

ANTIPASTI

PANELLE • 8

crispy chickpea fritters,
Genuine Fulvi® Pecorino Romano DOP

ZUCCHINE ALLA SCAPECE • 10

zucchini, mint, basil, vinegar

PATATE E PEPERONI • 10

gold potatoes, Greenmarket sweet peppers, Armatore anchovies basil, Olitalia extra virgin olive oil

BRUSCHETTE AI POMODORO • 12

heirloom tomatoes, fresh basil, sea salt,
Olitalia extra virgin olive oil

CROSTONE CON VONGOLE • 19

grilled housemade otto bread, clams, white wine,
lemon, chili flake

RUCOLA E FINOCCHIO • 13

baby arugula, shaved fennel, citrus vinaigrette

ARANCINI • 14

crispy Carnaroli rice balls, Mutti tomato,
basil, housemade mozzarella

MELANZANE FRITTE • 14

crispy eggplant, honey, herbs

GRAN TAGLIERE • 38

chef's selection of cured meats and cheeses,
taralli crackers, mostarda, olives

"ROSÉ, THE ITALIAN WAY"

CALAFURIA

Calafuria, or 'seaside cove' is named for the 700 bays on the coastline of Puglia. The region boasts a long tradition for the production of rosé wines made from Negroamaro, a grape that best expresses its full potential near the sea. Calafuria is delicate, pleasantly fruity, savory, and fresh.

Tormaresca Negroamaro Salento IGT Rosato

'CALAFURIA' • 16 glass | 64 bottle

'FURIA DI CALAFURIA' • 25 glass | 100 bottle

CAPRESE BAR

Named after the island of Capri, Caprese is a classic Italian dish made with three main ingredients – fresh tomato, mozzarella, and basil – which represent the colors of the Italian flag. Our caprese dishes are served with Greenmarket heirloom tomatoes, fresh basil, Maldon sea salt, and Olitalia extra virgin olive oil.

MOZZARELLA • 21

Eataly's mozzarella is housemade every day
with whole milk and fresh curds from local dairies

BURRATA • 23

Liuzzi's burrata recipe spans five generations and consists of a "pouch" of stretched mozzarella cheese filled with cream-soaked stracciatella

MOZZARELLA DI BUFALA • 27

Antiche Bontà's pleasantly tart, refreshing buffalo mozzarella from Puglia is more tangy and tender than domestic cow's milk mozzarella

PASTA

PACCHERI ALLA PARMIGIANA • 19

Afeltra paccheri pasta, eggplant, Corbari tomato,
18-Month Agriform Parmigiano Reggiano® DOP

MALLOREDDUS ALLA CAMPIDANESE • 19

housemade malloreddus, pork ragù,
Mutti tomato, rosemary

ORECCHIETTE CON CIME DI RAPA • 21

Grano Arso orecchiette, anchovy, broccoli rabe,
lemon, breadcrumbs

FUSILLI ALLARDIATI • 21

Afeltra fusilli, Corbari tomato, lardo, basil,
Genuine Fulvi® Pecorino Romano DOP

LINGUINE SPADA E MANDORLE • 26

housemade linguine, swordfish, almond, thyme,
white wine, lemon, Olitalia extra virgin olive oil

**The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.*

Executive Chef: Michael Nogera

PIATTI

POLLO IN AGRODOLCE • 26

Snowdance Farms chicken breast, onion, zucchini, chili, herbs

COZZE AL LIMONE* • 27

P.E.I. mussels, lemon, onion, white wine,
parsley, grilled bread

PESCE SPADA ALLA SICILIANA • 31

swordfish, olives, capers, cherry tomatoes,
chili, basil, parsley

FRITTO MISTO • 34

crispy calamari, shrimp, zucchini, lemon

TAGLIATA DI MANZO • 34

grilled Creekstone Farms hanger steak, arugula, 18-Month Agriform Parmigiano Reggiano® DOP, aceto balsamico

SPIGOLA NERA • 38

crispy whole black bass, seasonal vegetables, Maldon sea salt,
Olitalia extra virgin olive oil

PIZZA AMALFI

*Eataly has teamed up with the experts at **ROSSOPOMODORO** to bring you this popular pizza style that can be found "al metro," or by the meter, in the coastal region stretching down from Napoli.*

BURRATA E POMODORO • 23

San Marzano tomato, Mozzarella di Bufala DOP,
fresh burrata, extra virgin olive oil

TRICOLORE • 24

one part: Margherita, one part: Pecorino Romano,
black pepper, and Mozzarella di Bufala DOP,
one part: basil pesto and mozzarella

PANCETTA E ASPARAGI • 25

Mozzarella di Bufala DOP, roasted pancetta,
roasted asparagus

PEPERONELLA • 26

San Marzano tomato, Mozzarella di Bufala DOP,
white onion, peppers, Italian sausage

PROSCIUTTO E RUCOLA • 27

Mozzarella di Bufala DOP, baby wild arugula,
18-Month Prosciutto di Parma DOP, shaved Parmigiano
Reggiano® DOP Vacche Rosse

VINI DAL VENTO

WINES OF WIND

Whether a simple breeze or howling storm, wind is generally an underappreciated part of terroir. Unlike soil, sun, and location, you can't see them, yet, winds are very important to the quality and quantity of the wine.

SCIROCCO FROM THE SOUTH | MEDITERRANEAN

The fierce, warm, humid, and often sand-filled wind that blows off the Sahara Desert. This protects the primarily full-bodied, thick-skinned grapes from burning in Southern Italy.

Montepulciano d'Abruzzo 2020, Migliorati Abruzzo (Red)	14	56
Albana Secco "Campodora" 2020, Poderi dal Nespolei Emilia-Romagna (White)	14	56
Etna Rosso "Inquieto" 2019 Masseria Case Rosse Sicilia (Red)	20	80
Munjebel Rosso 2019, Frank Cornelissen Sicilia (Red)	25	100

TRAMONTANA FROM THE NORTHEAST | MEDITERRANEAN

A fresh, winter wind that blows from the Alps and Apennines Mountains to the Italian coast. Tramontana helps in producing phonetically ripe grapes in the dry, central part of Italy.

Aglianico del Vulture, San Martino Basilicata (Red)	20	80
Lambrusco Rosato, Francesco Bellei Emilia-Romagna (Sparkling Rosé)	25	100

MAESTRALE FROM THE NORTHWEST | MEDITERRANEAN

A cold, howling wind known for drying out mildew-prone vineyards, capable of turning fruit from an over-ripe or under-performing vintage into a classic and well-balanced wine.

Blanc des Noirs "Cuvee 156" NV, Fontanafredda Piemonte (Sparkling White: Pinot Nero)	16	64
Erbaluce di Caluso 2019, Chiussuma Piemonte (White)	18	72 1.0L
Izzos Cannonau 2021, Pino Paddeu Sardegna (Red: Grenache)	18	100

LIBECCIO FROM THE SOUTHWEST | MEDITERRANEAN

A tranquil, dry wind blowing from North Africa to the cliffs of Liguria and Toscana, helping bring salt water to coastal vineyards, leading to wines that are salty, mineral-based and dry.

Super Tuscan "Unlitro" 2016, Ampelia Toscana (Chilled Red)	18	100 1.0L
Rossese di Dolceaqua, Tenuta Anfosso Liguria (Red)	19	76

BORA FROM THE NORTHEAST | ADRIATIC

A cold, gusting wind that blows down from the mountains of Slovenia. This rough wind shuts the vine down in winter, so that when spring comes it is ready to produce juicy, fruity wines.

Sauvignon "Orsone" 2020, Bastianich Friuli (White)	16	64
Ribolla Gialla 2020, Le Vigne di Zamò Friuli (White)	20	80
Friulano "San-Drigo" 2018, Denis Montanar Friuli (Orange)	18	72

Discover this wine—and hundreds more—at our wine shop, Eataly Vino (next door on 23rd Street), or online at NY.EatalyVino.com.

COCKTAIL FEST

AUGUST 5-21



Classic Cocktails. Retro Prices.

Welcome to Cocktail Fest: Eataly's first-ever celebration of classic Italian drinks! We're raising a glass to Italy's influence on global cocktail culture — think of it as a two week vacation hopping through the best bars in Italy.

SUMMER DRINKS \$10

GINTONICA

Malfy Gin con Limone, Borgogno Vermouth, Fever Tree Tonic

SBAGLIATO

Campari, Vermouth Rosso, Prosecco

PALLINI SPRITZ

Pallini Limoncello, Prosecco, Fever Tree Citrus Tonic

BERGAMOTTO SPRITZ

Italicus Bergamot Liqueur, Cognac, Prosecco, Orange Bitters

BASIL BLOSSOM SPRITZ

Aperitivo Rosato, Prosecco, Basil Leaves

E A T A L Y × C A M P A R I

BIBITE

Non-Alcoholic Beverages

Lurisia Water, Small Sparkling or Still, 16.9 fl oz	5
Lurisia Water, Large Sparkling or Still, 33.8 fl oz	8
Lurisia Soda Assorted Flavors, 9.3 fl oz	6
Molecola Italian Cola Classic or Sugar Free, 11.2 fl oz	6
Niasca Portofino Limonata Lemon Soda, 8.75 fl oz	6
Baladin Ginger Ginger Beer, 11.2 fl oz	6
Tea Dealers "Sparkling Oolong" Iced Tea, 12 fl oz	6

updated 08.15.2022

IL PATIO

di E A T A L Y

MAIN MENU