**ANTIPASTI**

**STARTERS**

**PEPERONATA** 6  roasted sweet peppers, capers, parsley

**GIARDINIERA** 6  pickled vegetables, oregano

**OLIVE MARINATE** 7  marinated olives, citrus zest, chili, herbs

**OTTO** 10  warm housemade otto bread with Ronnybrook butter, bone marrow butter, sea salt

**BURRATA** 19  Luzzi burrata, grilled bread, Oitalia extra virgin olive oil, sea salt

**GRANDE ANTIPASTO** 27  Luzzi burrata, peperonata, giardiniera, marinated olives, grilled bread

**GRAN TAGLIERE** 38  chef’s selection of cured meats and cheeses served with grissini, mostarda and seasonal fruit

**INSALATE**

**SALADS**

**DEL MERCATO** 16  Lani’s Farm lettuce, shaved radish, Greenmarket cucumber, red wine vinaigrette

**PANZANELLA** 17  Housemade otto bread, Invincible Summer Farms tomato, red onion, cucumber, basil vinaigrette

**SCAROLA ALLA GRIGLIA** 18  grilled escarole, endive, toasted pine nuts, Ponti Aceto Balsamico DOP, Olitalia extra virgin olive oil, Agriform Parmigiano Reggiano® DOP

**GRAN TAGLIERE** 38  chef’s selection of cured meats and cheeses served with grissini, mostarda and seasonal fruit

**Radicchio e Lattuga** 19  treviso radicchio, gem lettuce, herb vinaigrette, Pecorino Fiore Sardo DOP

**SALAD ADD-ONS**

Snowdance Farms chicken +8 | grilled swordfish +8  Creekstone Farms steak +10

**FRITTI**

**FRIED BITES**

**ARANCINI** 14  crispy Carnaroli rice balls, Mutti tomato, basil, housemade mozzarella

**CROCCETTE DI ZUCCHINE** 14  crispy potato, green summer squash, Fontina Valle d’Aosta DOP, fresh mint

**CALAMARI** 19  crispy squid, caper aoli, parsley, lemon

**PIATTI**

**MAIN DISHES**

**ZUCCHINE RIPIENE** 28  roasted Greenmarket avocado squash, whipped ricotta, toasted pinenuts, gremolata

**SCALOPPINE DI POLLO** 27  Snowdance Farms chicken breast, Lani’s Farm lettuce, shaved radish, Greenmarket cucumber

**SALMONE** 29  organic King salmon, pesto alla trapanese, summer bean salad, toasted almond

**PESCESPADA** 33  lightly breaded and grilled swordfish, Invincible Summer Farms cherry tomato, marinated eggplant

**BRANZINO GRIGLIATO** 36  grilled whole branzino, summer squash charred lemon vinaigrette

**BRACIOLE DI MAIALE ALLA GRIGLIA** 38  fennel, rosemary, and black pepper rubbed FingerLake Farms pork loin, onion and fennel purée

**TAGLIATA DI MANZO** 39  grilled Creekstone Farms hanger steak, Parmigiano Reggiano®DOP potatoes, salsa verde

**PER LA TAVOLA**

“FOR THE TABLE” 180  Designed to be shared, Per La Tavola features ingredients from local and Italian producers to bring the best of the season “for the table.”

**TAGLIERE**

chef’s selection of cured meats and cheeses

**BISTECCA ALLA FIORENTINA** 48oz Creekstone Farms porterhouse steak, chianti butter, Olitalia extra virgin olive oil

**INSALATA E CONTORNI**

Insalata di Radicchio e Lattuga

**PATATE** 10  Parmigiano Reggiano® DOP potatoes

**TACCOLE** 10  Lani’s Farm romano beans, lemon thyme, Olitalia extra virgin olive oil

**ZUCCHINE MARINATE** 10  Greenmarket summer squash, sherry vinegar, fresh herbs

*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.*
Eataly is partnering with the Endling project initiative to protect plant species from extinction by involving as many people as possible in saving certain types of seeds. Endling Passages will provide orphaned seed varieties to Eataly staff volunteers, or Endling Keepers, along with information and resources needed to grow the seeds into plants. Dedicated Keepers are guided as they harvest, save seeds, and share stories of helping the Endlings to grow. The ultimate goal is to transform Endlings from the last of their line into the first of something new.