



ANTIPASTI

FOCACCIA  **4**
Housemade Focaccia, Fresh Rosemary,
Olitalia Extra Virgin Olive Oil

ADD-ONS:
22-Month Ferrarini Prosciutto di Parma +6
Antiche Bontà Burrata +8

INSALATA TRICOLORE  **14**
Arugula, Radicchio, Endive, 18-Month Agriform Parmigiano
Reggiano® DOP, Ponti Balsamic Vinegar of Modena IGP

Bruschetta con Ricotta e Tartufo  **16**
Grilled Housemade Rustic Bread, Calabro Ricotta,
Urbani Black Truffle Honey

BURRATA  **17**
Liuzzi Burrata, Sea Salt, Olitalia Extra Virgin Olive Oil,
Toasted Housemade Rustica Bread


INSALATA CON ZUCCA  **17**
Escarole, Black Lentils, Toasted Pumpkin Seed,
Butternut Squash Vinaigrette

POLPETTE **21**
Braised Beef and Pork Meatballs, Mutti Tomatoes,
36-Month Agriform Parmigiano Reggiano® DOP

Carpaccio di Manzo e Tartufo* **21**
Raw Creekstone Farms Beef Eye Round, Fresh Black Truffle,
Agriform Parmigiano Reggiano® DOP


PROSCIUTTO E MOZZARELLA **22**
22-Month Ferrarini Prosciutto di Parma DOP,
Housemade Mozzarella

GRANDE ANTIPASTO ITALIANO **36**
serves 2-4: Ferrarini Salame Felino IGP, Rovagnati Mortadella,
22-Month Ferrarini Prosciutto di Parma DOP, Giardiniera,
Bruschetta Ricotta e Cime di Rapa, Liuzzi Burrata, Spiced Olives

 Enjoy complimentary Balsamic Vinegar of Modena IGP from Ponti on request. Made in Vignola using must from Emilia Romagna grapes, Ponti's Balsamic Vinegar of Modena IGP is slowly matured in wood casks to impart distinctive scents and flavors. Pick up a bottle in our marketplace!

FRITTI

GNOCCHETTI **11**
Crispy Housemade Potato Gnocchi, Genuine Fulvi®
Pecorino Romano DOP, Black Pepper

ARANCINI  **14**
Crispy Carnaroli Rice, Mutti Tomato, Basil,
Housemade Mozzarella

CALAMARI **21**
Crispy Squid, Lemon, Parsley

PIZZA

ROSSOPOMODORO

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

"A RUOTA DI CARRO" MARGHERITA  **21**
A crispier, wider pizza from Napoli, dating back to the 1500s
Mozzarella di Bufala DOP, San Marzano Tomato, Fresh Basil,
Extra Virgin Olive Oil

MARINARA TSG  **16**
San Marzano Tomato Sauce, Garlic, Oregano, Fresh Basil,
Extra Virgin Olive Oil

MARGHERITA VERACE TSG  **19**
San Marzano Tomato Sauce, Mozzarella di Bufala DOP,
Fresh Basil, Extra Virgin Olive Oil

QUATTRO FORMAGGI **19**
Agriform Grana Padano DOP, Pecorino Romano, Mozzarella di Bufala
DOP, Gorgonzola Dolce, Fresh Basil, Extra Virgin Olive Oil
Add freshly shaved Urbani truffles +MP

CALZONE **21**
San Marzano Tomato Sauce, Mozzarella di Bufala DOP, Ricotta,
Rovagnati Granbiscotto Ham, Fresh Basil, Extra Virgin Olive Oil

SALSICCIOTTA **20**
San Marzano Tomato Sauce, Mozzarella di Bufala DOP, Mushrooms,
Sweet Italian Sausage, Fresh Basil, Extra Virgin Olive Oil


MASSESE **21**
San Marzano Tomato Sauce, Mozzarella di Bufala DOP,
Spicy Salami, Fresh Basil, Extra Virgin Olive Oil

PIZZA ALLA PARMIGIANA **21**
San Marzano Tomato Sauce, Mozzarella di Bufala DOP, Fried
Eggplant, Garlic, Shaved Parmigiano Reggiano® DOP Vacche Rosse

CAPRICCIOSA **23**
San Marzano Tomato Sauce, Mozzarella di Bufala DOP, Mushrooms,
Gaeta Black Olives, Artichoke, Rovagnati Granbiscotto Ham,
Fresh Basil, Extra Virgin Olive Oil


BUFALOTTA **25**
Mozzarella di Bufala DOP, Cherry Tomatoes, Arugula, 18-Month
Rovagnati Prosciutto di Parma DOP, Agriform Grana Padano DOP,
Fresh Basil, Extra Virgin Olive Oil

FUNGHI E TARTUFO  **27**
White Truffle and Porcini Cream, Mozzarella di Bufala DOP,
Mushrooms, Parsley, Extra Virgin Olive Oil
Add freshly shaved Urbani truffles +MP

RUSTICA  **27**
San Marzano Tomato Sauce, Mozzarella di Bufala DOP,
Liuzzi Burrata, Garlic, Oregano, Basil, Extra Virgin Olive Oil

SALUMIERE **27**
San Marzano Tomato Sauce, Mozzarella di Bufala DOP,
Spicy Salami, Rovagnati Granbiscotto Ham, Sweet Italian Sausage,
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.

 Made according to a centuries-old recipe in the Po River Valley in Northern Italy, Grana Padano DOP is a staple in Italian cuisine. Every wheel is made with semi-skimmed, unpasteurized milk from cows raised in the specific geographic area with a controlled diet of fresh or stored forage and greens.

PASTA

PASTA FRESCA

Housemade daily at our fresh pasta counter with Molino Grassi Organic Semolina

QUADRATI  **19**
Ricotta and Spinach Filled Pasta, Lemon Butter, Pistachios

LASAGNE EMILIANE **22**
Lasagne Sheets, Ragù alla Bolognese, Bechamel,
18-Month Agriform Parmigiano Reggiano® DOP

RAVIOLI DI ZUCCA **23**
Butternut Squash Filled Pasta, Brown Butter, Sage,
18-Month Agriform Parmigiano Reggiano® DOP
Add freshly shaved Urbani truffles +MP

TAGLIATELLE ALLA BOLOGNESE **27**
Tagliatelle, Beef and Pork Ragù, Mutti Tomatoes,
18-Month Agriform Parmigiano Reggiano® DOP

LASAGNE ALLA BOSCAIOLA **29**
Spinach Lasagna Sheets, Braised Ragù Bianco, Porcini Mushroom,
Bechamel, 18-Month Agriform Parmigiano Reggiano® DOP
Add freshly shaved Urbani truffles +MP

Agnolotti al Tartufo **29**
Pasta Filled with Ricotta, Fresh Black Truffle and Pecorino
Romano DOP, Butter, Freshly Shaved Burgundy Truffle

Tagliatelle con Tartufo **60**
Tagliatelle, 18-Month Agriform Parmigiano Reggiano® DOP,
Freshly Shaved Urbani White Truffle

GNOCCHI

Our gnocchi di patate are made in-house daily with Russet potatoes and Parmigiano Reggiano® DOP

GNOCCHI AL POMODORO **24**
Housemade Potato Gnocchi, Mutti Tomatoes,
Calabro Ricotta, Fresh Basil

GNOCCHI AI FUNGHI PORCINI **24**
Housemade Porcini Mushroom Gnocchi, Roasted Maitake
Mushrooms, 18-Month Agriform Parmigiano Reggiano® DOP
Add freshly shaved Urbani truffles +MP

GNOCCHI AL PESTO E PARMIGIANO **26**
Housemade Potato Gnocchi, Basil Pesto,
Parmigiano Reggiano® DOP Crema

GNOCCHI CON SALSICCIA E ZUCCA **26**
Housemade Potato Gnocchi, Pork Ragù, Butternut Squash,
Black Pepper

TRUFFLES

Foraged by Urbani Truffles in Piemonte, Italy

White Truffle Supplement **+50/3g**
Enjoy freshly shaved atop a warm dish to bring out
the best of its earthy flavor.

PASTA SECCA

Afeltra pasta made in Gragnano, Napoli, served al dente

LO SPAGHETTO AL POMODORO  **18**
Afeltra Spaghetti, Così Com'è Datterino Tomatoes,
ROI Extra Virgin Olive Oil, Il Mercante di Spezie Sea Salt,
Fresh Basil

ADD-ONS:
Antiche Bontà Mozzarella di Bufala DOP +6
Antiche Bontà Burrata +8

BUCATINI CACIO E PEPE **23**
Afeltra Bucatini, Genuine Fulvi® Pecorino Romano DOP,
Black Pepper

BUCATINI ALL'AMATRICIANA **23**
Afeltra Bucatini, Salumificio San Carlo Guanciale,
Mutti Tomatoes, Genuine Fulvi® Pecorino Romano DOP

VESUVIO CON BROCCOLI E SALSICCIA **24**
Afeltra Vesuvio, Broccoli Rabe, Pork Ragù, Ricotta Salata


RIGATONI ALLA CARBONARA **26**
Afeltra Rigatoni, Salumificio San Carlo Guanciale,
Genuine Fulvi® Pecorino Romano DOP, Black Pepper
Add freshly shaved Urbani truffles +MP


CALAMARO AL FRUTTI DI MARE **29**
Afeltra Calamari Pasta, P.E.I. Mussels, Wild Gulf Shrimp,
Calamari, Fresh Tomato Sugo, Calabrian Chili, Basil



CELEBRATING ITALIAN EXCELLENCE WITH THE ITALIAN TRADE AGENCY

Eataly is partnering with the Italian Trade Agency to celebrate Italian excellence in the world of food and drink! This worldwide project aims to encourage a deeper understanding of Italian food and wine culture and biodiversity. We'll be focusing even more on the authenticity and traits that make our Italian food and wine products so unique.

 Since 1899, the Mutti family has selected only the highest quality tomatoes, picked at the very peak of ripeness, to create their remarkably fresh tasting products. Eataly is proud to use Mutti tomatoes in the creation of our pasta dishes.

 A true Italian masterpiece, Parmigiano Reggiano® DOP is a category all of its own. At Eataly, we only use authentic Parmigiano Reggiano® DOP, made in Emilia-Romagna with raw, unpasteurized milk from local cows, according to traditional & artisanal methods.

 Vegetarian  Vegan  Gluten Friendly

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.

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 1852 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.




VINI

VINI DELLA CASA

GLASS • 14 | CARAFE • 48
our carafe is 16.9 fl oz, pouring 3-4 glasses

Lacryma Christi del Vesuvio
Bianco “Coda di Volpe”
or **Rosso** “Piedirosso”

Enodelta di Antonio Caputo
Campania

Translating to “The Tears of Christ on Vesuvius,” the most popular version of this appellation’s derivation involves Jesus’ tears falling at the foot of Mount Vesuvius, ultimately sparking the miraculous growth of the region’s grapevines.

BOLLICINE | sparkling

Moscato d’Asti 16 64

“**Briccotondo**” 2021
Fontanafredda | Piemonte

Prosecco 16 64
La Gioiosa | Veneto

Lambrusco NV 17 68
Ronco Belvedere | Emilia-Romagna

TrentoDOC Brut 18 72
Ferrari | Trentino

BIANCHI | white

Etna Bianco 2021 16 64
Tornatore | Sicilia

Trebbiano Rubicone 2020 16 64
Arche | Emilia-Romagna

Pomino Chardonnay 2020 18 72
Frescobaldi | Toscana

Gavi del Comune di Gavi 2021, Fontanafredda | Piemonte

Sauvignon Blanc 2020 19 76
Venica & Venica | Friuli-Venezia Giulia

MACERATI | orange

Pinot Grigio Ramato 2021 18 72
Attems | Friuli-Venezia Giulia

Frusinate “Fregellae” 2018 20 80
Palazzo Tronconi | Lazio

ROSATO | rosé

Chianti Rosato “Etel” 2021 16 64
Fattoria Lornano | Toscana (Sangiovese)

ROSSI | red

Langhe Rosso “Gia” 2021 16 64
Fontanafredda | Piemonte
(Barbera, Dolcetto, Nebbiolo)

ROSSI (cont’d)

Chianti “Antiche Vie” 2020 16 64
Pietro Beconcini | Toscana

Aglanico 2018 16 64
Mastroberardino | Campania

Rosso Conero 2017 16 64
Villa Malacari | Marche
(Montepulciano)

Lagrein 2021 17 68
Elena Walch | Trentino-Alto Adige

Dolcetto d’Alba 2020 18 72
Mirafiore | Piemonte

Barbera d’Alba 2020 18 72
Borgogno | Piemonte

Perricone “Vigna del Core” 2019 18 72

Feudo Montoni | Sicilia

Cannonau “Izzos” 2021 18 100
Pino Paddeu | Sardegna (Grenache) 1L

Refosco 2019 19 76
Le Vigne di Zamò | Friuli-Venezia Giulia

“**Don Luigi**” **Riserva 2016** 25 100
Di Majo Norante | Molise
(Montepulciano, Aglanico)

Etna Rosso 2018 30 120
Carranco | Sicilia

Maremma “Aragone” 2012 30 240
La Mozza | Toscana 1L

Barolo “Serralunga” 2018 35 140
Fontanafredda | Piemonte

DISCOVER VALPOLICELLA OF VENETO

The red wines of Valpolicella are made from a blend, primarily Corvina, and are presented in three styles—Classico, Ripasso, and Amarone. As the wines change, the process and the palate changes as well: Classico is a light, fruity, and fresh expression, while Amarone is produced from dried grapes resulting in a rich, dry, bold wine. Right in the middle is Ripasso, produced from pouring the juice of Classico over the dried grape skins of Amarone, adding flavor, tannins, and depth.

CLASSICO 2020, Allegrini 16 64

RIPASSO 2019, David Sterza 25 100

AMARONE 2016, Giovanni Ederle 45 180

Discover these wines—and hundreds more—at our wine shop, Eataly Vino (next door on 23rd Street), or online at NY.EatalyVino.com. Plus, don’t miss our next *Vino Camp* feature on Amarone from December 1-3!

COCKTAILS

CLASSICI

Aperol Spritz 16
Aperol, Flor Prosecco, Club Soda

Negroni 16
Bulldog Gin, Campari, Carpano Antica Formula Vermouth

Sbagliato 16
Cinzano 1757 Vermouth Rosso, Campari, Prosecco

Bellini 16
Canella Sparkling Wine, White Peach Juice

GLI INFUSI

Timo 16
Lemongrass, Thyme, Fever Tree Citrus Tonic

Basilico 16
Basil, Blood Orange, Fever Tree Mediterranean Tonic

Vaniglia 16
Vanilla, Fig, Fever Tree Elderflower Tonic

Infuso Light (Mocktail) 11
Seedlip Garden, Raspberry Shrub, Lurisia Gazzosa

BIRRE

ITALIAN & LOCAL BEER

ALLA SPINA | on tap

Peroni Nastro Azzurro 8
Lager | 5.2% abv | Italy

Dogfish Head 60 Minute 9
IPA | 6% abv | Delaware

Flagship “Metropolitan” 10
Lager | 5.6% abv | New York

IN BOTTIGLIA

Peroni Nastro Azzurro 8
Lager | 5.1% abv | Italy

Interboro “Lifted” 10
IPA | 6% abv | New York

Birra Dolomiti “Pils” 10
Pilsner | 4.9% abv | Italy

IN BOTTIGLIA cont’d

Baladin Nazionale 8
White Ale | 6.5% abv | Italy

Baladin Leon 10
Strong Ale | 9% abv | Italy

KCBC “Infinite Machine” 10
Pilsner | 4.8% abv | New York

Dutchess Ales “G.B.” 10
Pale Ale | 5.3% abv | New York

Talea & Dogfish Head Collab “Bodegose” 10
Cherry/Mango Gose | 4.2% abv | New York

Torch & Crown “Share House” 10
Summer Ale | 4.9% abv | New York

BIBITE

NON-ALCOHOLIC BEVERAGES

Lurisia Water, Small 5
Sparkling or Still, 16.9 fl oz

Lurisia Water, Large 8
Sparkling or Still, 33.8 fl oz

Lurisia Soda 6
Assorted Flavors, 9.3 fl oz

Molecola Italian Cola 6
Classic or Sugar Free, 11.2 fl oz

Niasca Portofino 6
Limonata | Lemon Soda, 8.75 fl oz

Baladin Ginger 6
Ginger Beer, 11.2 fl oz

Tea Dealers 6
“Sparkling Oolong”
Iced Tea, 12 fl oz

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LE CUCINE di EATALY

LA PIZZA & LA PASTA

EATALY