

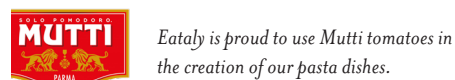
# ANTIPASTI

- BURRATA**  19  
Liuzzi Burrata, Black Mission Figs, Saba
- PROSCIUTTO DI SAN DANIELE DOP E MOZZARELLA** 22  
24-Month DOK Dall'Ava Prosciutto di San Daniele DOP, Housemade Mozzarella
- Bruschetta Ricotta e Tartufo**  11  
Housemade Otto Tondo Bread, Fresh Calabro Ricotta, Freshly Grated Urbani Burgundy truffle
- CALAMARI** 18  
Crispy Calamari, Parsley, Lemon
- POLPETTE** 21  
Braised Beef and Pork Meatballs, Mutti Tomatoes, 36-Month Agriform Parmigiano Reggiano® DOP
- ARANCINI** 14  
Crispy Carnaroli Rice Balls, Saffron, Peas, Housemade Mozzarella
- INSALATINA**  11  
Arugula, 18-Month Agriform Parmigiano Reggiano® DOP, Villa Manodori Aceto Balsamico
- Vellutata di Zucca**  11  
Butternut Squash Soup, Otto Tondo Croutons  
Add freshly grated Urbani White truffles
- Carpaccio di Manzo e Tartufo**  23  
Raw Creekstone Farms Beef Eye Round, Freshly Grated Urbani Burgundy Truffle

IN PARTNERSHIP WITH:



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.



# PASTA

## PASTA FRESCA

Housemade at our fresh pasta counter daily

- TAGLIATELLE ALLA BOLOGNESE** 24  
Tagliatelle, Beef and Pork Ragù, Mutti Tomatoes, 18-Month Agriform Parmigiano Reggiano® DOP
- QUADRATI**  19  
Ricotta and Spinach Filled Pasta, Lemon Butter, Pistachios
- Agnolotti del Plin** 26  
Braised Pork and Beef Filled Pasta, Parmigiano Reggiano® DOP Crema  
Add freshly grated Urbani White truffles
- LASAGNE EMILIANE** 21  
Lasagne Sheets, Ragù alla Bolognese, Bechamel, 18-Month Agriform Parmigiano Reggiano® DOP
- RAVIOLI DI ZUCCA** 19  
Butternut Squash Filled Pasta, Brown Butter, Sage, 18-Month Agriform Parmigiano Reggiano® DOP
- Pappardelle al Ragù di Funghi e Tartufo**  29  
Pappardelle, Mushroom Ragù, Urbani Black Truffle Butter  
Add freshly grated Urbani White truffles

## 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  
Antica Fattoria Burrata +7
- VESUVIO CON SALSICCIA E RAPINI** 19  
Corkscrew-Shaped Pasta, Housemade Sausage Ragù, Fresh Rapini, Fulvi® Pecorino Romano DOP
- LINGUINE ALLE VONGOLE** 25  
Linguine, Manila Clams, Parsley, Extra Virgin Olive Oil, Chili Flakes
- Rigatoni alla Carbonara** 24  
Rigatoni, Salumificio San Carlo Guanciale, Fulvi® Pecorino Romano DOP, Black Pepper  
Add freshly grated Urbani White truffles
- SPAGHETTI CACIO E PEPE**  18  
Spaghetti, Fulvi® Pecorino Romano DOP, Black Pepper
- BUCATINI ALL'AMATRICIANA** 19  
Bucatini, Salumificio San Carlo Guanciale, Mutti Tomatoes, Fulvi® Pecorino Romano DOP

# I GRANDI PIATTI

A selection of our favorite seasonal and Italian classic dishes, from antipasto to entrées and pizza.

- 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
- GRAN COTOLETTA DI POLLO** 32  
serves 2: Crispy Cascun Farm Chicken Breast, Chicory Salad, Lemon, Mediterranean Sauce
- Risotto alla Milanese con Ragù di Ossobuco** 44  
serves 2: Milanese-Style Saffron Risotto, Housemade Veal Shank Ragù, Grana Padano DOP  
Add freshly grated Urbani White truffles
- Pizza Porcini e Fontina** 28  
Roasted Porcini Mushrooms, Buffalo Mozzarella, Fontina Valle d'Aosta DOP  
Add freshly grated Urbani White truffles

# TRUFFLES

Foraged by Urbani Truffles

- White Truffle Supplement** 45/3g  
Shaved tableside onto the dish of your choice.  
White truffles are always rare, but they have been particularly scarce this season. A growing body of evidence shows that climate change is impacting the complex woodland environments where they thrive, making them even more precious than usual.

 Vegetarian  Vegan  Gluten Friendly

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

# 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**  19  
Buffalo Mozzarella, San Marzano Tomato, Fresh Basil, Extra Virgin Olive Oil
- MARINARA TSG**  14  
San Marzano Tomato Sauce, Garlic, Oregano, Fresh Basil, Extra Virgin Olive Oil
- MARGHERITA VERACE TSG**  17  
San Marzano Tomato Sauce, Buffalo Mozzarella, Fresh Basil, Extra Virgin Olive Oil
- QUATTRO FORMAGGI** 18  
Grana Padano DOP, Pecorino Romano, Buffalo Mozzarella, Gorgonzola Dolce, Fresh Basil, Extra Virgin Olive Oil
- CALZONE** 19  
San Marzano Tomato Sauce, Buffalo Mozzarella, Ricotta, Rovagnati Granbiscotto Ham, Fresh Basil, Extra Virgin Olive Oil
- MASSESE** 19  
San Marzano Tomato Sauce, Buffalo Mozzarella, Ferrarini Spicy Salami, Fresh Basil, Extra Virgin Olive Oil
- SALSICCIOтта** 20  
San Marzano Tomato Sauce, Buffalo Mozzarella, Mushrooms, Sweet Italian Sausage, 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
- PIZZA ALLA PARMIGIANA** 21  
San Marzano Tomato Sauce, Buffalo Mozzarella, Fried Eggplant, Garlic, Shaved Parmigiano Reggiano® DOP Vacche Rosse
- ZUCCARELLA** 24  
Delicata Squash, Buffalo Mozzarella, Sage, Crispy Pancetta, Villa Monodori Aceto Balsamico
- BURRATONA** 26  
Broccoli Rabe, Pecorino Romano, Calabrian Chili, Fresh Burrata
- BUFALOTTA** 25  
Buffalo Mozzarella, Cherry Tomatoes, Arugula, Rovagnati 18-Month Prosciutto di Parma DOP, Grana Padano DOP, Fresh Basil, Extra Virgin Olive Oil
- 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.

# TRUFFLES



**WHAT IS A TARTUFO?**  
The prized **tartufo bianco**, or white truffle, is a tuber found in very few areas in Northern and Central Italy, most famously in the forests of the Piemontese town of Alba.

**CLIMATE & ENVIRONMENT**  
In recent years, rising temperatures have caused concern among the truffle hunters of Northern and Central Italy. As a fungus, the Tuber Magnatum requires cool forests with dense old-growth trees. The longer, hotter summers disrupt the delicate balance of their woodland ecosystem and make them even more rare and unpredictable.

## LAGOTTO ROMAGNOLO

This "water retriever" from Emilia-Romagna is one of several dog breeds typically used to sniff out truffles.



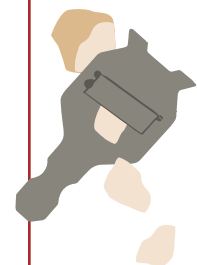
## URBANI TRUFFLES: THE HUNTERS

Founded in 1850 in Umbria, Urbani is led by brothers Paolo and Bruno Urbani, direct descendants of the company founders. Urbani is unrivaled in distribution of the admired tuber and is trusted with more than 70% of European fresh truffle sales.

## HOW TO EAT THEM

Truffles are best enjoyed thinly shaved in their raw form as a finishing touch over pasta, risotto, egg, or meat dishes.

Add freshly shaved truffles to the dish of your choice.



# VINI

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

**SPUMANTI**

**Lambrusco Emilia 2020**  
Ronco Belvedere, *Emilia-Romagna*

**BIANCHI**

**Grechetto 2019**,  
Raina, *Umbria*

**Falanghina**,  
Cantina Farro, *Campania*

**ROSATI**

**Rosa Vittoria**, Castello di Santa Vittoria, *Piemonte (Nebbiolo, Arneis)*

**Nero d'Avola Rosato 2019**  
Firriato, *Sicilia*

**ROSSI**

**Sangiovese "Cinghiale"**  
Massoferrato, *Toscana*

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

**Piediroso 2019**,  
Cantine Farro, *Campania*

**Montepulciano d'Abruzzo "San Michele" 2019**  
Fontezoppa, *Abruzzo*

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

**SPUMANTE**

**Prosecco**, Ronco Belvedere, *Veneto*

**BIANCHI**

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

**ROSATO**

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

**ROSSI**

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

**Schioppettino "Orsone" 2017**  
Bastianich, *Friuli-Venezia Giulia*

*Fontanafredda and Barolo*  
Discover this month's featured wines—and hundreds more—at our wine shop next door!

**Gavi di Gavi 2019** 14 | 56  
Fontanafredda, *Piemonte*

**Moscato d'Asti "Briccotondo" 2019** 15 | 56  
Fontanafredda, *Piemonte*

**Langhe Nebbiolo "Ebbio" 16 | 64** 2018  
Fontanafredda, *Piemonte*

**Barolo "Serralunga," 25 | 100** 2015  
Fontanafredda, *Piemonte (Quartino \$29)*



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

**SPUMANTI**

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

**Bollicine Rosato**  
Serafini & Vidotto, *Veneto*

**BIANCHI**

**Chardonnay 2018**  
Fontanafredda, *Piemonte*

**Fiano "Asterias" 2020**  
Tempo di Zoe, *Campania*

**ROSATO**

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

**ARANCIO**

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

**ROSSI**

**"Super"-Toscana IGT "Insoglio" 2017**, Campo di Sasso, *Toscana (Cabernet Sauvignon, Merlot, Syrah)*

**Primitivo 2020**, Fatalone, *Puglia*

**Valpolicella Ripasso 2018**  
Brigaldara, *Veneto*

**Pelaverga "Rosso Giulietta" 2020**  
Olek Bondonio, *Piemonte*

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

**SPUMANTE**

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

**ROSATO**

**Montalcino Rosato 2019**, Sesti *Toscana (Sangiovese)*

**ROSSI**

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

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

**Chianti Classico "Casa di Colombo" 2018**, Tenuta La Novella *Toscana*

**Aglianaico "Memini" 2017**  
Guastaferrero, *Campania*

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

**\$25 GLASS**  
**\$100 BOTTLE**

**BIANCO**

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

## 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

**Pallini Bellini** 16  
Pallini Peachello, Peach Puree, 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

## BIRRE

**ALLA SPINA | beer on tap | 12 fl oz**

**Nastro Azzurro**, Peroni, 5.1% abv 7

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

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

**IN BOTTIGLIA | bottled beer & cider**

**Viaemilia**, Birrifico del Ducato Pilsner, 5.1% abv, *Italy* 7

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

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

**IN BOTTIGLIA continued**

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

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

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

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

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



# LA PIZZA & LA PASTA

EATALY