

# LA PIZZA & LA PASTA A COLORI

COLOR FACTORY × EATALY

An Installation by HotTea

## antipasti

### PATATE MULTICOLORE 10

Crispy Fried Yukon Gold, Purple Fingerling, Red Bliss, and Baby Sweet Potatoes

### CREMA DI ZUCCA 12

Butternut Squash Soup, Otto Croutons

### GIALLO IN SFUMATURA 27

Chef's Selection of Italian and American Cheeses, Housemade Apricot and Fig Mostardas, and Wild Strawberry Jam

Milk type, diet, and natural coloring all affect a cheese's color. Cows graze on beta carotene-rich grasses that result in straw-colored hues, while sheep and goats break down this pigment to make stark white cheeses. Cheesemakers have also used natural ingredients like wine or saffron since the 1600s for flavor and impact.

## primi

### LA PIZZA BURRATONA 26

Broccoli Rabe, Pecorino Romano, Garlic Calabrian Chili and Fresh Burrata

### RISOTTO GIALLO CON RAGÙ DI OSSOBUCCO 46

Ossobuco Risotto for Two; Gli Aironi Carnaroli Rice, Saffron, Butter, Parmigiano Reggiano DOP, Veal Shank Ossobuco Ragù

### LA CARBONARA ARANCIONE 26

Carbonara Made with Afeltra Rigatoni, San Carlo Guanciale, Zerto Pecorino Romano, Happy Egg Co. Heirloom Egg, Black Pepper

Heirloom eggs come from hens living all-natural, hormone-free, and pesticide-free on over eight acres of pasture per farm, living free-range and outside up to 8 hours a day. This regimen leads to yolks with a richer, deeper amber color and "plump up" more for a fluffier and silken consistency.

## dolce

### CASTAGNOLE COLORATE 18

Fried and Sugared Ricotta Doughnuts Made with Calabro Ricotta and Filled with Raspberry, Mango and Blueberry Jam

Please inform your server of any allergies or dietary restrictions. The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.