

## antipasti

from our marketplace

- Olive Marinare** 6  
with Calabrian chili *vg/gf*
- Pane Otto with Delizia Buffalo Milk Butter** *v* 7  
**add** Recca anchovies +3  
*♀ enjoy with Trento Brut*
- Polpette della Nonna Fritte** 14  
crispy beef and pork meatballs, salsa Mediterranea
- Bombette** 15  
stuffed Pugliese-style pork shoulder, mortadella, caciocavallo cheese  
*♀ enjoy with Salento Primitivo*
- Prosciutto e Mozzarella** 23  
housemade mozzarella, prosciutto di Carpegna 24-month
- Carpaccio di Manzo** 16  
thin sliced Creekstone raw beef, Norwich Meadows greens, radish, Parmigiano Reggiano® DOP, sea salt *gf*
- Crudo di Pesce** 19  
Atlantic yellowfin tuna, Pantellaria capers, citrus *gf*  
*♀ enjoy with Carricante*
- Gran Tagliere** 32  
fettunta, salame Felino, mortadella, prosciutto di Carpegna, giardiniera, Calabro ricotta, bruschetta with cime di rapa, burrata and spicy olives

## insalate

- add** grilled Cascun farms chicken breast +6  
**add** poached Atlantic shrimp +9
- Insalata Colorata** 15  
little gem lettuce, kale, baby spinach, thinly sliced carrot, fennel, herb vinaigrette *vg/gf*
- Insalata Leggera** 16  
watercress, radishes, arugula, Castelvetro olives, primosale cheese, lemon dressing *v/gf*
- Insalata Milano** 17  
lola rossa, frisée, boston lettuce, gorgonzola, almonds, white balsamic *v/gf*  
*♀ enjoy with Ribolla Gialla*

## pasta

housemade and bronze-extruded from Afeltra

- Ravioli Ricotta e Spinaci** 19  
housemade pasta filled with spinach and Calabro ricotta, Mutti tomato sauce, basil *v*  
*♀ enjoy with Frappato*
- Mafaldine alla Nerano** 21  
housemade mafaldine, zucchini, provolone del monaco *v*
- Bucatini all'Amatriciana** 23  
Afeltra bucatini, Mutti tomato, San Carlo guanciale, pecorino Romano
- Tagliatelle al Ragù di Funghi** 24  
housemade tagliatelle, mushroom ragù, Parmigiano Reggiano® DOP *v*
- Lasagna Rustica** 25  
spinach lasagna sheets, ragu bianco, bechamel, Parmigiano Reggiano® DOP  
*♀ enjoy with Soave Classico*
- Gnocchi alla Bolognese** 26  
housemade potato gnocchi, ragu Bolognese, Parmigiano Reggiano® DOP

## pizza AMALFI

Eataly has teamed up with the experts at Rossopomodoro to bring you traditional Neapolitan pizza. Hailing from the coastal region stretching down from Napoli this popular pizza style can be found served "al metro" or by the meter.

- Burrata e Pomodoro** 23  
San Marzano tomato sauce, mozzarella di bufala, fresh burrata, extra virgin olive oil *v*
- Tre Colori** 24  
one part margherita, one part pecorino romano black pepper and mozzarella di bufala, one part broccoli rabe and mozzarella *v*
- Speck e Asparagi** 25  
pizza bianca with buffalo mozzarella, speck IGP, asparagus, red onion
- Saliccia e Porcini** 26  
San Marzano tomato, mozzarella di bufala, roasted porcini mushrooms, sweet Italian sausage, garlic, thyme
- Prosciutto e Rucola** 27  
mozzarella di bufala, baby wild arugula, Rovagnati prosciutto di Parma 18-month, shaved vacche rosso Parmigiano Reggiano

## pesce

a selection of seafood

- Branzino e Salmoriglio** 35  
pan roasted branzino, caper and lemon vinaigrette
- Pesce Spada** 38  
grilled Atlantic swordfish, fried artichoke, braised greens  
*♀ enjoy with Paestum Fiano*
- Capesante Scottate** 39  
pan roasted sea scallops, pea veluttate, charred ramps

## carne

a selection of meat

- Petto di Pollo alla Griglia** 26  
grilled chicken breast, Norwich Meadows greens, Parmigiano Reggiano® DOP, Villa Manodori aceto balsamico
- Tagliata di Manzo** 29  
grilled porcini-rubbed hanger steak, baby arugula, shaved Parmigiano Reggiano® DOP, Villa Manodori aceto balsamico
- Controfiletto di Manzo** 49  
grilled porcini-rubbed Creekstone NY strip, hen of the wood mushroom, extra virgin olive oil, sea salt  
*♀ enjoy with Barolo*

## contorni

- Cime di Rapa** 9  
broccoli rabe, garlic oil, chili flake *v*
- Patatine Fritte** 8  
lightly fried fingerling potatoes, rosemary, sea salt *v*
- Asparagi Grigliati** 10  
grilled asparagus, olive oil, lemon zest *v*

*v* vegetarian | *vg* vegan | *gf* gluten-friendly

THIS IS THE FOOD MENU



