

# CRUDO

## RAW BAR

**SALMONE\*** • 12  
organic King salmon sliced raw, salted capers, lemon

**TONNO\*** • 15  
yellowfin tuna sliced raw, Meadows & More wild fennel pollen, Maldon sea salt

**CAPELANTE\*** • 16  
day boat scallops sliced raw, lime, Armatore Colatura

**CRUDO TRIO\*** • 24  
Salmone • Tonno • Capesante

**OSTRICHE\***  
a selection of raw oysters on the half shell with lemon and red wine mignonette  
*half dozen • 20 | dozen • 39*

# FRITTI

## FRIED BITES

**GNOCCHETTI** • 11  
crispy housemade gnocchi, Genuine Fulvi® Pecorino Romano DOP, black pepper

**ARANCINI** • 14  
crispy Carnaroli rice, Mutti tomato, basil, housemade mozzarella

**CALAMARI** • 20  
crispy squid, lemon, parsley

**CROCCHETTE DI ZUCCA** • 14  
crispy kabocha squash and potato, Fontina Valle d'Aosta DOP

# VERDURE

## SEASONAL VEGETABLES

**FINOCCHIO** • 8  
roasted fennel, breadcrumbs, Calabrian chili, lemon

**CAVOLFIORRE** • 10  
roasted cauliflower, Castelvetro olives, pine nuts, golden raisin vinaigrette

**CICORIA** • 10  
endive, treviso, hazelnuts, Quattro Portoni Blu di Bufala

**ZUCCA ARROSTO** • 12  
roasted honeynut squash, stracciatella, hazelnut vinaigrette

*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.*

# PIATTINI

## SMALL PLATES

**PANE, BURRO, E ACCIUGHE** • 14  
grilled bread, cultured butter, tinned anchovies

**MOZZARELLA** • 12  
housemade mozzarella, Olitalia extra virgin olive oil, Maldon sea salt

**MORTADELLA** • 15  
Ferrarini mortadella, stracciatella, pistachio pesto

**PROSCIUTTO** • 18  
18-Month Ferrarini Prosciutto di Parma DOP, Agriform Parmigiano Reggiano® DOP crema

**CARNE CRUDA\*** • 19  
raw chopped Rosenkrans grassfed top round, bagna cauda, grilled bread

**GAMBERETTI** • 17  
grilled head-on prawns, salsa verde, Calabrian chili, lemon

**VONGOLE** • 21  
clams, white wine, lemon, chili flake, grilled bread

**BURRATA E CAVIALE\*** • 28  
Liuzzi burrata, Calvisius® Caviar, Olitalia extra virgin olive oil

# PASTA FRESCA

## HOUSEMADE FRESH PASTA

**GNOCCHI AL CASTELMAGNO** • 29  
potato gnocchi, Castelmagno di Alpeggio DOP, Agriform Grana Padano DOP crema

**TRENETTE AL PESTO** • 22  
pesto alla Genovese, green beans, potato, Agriform Grana Padano DOP

**MALLOREDDUS** • 20  
sausage ragù, Mutti tomato, Genuine Fulvi® Pecorino Romano DOP

**BIGOLI ALLE VONGOLE** • 26  
olive oil poached clams, lemon, parsley

**TONNARELLI CACIO E PEPE** • 21  
Genuine Fulvi® Pecorino Romano DOP, fresh ground black pepper

**TAGLIATELLE ALLA BOLOGNESE** • 25  
housemade bolognese with beef, pork, 18-Month Ferrarini Prosciutto di Parma DOP

# LA PIAZZA

VINO · CUCINA · ALL DAY

EATALY

— DALLA CUCINA —  
FROM EATALY'S KITCHEN

*Executive Chef Michael Nogra*  
*updated 11.11.2022*