

# ANTIPASTI

## OSTRICHE • 18 | 36

Ask Your Server for Today's Selection of  
Island Creek Oysters with Lemon, Prosecco Mignonette

## ARANCINI DI RISO • 12

Carnaroli Fried Rice Balls, English Peas, Housemade Mozzarella

## FRITTELLE DI ZUCCHINE • 12

Lightly Fried Zucchini Fritters

## CARCIOFI ALLA GIUDIA • 11

Marinated Fried Artichokes, Mint, Lemon,  
Genuine Pecorino Romano Fulvi DOP

## FRITTO MISTO DI PESCE • 36

*Fried Selection Of Local Calamari, Hake, Gulf Shrimp,  
Quahog Clam Strips, Cauliflower, and Zucchini, with Lemon,  
Calabrian Chili Aioli*

## GAMBERETTI ALLA GRIGLIA • 19

Fresh Gulf Shrimp, Lemon, Chili, Chives

## IMPEPATA DI COZZE • 21

Maine Mussels, White Wine, Garlic, Parsley, Grilled Rustic Bread

## CARPACCIO DI MANZO • 15

Raw Sliced Creekstone Farm Beef, Arugula, Lemon,  
Parmigiano Reggiano DOP, Olitalia Extra Virgin Olive Oil

# BRUSCHETTE

## MOZZARELLA E POMODORO • 12

Housemade Mozzarella, Sundried Tomato,  
Basil, Rustic Bread

## RICOTTA CON PRIMAVERA • 12

Calabro Ricotta, English Peas, Lemon, Rustic Bread

## STRACCIATELLA E ACCIUGHE • 13

Liuzzi Stracciatella, Recca Anchovies, Rustic Bread

## BRUSCHETTA TRIO • 19

Mozzarella E Pomodoro, Calabro Ricotta,  
Stracciatella E Acciuga

# INSALATE

## CAVOLETTI • 14

Shaved Brussels Sprouts, Tuscan Kale, Anchovy Dressing,  
Lemon Pangrattato

## INSALATA RUCOLA • 13

Baby Arugula, Shaved Agriform Parmigiano Reggiano DOP,  
Lemon, Extra Virgin Olive Oil

## INSALATA TONNO • 19

Romaine Lettuce, Eggs, Green Beans, Marble Potatoes,  
Callipo Tuna Conserva, Shaved Red Onion, Red Wine Vinaigrette

## SALAD ADD-ONS

Marinated Cannellini Beans +4  
Grilled Gulf Shrimp +8 | Grilled Chicken Breast +7

# SALUMI & FORMAGGI

## FIOR DI LATTE E PROSCIUTTO CRUDO • 19

Housemade Mozzarella Fior Di Latte,  
Tanara 18-Month Prosciutto Crudo

## BURRATA PRIMAVERA • 21

Liuzzi Burrata, Sugar Snap Peas, English Peas,  
Arugula, Radishes, Lemon

## TAGLIERE DI FORMAGGI • 20

Agriform Parmigiano Reggiano DOP, Point Reyes Toma,  
Calabro Ricotta, Rustic Bread, Mostarda

## SALUMI MISTI • 18

Ferrarini Prosciutto di Parma 18th months, Rovagnati Gran Biscotto  
Prosciutto Cotto, Ferrarini Spicy Emilia

## GRAN ANTIPASTI • 36

*Ferrarini Mortadella, Ferrarini Spicy Emilia, Ferrarini Prosciutto  
di Parma DOP, Calabro Fresh Ricotta*

Vegetarian | Vegan

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.

# PASTA

## RAVIOLI DI PISELLI • 19

English Pea Ravioli, Butter,  
Pea Leaves, Pecorino Romano DOP

## TAGLIATELLE ALLA

## BOLOGNESE • 24

Thin, Ribbon-Shaped Housemade  
Pasta, Beef And Pork Ragù,  
Mutti Tomato Sauce,  
Parmigiano Reggiano® DOP

## QUADRATI CON RICOTTA

## E SPINACI • 18

Housemade Ricotta And Spinach  
Ravioli, Lemon Butter, Pistachios

## CACIO E PEPE • 19

Afeltra Spaghetto, Pecorino Romano  
Zerto, Black Pepper

## LO SPAGHETTO AL

## POMODORO • 16

Afeltra Spaghetto, Così Com'è Datterino  
Tomatoes, Roi Extra Virgin Olive Oil,  
Sea Salt, Basil  
*add housemade mozzarella +6*

## LINGUINE ALLE

## VONGOLE • 25

Afeltra Linguine, Manila Clams, Chili,  
Parsley, Extra Virgin Olive Oil

# PIZZA

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

## MARGHERITA VERACE • 17

San Marzano Tomato Sauce, Mozzarella Di Bufala From Napoli,  
Fresh Basil, Extra Virgin Olive Oil

## NORCINA • 27

Black Truffle And Mushroom Cream, Mushrooms, Mozzarella Di  
Bufala From Napoli, Sweet Italian Sausage, Fresh Basil, Extra Virgin  
Olive Oil

## VENTURA • 23

Mozzarella Di Bufala From Napoli, Prosciutto Di Parma, Arugula,  
Grana Padano DOP, Extra Virgin Olive Oil

## SALSICCIOTTA • 20

San Marzano Tomato Sauce, Mozzarella Di Bufala From Napoli, Sweet  
Italian Sausage, Mushrooms, Extra Virgin Olive Oil

## BURRATA E PESTO • 26

Cherry Tomatoes, Mozzarella Di Bufala From Napoli, Housemade Basil  
Pesto, Fresh Creamy Burrata

## MASSESE • 19

San Marzano Tomato Sauce, Mozzarella Di Bufala From Napoli,  
Neapolitan Spicy Salame

## 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.*

# COCKTAILS & BEERS

## SPRITZ

APEROL • 13  
*Aperol, Prosecco, Club Soda*

ITALICUS • 14  
*Italicus, Shacksbury Rose Cider, Prosecco*

BLOOD ORANGE • 13  
*Mommenpop Blood Orange, Sparkling Rose, Soda*

CAPPELETTI • 13  
*Cappelletti Aperitivo, Trento Doc, Fever Tree Sparkling Grapefruit*

SUMMER • 14  
*Grey Goose Watermelon Basil Vodka, Borgogno Bianco Vermouth, Lambrusco, Ginger Beer*

## CLASSIC SIPS

ARANCIA GIN & TONIC • 14  
*Malfy Blood Orange Gin, Fever Tree Tonic*

NEGRONI • 14  
*Bombay Sapphire Gin, Campari, Carpano Antica Sweet Vermouth*

BORDIGA 50/50 • 13  
*Bordiga Occitan Gin, Vermouth Extra Dry, Bitters*

LITTLE ITALY • 13  
*Old Overholt Rye Whiskey, Antica Torino Vermouth Rosso, Cynar*

## BIRRE / SIDRO

NASTRO AZZURRO • 8/11.2oz  
*Peroni / Lombardia / Pale Lager*

ROBOT CRUSH • 10/16oz  
*Aeronaut / Somerville, MA / Pilsner*

BREEZEY • 9/16oz  
*Bunker Brewing / Portland, ME / Kolsch Style Ale*

FLOWERS • 11/16oz  
*Redemption Rock / Worcester, MA / Sour With Hibiscus, Chamomile, Heather*

ENDLESS RAYS • 10/16oz  
*Bent Water / Lynn, MA / Hefeweizen*

HEADSTASH • 11/16oz  
*Liquid Riot / Portland, ME / IPA*

LIGHTS SESSION • 10/16oz  
*Dorchester Brewing / Dorchester, MA / New England IPA*

STRAWBERRY RHUBARB • 9/12oz  
*Hudson North / Newburgh, NY / Hazy Dry Cider With Strawberry, Rhubarb*

# PALLINI

*Limoncello*

Pallini Limoncello is crafted from an authentic family recipe created more than 100 years ago. They carefully hand-pick the lemons on the hillsides of the Amalfi coast for optimal freshness and flavor.

LIMONCELLO SPRITZ • 13  
*Pallini Limoncello, Prosecco, Club Soda*

LIMONCELLO DROP • 13  
*Pallini Limoncello, Citrus Vodka, Honey, Lemon*

PEACHCELLO SMASH • 14  
*Pallini Peachcello, Bourbon, Mint, Lemon*

RASPICELLO RICKEY • 14  
*Pallini Raspicello, Tequila, Lime, Bitters, Club Soda*

# VINI

## SPUMAN TI

*glass / bottle*

PROSECCO 13/52  
*Flor / Veneto / Glera*

TRENTO DOC BRUT 16/64  
*Ferrari / Trentino / Chardonnay*

SPUMANTE EXTRA DRY ROSÉ 14/56  
*Malibran / Veneto / Raboso, Incrocio Manzoni*

LAMBRUSCO ROSSO LABRUSCA 12/48  
*Lini 910 / Emilia Romagna / Lambrusco Salamino, Ancellotta*

## BIANCHI

*glass / bottle*

LUGANA 2019 13/52  
*Ca dei Frati / Lombardia / Turbiana*

TREBBIANO D'ABRUZZO 2020 14/56  
*Marchesi Migliorati / Abruzzo / Trebbiano*

FLANGHINA DEL SANNIO 2020 13/52  
*Cantina del Taburno / Campania / Falanghina*

VESPA BIANCO 2018 18/72  
*Bastianich / Friuli / Chardonnay, Sauvignon Blanc, Picolit*

VERMENTINO DI SARDEGNA COSTAMOLINO 2020 12/48  
*Argiolas / Sardegna / Vermentino*

## ROSATI

*glass / bottle*

SOLEROSE 2021 14/56  
*Fontanafredda / Piemonte / Nebbiolo*

IL ROSÉ DI CASANOVA 2021 14/56  
*La Spinetta / Toscana / Sangiovese*

ROSÉ 2021 13/52  
*Planeta / Sicilia / Nero d'Avola, Syrah*

## ROSSI

*glass / bottle*

LANGHE NEBBIOLO 18/72  
*Giacomo Borgogno e Figli / Piemonte / Nebbiolo*

MONFERATTO ROSSO CIUCHINO 2018 15/60  
*Cascina Valle Ansinari / Piemonte / Barbera, Cabernet Sauvignon, Merlot*

I PERAZZI 2019 14/56  
*La Mozza / Toscana / Sangiovese*

MONTEPULCIANO D'ABRUZZO 2020 16/64  
*Marchesi Migliorati / Abruzzo / Montepulciano*

COSTE A PREOLA 2018 14/56  
*Gorgi Tondi / Sicilia / Nero d'Avola*

SALENTO ROSSO 2020 13/52  
*Perrini / Puglia / Primitivo, Negroamaro*

# IL PATIO

di EATALY

## FOOD & DRINK MENU