

## ANTIPASTI

<b>FOCACCIA</b> 	4
<i>Housemade Focaccia, Fresh Rosemary, Olitalia Extra Virgin Olive Oil</i>	
<b>BRUSCHETTA AL POMODORO</b> 	10
<i>Grilled Housemade Otto Tondo Bread, Cherry Tomatoes, Fresh Basil, Olitalia Extra Virgin Olive Oil</i>	
<b>INSALATA DI RUCOLA</b>	13
<i>Arugula, 18-Month Agriform Parmigiano Reggiano® DOP, Acetaia Giusti 3 Gold Medals Balsamic Vinegar of Modena IGP</i>	
<b>CAPRESE</b> 	17
<i>Housemade Mozzarella, Farmer's Market Tomatoes, Basil, Olitalia Extra Virgin Olive Oil</i>	
<b>POLPETTE</b>	19
<i>Braised Beef and Pork Meatballs, Mutti Tomatoes, Agriform Parmigiano Reggiano® DOP</i>	
<b>CARPACCIO DI MANZO*</b> 	19
<i>Creekstone Farms Beef Eye Round, Arugula, 18-Month Agriform Parmigiano Reggiano® DOP</i>	
<b>PROSCIUTTO E BURRATA</b>	22
<i>22-Month Ferrarini Prosciutto di Parma DOP, Calabro Burrata</i>	

## GRAN TAGLIERE

### DI SALUMI E FORMAGGI 29

*Serves 2-4: 1 Piacenti Coppa DOP, 22-Month Ferrarini Prosciutto di Parma, Ferrarini Mortadella, Ghidetti Provolone Gigante, Arrigoni Taleggio DOP, Arrigoni Gorgonzola Dolce, Housemade Sourdough Rustic Bread served with Seasonal Fruits and Nuts*

**PARMIGIANO REGGIANO**

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.




**CELEBRATING ITALIAN EXCELLENCE WITH THE ITALIAN TRADE AGENCY**  
From golden wheels of Parmigiano Reggiano® DOP to 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.

## FRITTO

<b>ARANCINI</b> 	14
<i>Carnaroli Fried Rice Balls with Fresh Housemade Mozzarella, Spring Peas, Saffron</i>	
<b>FRITTO DI CALAMARI</b>	20
<i>Fried Squid, Lemon Aioli</i>	

### PIZZA FRITTA MONTANARA

<b>CLASSICA</b> 	8
<i>San Marzano Tomato, Grana Padano DOP, Basil</i>	
<b>RUCOLA E POMODORINI</b> 	9
<i>Cherry Tomato, Mozzarella di Bufala DOP, Arugula Pesto</i>	
<b>CALZONCINO</b>	10
<i>San Marzano Tomato, Mozzarella di Bufala DOP, Black Pepper</i>	



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.

## INSALATE

<b>INSALATA DI CECI</b>  	18
<i>Marinated Chickpeas, Brown Rice, Dried Cranberries, Spinach, Radicchio, Toasted Almonds, Snap Peas, Herb Vinaigrette</i>	
<b>TRICOLORE</b>	18
<i>Red and White Endive, Arugula, Pecorino Pepato, Breadcrumbs, Lemon-Anchovy Vinaigrette</i>	
<b>INSALATA CAVOLO E QUINOA</b> 	19
<i>Kale, Roasted Beets, Walnuts, Goat Cheese, Quinoa, White Balsamic Vinaigrette</i>	
<b>SALAD ADD-ONS:</b>	
Housemade Mozzarella +6	
Grilled Jidori Chicken Breast +6	
Poached Wild Gulf Shrimp +8	

## PASTA

### PASTA SECCA

*Afeltra pasta made in Gragnano, Napoli, served al dente*

<b>LO SPAGHETTO AL POMODORO</b> 	18
<i>Afeltra Spaghetti, Così Com'è Datterino Tomatoes, ROI Extra Virgin Olive Oil, Il Mercante di Spezie Sea Salt, Fresh Basil</i>	
ADD: Housemade Mozzarella +6	

<b>SPAGHETTO CACIO E PEPE</b>	19
<i>Afeltra Spaghetti, Genuine Fulvi® Pecorino Romano DOP, Black Pepper</i>	
<b>VESUVIO AL PESTO</b>	19
<i>Afeltra Vesuvio, Housemade Basil Pesto, Agriform Parmigiano Reggiano® DOP</i>	
<b>BUCATINI ALLAMATRICIANA</b>	21
<i>Afeltra Bucatini, San Carlo Guanciale, Mutti Tomatoes, Genuine Fulvi® Pecorino Romano DOP</i>	
<b>LINGUINE ALLE VONGOLE</b>	25
<i>Afeltra Linguine, Manila Clams, White Wine, Garlic, Chili, Parsley</i>	
<b>LINGUINE AI FRUTTI DI MARE</b>	29
<i>Afeltra Linguine, P.E.I. Mussels, Manila Clams, Wild Gulf Shrimp, Mutti Tomato, Parsley, Chili Flakes, Olitalia Extra Virgin Olive Oil</i>	

### PASTA FRESCA

*Housemade at our fresh pasta counter daily*

<b>QUADRATI DI SPINACI</b>	19
<i>Calabro Ricotta and Spinach Filled Ravioli, Butter, Sage, Agriform Parmigiano Reggiano® DOP</i>	
<b>RAVIOLI ALLA NORMA</b> 	21
<i>Calabro Ricotta and Eggplant Filled Ravioli, Mutti Tomatoes, Basil, Ricotta Salata</i>	
<b>LASAGNA EMILIANA</b>	22
<i>Lasagna Sheets, Ragù alla Bolognese, Bechamel, Agriform Parmigiano Reggiano® DOP</i>	
<b>PAPPARDELLE AL RAGÙ DI FUNGHI</b>	24
<i>Wide Ribbon Pasta, Mixed Mushroom Ragù, Agriform Parmigiano Reggiano® DOP</i>	
<b>TAGLIATELLE ALLA BOLOGNESE</b>	24
<i>Ribbon Pasta, Beef and Pork Ragù, Mutti Tomatoes, Agriform Parmigiano Reggiano® DOP</i>	
<b>AGNOLOTTI DEL PLIN</b>	25
<i>Braised Pork and Veal Filled Pasta, Beef Reduction</i>	



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.

## PIZZA

### ROSSOPOMODORO

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

<b>“A RUOTA DI CARRO” MARGHERITA</b> 	20
<i>A crispier, wider pizza from Napoli, dating back to the 1500s</i>	
<i>Mozzarella di Bufala DOP, San Marzano Tomato, Fresh Basil, Extra Virgin Olive Oil</i>	

<b>MARINARA TSG</b> 	15
<i>San Marzano Tomato Sauce, Garlic, Oregano, Fresh Basil, Extra Virgin Olive Oil</i>	
<b>MARGHERITA VERACE TSG</b> 	18
<i>San Marzano Tomato Sauce, Mozzarella di Bufala DOP, Fresh Basil, Extra Virgin Olive Oil</i>	
<b>QUATTRO FORMAGGI</b>	19
<i>Grana Padano DOP, Pecorino Romano, Mozzarella di Bufala DOP, Gorgonzola Dolce, Fresh Basil, Extra Virgin Olive Oil</i>	
<b>CALZONE</b>	19
<i>San Marzano Tomato Sauce, Mozzarella di Bufala DOP, Ricotta, Rovagnati Granbiscotto, Fresh Basil, Extra Virgin Olive Oil</i>	
<b>MASSESE</b>	19
<i>San Marzano Tomato Sauce, Mozzarella di Bufala DOP, Ferrarini Spicy Salami, Fresh Basil, Extra Virgin Olive Oil</i>	
<b>CAPRICCIOSA</b>	21
<i>San Marzano Tomato Sauce, Mozzarella di Bufala DOP, Mushrooms, Gaeta Black Olives, Artichoke, Rovagnati Granbiscotto, Fresh Basil, Extra Virgin Olive Oil</i>	
<b>PARMIGIANA</b>	21
<i>San Marzano Tomato Sauce, Garlic, Eggplant, 12-Month Parmigiano Reggiano® DOP, Mozzarella di Bufala DOP, Fresh Basil</i>	
<b>SALSICCIOTTA</b>	22
<i>San Marzano Tomato Sauce, Mozzarella di Bufala DOP, Mushrooms, Sweet Italian Sausage, Fresh Basil</i>	
<b>BURRATA E PESTO</b>	25
<i>Burrata, Arugula, 18-Month Prosciutto di Parma DOP, Basil, Extra Virgin Olive Oil, Fresh Cheery Tomatoes, Mozzarella di Bufala DOP, Basil Pesto</i>	
<b>BUFALOTTA</b>	25
<i>Mozzarella di Bufala DOP, Arugula, Prosciutto Di Parma DOP, Cheery Tomatoes</i>	
<b>SALUMIERE</b>	26
<i>San Marzano Tomato Sauce, Mozzarella di Bufala DOP, Spicy Salame, Prosciutto Cotto, Sweet Italian Sausage</i>	

<b>LEGGERA PIZZA DOUGH</b> 	+3
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*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.*

## A Little About Eataly's LO SPAGHETTO AL POMODORO

If there's one dish – just one dish – that represents Italy, it's probably lo spaghetti al pomodoro.

With five simple ingredients, this classic is a time-honored tradition renowned throughout the entire peninsula and beyond.

*Try it here and shop the ingredients in our market!*

### 1 Afeltra Spaghetti di Gragnano IGP

*Bronze-Extruded Pasta*



*From Gragnano, Campania*



### 2 Così Com'è Whole Red Datterino Tomatoes

*Unpeeled for texture*

*Così Com'è*



*Uncooked for freshness*

### 3 Monocultivar Taggiasca Extra Virgin Olive Oil

*From Liguria*



### 4 Fresh Basil

*Always local*



### 5 Sicilian Sea Salt

*by Il Mercante di Spezie*



**“It's difficult to be simple.”**

 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.

# VINI

## SPUMANTI

<b>Lambrusco NV</b> Ronco Belvedere   Emilia-Romagna	10 40
<b>Prosecco “Fresco” NV</b> Villa Sandi   Veneto	11 44
<b>Prosecco Rosé NV</b> Flor   Veneto	14 56
<b>Trento DOC NV</b> Ferrari   Trentino	18 72
<b>Spumante “Zero Infinito” NV</b> Pojer e Sandri   Trentino   30504	75
<b>Franciacorta “Brut Nature Coupe” NV</b> Monte Rossa   Lombardia   30203	115
<b>Alta Langa ‘Contessa Rossa’ 2014</b> Fontanafredda   Piemonte   30001	120
<b>Bianchi</b>	
<b>Sauvignon “Orsone” 2020</b> Bastianich   Friuli-Venezia Giulia	14 56
<b>Pinot Grigio 2020</b> Attems   Friuli-Venezia Giulia	13 52
<b>Chardonnay “Pomino” 2018</b> Frescobaldi   Toscana	16 64
<b>Gavi Di Gavi 2019</b> Fontanafredda   Piemonte	16 64
<b>Soave Classico 2020</b> Corte Sant’Alba   Veneto	17 68
<b>Falanghina 2019</b> Feudi di San Gregorio   Campania	19 76
<b>Etna Bianco 2020</b> Graci   Sicilia	20 80
<b>Kerner “Karneid” 2020</b> Franz Gojer   Trentino   25805	80
<b>Fiano di Avellino “906” 2020</b> Ciro Picariello   Campania   16806	95
<b>Derthona Timorasso 2018</b> Borgogno   Piemonte   10802	135

## ARANCIO

<b>Pinot Grigio Ramato 2020</b> Scarbolo   Friuli-Venezia Giulia   31008	55
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## ROSATI

<b>Venezia Rosato 2019</b> Bastianich   Friuli-Venezia Giulia	13 52
<b>Toscana Rosato “Alie” 2020</b> Frescobaldi   Toscana	13 52
<b>“Rosato di Adele” 2018</b> Feudo Montoni   Sicilia	16 64
<b>Cerasuolo d’Abruzzo 2021</b> Torre dei Beati   Abruzzo   31009	68

## ROSSI

<b>Valpolicella Classico 2019</b> Allegrini   Veneto	14 56
<b>Primitivo “Torcicoda” 2019</b> Tormaresca   Puglia	15 60
<b>Cannonau di Sardegna</b> “Costera” 2020, Argiolas   Sardegna	15 60
<b>Syrah 2017</b> Baglio di Grisi   Sicilia	16 64
<b>Cabernet Blend 2017</b> Frescobaldi   Toscana	19 76
<b>Nero d’Avola “Baronj” 2019</b> Gulfi   Sicilia	22 88
<b>Langhe Nebbiolo 2019</b> Fontanafredda   Piemonte	23 92
<b>Cabernet “I Perazzi” 2018</b> La Mozza   Toscana   11216	60
<b>Cerasuolo di Vittoria 2018</b> COS   Sicilia   23012	85
<b>Sagrantino Montefalco</b> “Collepiano” 2016 Caprai   Umbria   24004	100
<b>Montepulciano d’Abruzzo</b> “Cocciapazza” 2018 Torre dei Beati   Abruzzo   15004	110
<b>Amarone della Valpolicella</b> “Costera” 2016 Masi   Veneto   27007 Campania   16001	135
<b>Rosso do Montalcino 2020</b> Canalicchio di Sopra   Toscana   11008	140
<b>Amarone della Valpolicella</b> Classico 2016 Tomasso Bussola   Veneto   27008	190
<b>Barolo 2017</b> Borgogno   Piemonte   10016	190
<b>Lagrein Riserva “Porphy” 2018</b> Cantina Terlano   Trentino   25003	230
<b>Brunello di Montalcino</b> “Castelgiocondo” 2016 Frescobaldi   Toscana   11009	200

wine vintages subject to change according to availability

## WELCOME TO WINE AT EATALY

Founded in Piemonte, Eataly is proud to feature a variety of quality wines from all corners of Italy. If you're are unfamiliar with some of the names, follow your nose to our top recommendations!

<i>If you like...</i>	<i>you'll LOVE...</i>	<i>...so try this!</i>	
<b>Pinot Grigio</b>	<b>Gavi</b>	<b>Gavi di Gavi 2019</b>	16 64
		Fontanafredda   Piemonte	
<b>Pinot Noir</b>	<b>Nebbiolo</b>	<b>Langhe Nebbiolo 2019</b>	23 92
		Fontanafredda   Piemonte	
<b>Cabernet</b>	<b>Super Tuscan</b>	<b>Cabernet Blend 2017</b>	19 76
		Frescobaldi   Toscana	

## COCKTAILS

<b>Negroni</b> Campari, Gin, Sweet Vermouth	16	<b>Il Moro</b> Bourbon, Averna, Luxardo Cherry	16
<b>Negroni Bianco</b> Luxardo Bitter Bianco, Cocchi Americano, Suze, Lemon Peel	16	<b>Morlacco</b> , Honey Syrup, Lemon Juice	
<b>Aperol Spritz</b> Aperol, Prosecco, Soda Water, Orange	15	<b>Paper Plane</b> Bourbon, Aperol, Amaro Nonino, Lemon Juice	16
<b>Pallini Spritz</b> Pallini Limoncello, Prosecco, Soda Water, Lemon	14	<b>Valley Mule</b> Vodka, Housemade Ginger Syrup, Soda Water	16
<b>Gin &amp; Tonic</b> Malfy Gin Originale, Fever Tree Tonic	15	<b>The Other Margarita</b> Tequila or Mezcal, Cucumber Mint Syrup, Orange Liqueur, Salt	16

## MOCKTAILS

<b>Cucumber Mint Shrub</b> Cucumber, Lime, Soda Water, Mint	12	<b>Strawberry Grove Spritz</b> Seedlip Grove 42, Fresh Strawberry Juice, Lemon, Soda Water, Thyme	12
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## BIRRE

### ALLA SPINA | on tap

<b>Peroni Nastro Azzurro</b> Lager   5.1% abv   Lazio	7
<b>Dogfish Head 90 Minute</b> Imperial IPA   % abv   Delaware	8

### IN BOTTIGLIA | bottled

<b>Baladin “Isaac”</b>   Wheat Ale 5% abv   Piemonte   25 fl oz, perfect for 2	45
<b>Baladin “Wayan”</b>   Hazy Saison 5.8% abv   Piemonte   25 fl oz, perfect for 2	45
<b>Menabrea Ambrata</b>   Amber Lager 5% abv   Lombardia	8

## BEVANDE

<b>Lurisia Limonata</b>   Lemon Soda 9.3 fl oz   Piemonte	6	<b>Molecola</b>   Italian Cola 11 fl oz   Piemonte	6
<b>Kollo Cold Brew Luxury Tea</b> Black Tea 12.8 fl oz   California	9	<b>Molecola Senza Zucchero</b> Sugar-Free Italian Cola 11 fl oz   Piemonte	6

06.14.2022

LE CUCINE di EATALY

# LA PIZZA & LA PASTA

EATALY