

# Per la Tavola

## ITALIAN CLASSICS, FOR THE TABLE

Great Italian cuisine is best paired with great company. Enjoy your weekend meals and discover the joys of sharing with our menu expertly curated by our Chefs!

### PIATTI

**POLPETTE** 42  
*Braised Beef and Pork Meatballs, Mutti Tomato, Zerto Pecorino Romano, Housemade Focaccia*

**PARMIGIANA DI MELANZANE**  55  
*Breaded and Fried Eggplant with Mutti Tomato Sauce, Housemade Mozzarella, Fresh Basil*

**LASAGNE EMILIANE** 55  
*Housemade Lasagna Sheets, Pork and Beef Ragù alla Bolognese, Bechamel, Parmigiano Reggiano® DOP*

**CARBONARA** 55  
*Afeltra Rigatoni, San Carlo Guanciale, Zerto Pecorino Romano, Happy Egg Co. Heirloom Egg, Black Pepper*

**TAGLIERE GRANDISSIMO** 55  
*Chef's Selection of Italian Cured Meats and Cheeses, Liuzzi Burrata, Housemade Apricot and Fig Mostardas, Mixed Olives*

### CARAFE COCKTAILS

**APEROL SPRITZ** 55  
*Aperol, Prosecco, Fever Tree Club Soda*

**LIMONCELLO SPRITZ** 65  
*Pallini Limoncello, Ferrari Trento Brut, Niasca Limonata*

### PIZZA

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

#### ROSSOPOMODORO pizzeria napoletana

**MARGHERITA VERACE TSG**  39  
*San Marzano Tomato Sauce, Buffalo Mozzarella, Fresh Basil, Extra Virgin Olive Oil*

**TRE GUSTI** 46  
*Three parts of our favorite pizza: One Part Margherita, One Part Mozzarella and Rovagnati Prosciutto Cotto Granbiscotto, and One Part Massese with Ferrarini Spicy Salami*

### DOLCI

**PROFITEROLES** 32  
*Cream Puffs Filled with Chantilly and Pastry Cream Covered with 70% Chocolate Sauce*

**TIRAMISÙ** 38  
*Espresso Soaked Ladyfingers, Mascarpone, Cocoa Powder*

 Vegetarian

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.

