Shaved Parmigiano Reggiano® DOP, Lemon Juice, Extra Virgin Olive Oil

CREMA DI ZUCCA

Butternut Squash Soup with Housemade Otto Tondo Croutons

PRIMI *choice of one*

RAVIOLI DI ZUCCA

Pumpkin Filled Ravioli, Butter, Sage and Parmigiano Reggiano DOP

PAPPARDELLE AL RAGÙ DI FUNGHI

Thick Ribbon-Shaped Housemade Pasta, Mushroom Ragù, Parmigiano Reggiano DOP

AGNOLOTTI DEL PLIN

Beef, Pork, and Veal Filled Pasta, Crema di Parmigiano Reggiano

MARGHERITA

Mozzarella di Bufala, San Marzano Tomato, Fresh Basil, Extra Virgin Olive Oil

PIZZA RUSTICA

Mozzarella di Bufala, Roasted Potato, Sweet Sausage, Thyme

BLACK TRUFFLE SUPPLEMENT +10/3 grams

Urbani Black White Truffles, shaved tableside onto one dish

Revered as the ultimate culinary indulgence, fresh Italian truffles are available for only a few months each year. Our truffles come fresh from the ground, thanks to our partners at Urbani Truffles, and are being offered at a special price as part of Restaurant Fest.

EAT ALY RESTAURANT FEST



OCTOBER 15-31



\$29 WINE BOTTLES *750ml bottles*

SPUMANTE

Il Fresca, Villa Sandi, *Veneto*

ROSATO

Ciprisetto, Santa Cristina, *Toscana*

Rosato, Cantine Zaccagnini, *Abruzzo*

BIANCHI

Chardonnay, Caparzo, *Toscana*

Calanica, Duca di Salaparuta, *Sicilia*

Gavi, Piccolo Ernesto, *Piemonte*

ROSSI

Rosso, Le Vigne di Zamo, *Friuli*

Rosso Del Veneto Appassimento, Remo Farina, *Veneto*

Isola dei Nuraghi Silenzi Rosso, Pala, *Sardegna*

Neprica, Tormaresca, *Puglia*

Rosso, Ricasoli, *Toscana*