

THE NEW EATALY MILANO RESTAURANT IS SET IN THE HISTORICAL BUILDING OF THE FORMER TEATRO SMERALDO. THE BEST OF ITALIAN FOOD AND WINE IS SHOWCASED IN A UNIQUE PLACE THAT IS HIGHLY REGARDED BY THE MILANESE, AND OUR HIGH-QUALITY PRODUCTS ARE DISPLAYED IN A CAPTIVATING AND VIBRANT ATMOSPHERE. THE CUISINE IS BASED ON SEASONALITY AND BLENDS AUTHENTICITY AND ELEGANCE TO OFFER YOU A CULINARY EXPERIENCE THAT HONOURS BOTH ITALIAN AND LOCAL CUISINE. TRADITION, RESEARCH AND FLAVOUR: THIS IS WHAT EATALY'S CUISINE IS ALL ABOUT.

The Italian Apéritif

APEROL SPRITZ | 8

Aperol, prosecco and soda

CAMPARI SPRITZ | 8

Campari, prosecco and soda

CYNAR SPRITZ | 8

Cynar, prosecco and soda

AMERICANO | 10

Campari, red vermouth and soda

CRODINO XL | 5

Crodino or Crodino Rosso

Menu



from the Counter

Cured meats and Cheeses



Cheeses

GORGONZOLA DOP DOLCE E PICCANTE | 8.9
Invernizzi Si

PECORINO TOSCANO DOP | 8.9
Il Fiorino

 **FIORE SARDO DOP BIOLOGICO** | 9.9
Debbene Bussu

TALEGGIO DOP A PASTA CRUDA | 8.9
Caseificio Brusati

 **STRACCHINO DELLE VALLI OROBICHE** | 8.9
Latteria di Branzi

Cured meats

PROSCIUTTO DI PARMA DOP | 9.9
San Nicola

SALAMI DI VARZI DOP SOTTOCRESPONE | 9.9
Salumificio Valverde

CAPOCOLLO DI MARTINA FRANCA | 9.9
Santoro

PANCETTA COTTA GIOVANNA | 8.9
Capitelli

MORTADELLA BOLOGNA IGP | 8.9
Villani

Cured meats tasting platter | 28.9

Cheese tasting platter | 28.9

TRY THEM ALL | 52.9

THE EXTRA TOUCH

 **FOCACCIA** | 5.5

 **FOCACCIA TOMATO AND OREGANO** | 5.5

 **TOMATO SALAD** | 7 

 **MELANZANE A FUNGHETTO** | 7 

 **ZUCCHINE ALLA SCAPECE** | 7 

Starters



Fried Dishes

I SUPPLÌ

Tomato and mozzarella | 3.5 (V)

Cacio e pepe | 3.9 (V)


Amatriciana | 3.9

'Nduja | 3.9

Taste them all | 13,9

CROCCHETTA DI MELANZANE | 4,5 (V)

Breaded and fried aubergine parmigiana croquettes

 **FRITTO DI ACCIUGHE DI MONTEROSSO** | 12.9
Fried anchovies, caught in the waters of the Ligurian Sea

LOCAL Speciality **MONDEGHILI MILANESI E SALSA TARTARA** | 9.9
The typical meatballs of Milanese tradition, served with *Cereal Terra* tartar sauce

PATATA FRITTA EATALY | 6.9

Unprocessed Avezzano potatoes, prepared fresh every day, steamed and fried. Paired with a Mediterranean sauce made with mayonnaise, mustard, anchovies and capers

PATATA FRITTA EATALY CACIO & PEPE | 8.9 (V)

Our fried potatoes with *Fratelli Pinna* Pecorino Romano PDO and *Mercante di Spezie* black pepper

FIORI DI ZUCCA RIPIENI | 4.9 (V)

Courgette flowers stuffed with mozzarella and *Vicente Marino* anchovies

Salads

SMERALDO | 16.9 (NG)

Mixed salad with steamed prawn, hard-boiled egg, avocado and mustard and yogurt dressing

CESARINA | 15.9

Mixed salad with 100% Italian free-range chicken thigh, Caesar sauce, *Zucchelli* Grana Padano DOP shavings and crunchy bread croutons

VEGETALE | 12.9 (NG)

Mixed salad with cucumbers, trumpet courgettes, radishes and cherry tomatoes

CEREALI E LEGUMI | 13.9 (V)

Mixed grains with cherry tomatoes, *Perla* Greek feta cheese, *La Valletta* chickpeas, *Roi Riviera* olives, *Fratepietro* artichokes and basil

From the Kitchen



IL TONNATO | 16.9 (NG)
La Granda Girello di Fassona Piemontese Presidio Slow Food, with *Vicente Marino* tuna, *Salsa Natura* mayonnaise and *La Nicchia* capers



BATTUTA DI FASSONA | 15.9 (NG)
La Granda Fassona Tartare Piemontese Presidio Slow Food with Mediterranean pesto with semi-dried tomatoes

PANE BURRO E ACCIUGHE | 12

Bread from our bakery with *Trentingrana* butter and *Vicente Marino* anchovy fillets



TARTARE DI TONNO ROSSO | 22.9 (NG)
Mediterranean Bluefin Tuna Tartare, caught by hook with tomato carpaccio and salsa verde

PROSCIUTTO CRUDO E BUFALA | 18.9 (NG)

20-month aged *San Nicola* Prosciutto di Parma DOP and *Collebianco* Mozzarella di Bufala Campana DOP (250 g)

PROSCIUTTO CRUDO E MELONE | 14.9 (NG)

20-month aged *San Nicola* Prosciutto di Parma DOP and melon

NEW CAPRESE EATALY | 18.9 (V)

Mix of 3 varieties of tomato, served with *Collebianco* Mozzarella di Bufala Campana DOP (250 g), sweet velvety yellow datterino tomato *Così Com'è*, basil and toasted tomato and oregano bread

First Courses



Pasta



SPAGHETTO EATALY | 11.9
Afeltra Spaghetti di Gragnano IGP
and *Così Com'è* red datterino tomato

SPAGHETTO EATALY CON BURRATA | 14.9 (V)
Afeltra Spaghetti di Gragnano IGP, *Così Com'è* red
datterino tomato and *Ignalat* burrata

MEZZA MANICA ALL'AMATRICIANA | 14.9
Felicetti Monograno mezza manica pasta, *Così Com'è* red
datterino tomat, *La Granda* guanciale, *Fratelli Pinna*
Pecorino Romano DOP and *Mercante di Spezie* pepper

MEZZA MANICA ALLA CARBONARA | 14.9
Felicetti Monograno mezza manica pasta, egg yolk,
La Granda guaciale, *Fratelli Pinna* Pecorino Romano DOP
and *Mercante di Spezie* pepper



**ZITO CORTO ALLA PUTTANESCA
DI PESCE SPADA** | 19.9
Afeltra zito corto pasta with Mediterranean swordfish
caught on the hook, *Così Com'è* yellow datterino tomato,
La Nicchia capers and *Roi* Riviera olives

SCIALATIELLO AI FRUTTI DI MARE | 19.9
Girardi Scialatiello fresco pasta with mussels, Lupino
clams, squid and *Così Com'è* datterino tomato

**ORECCHIETTA INTEGRALE POMODORO E
RICOTTA STAGIONATA** | 13.9 (V)
Martimucci fresh wholemeal orecchiette with
Così Com'è red datterino tomato and aged *Fratelli Pinna*
Montella ricotta cheese

TONNARELLO CACIO E PEPE | 14,9 (V)
Girardi fresh tonnarello made from semolina with *Fratelli Pinna*
Pecorino Romano PDO and *Mercante di Spezie* black pepper



TONNARELLO COZZE E PECORINO | 18
Girardi fresh tonnarello made from semolina with
Mediterranean mussels and *Fratelli Pinna* Pecorino Romano PDO

Risotto

LOCAL Speciality RISOTTO ALLA MILANESE | 16.9 (V) (NG)
Riserva San Massimo Carnaroli selection I Fontanili with
saffron, butter and Parmigiano Reggiano DOP

**RISOTTO CACIO E PEPE
CON GAMBERI ROSSI** | 22 (NG)
Carnaroli selection I Fontanili della *Riserva San Massimo*
with *Fratelli Pinna* Pecorino Romano PDO, *Mercante di Spezie*
black pepper and raw red prawns

Gran Milano

**LOCAL Speciality MONDEGHILI MILANESI
E SALSA TARTARA**
Typical meatballs
of Milanese tradition,
accompanied by *Cereal Terra* tartar sauce

+

LOCAL Speciality RISOTTO ALLA MILANESE (V) (NG)
Riserva San Massimo Carnaroli selection
I Fontanili with saffron, butter and
Parmigiano Reggiano DOP

suggested pairing


CHARDONNAY FRIULI COLLI ORIENTALI DOC | 8 glass

24.9

Main Courses



Fish

 **TAGLIATA DI TONNO ROSSO** | 28.9 (NG)
Sliced Mediterranean Bluefin Tuna caught on the hook
with roasted aubergines

TRANCIO DI SALMONE ALLA BRACE | 20,9
Grilled salmon steak with crunchy vegetable salad, capers
and olives

GRAN FRITTO DI MARE | 22.9
Prawns, squid, anchovies from Monterosso
and seasonal vegetables

**BACCALÀ ALLA BRACE
IN GUAZZETTO GIALLO** | 22.9
Grilled cod on *Così Com'è* yellow datterino tomato stew,
with *La Nicchia* capers and *Roi Riviera* olives

 **IMPEPATA DI COZZE** | 16.9
Steamed Mediterranean mussels with pepper, served with
tomato and oregano bread croutons

Sides


PATATA FRITTA EATALY | 6,9 (NG)


 **INSALATA DI POMODORI** | 6 (NG)

 **MELANZANE A FUNGHETTO** | 7 (NG)

 **ZUCCHINE ALLA SCAPECE** | 7 (NG)

Meat

 **TAGLIATA EATALY** | 22.9 (NG)
La Granda 220 g Tagliata di Fassona Piemontese Presidio Slow
Food, grilled and served with aubergines

 **PANGIOTTO** | 18
La Granda 180g Piemontese Fassona grilled hamburger
served with tomato, lettuce, *Ignalat* smoked scamorza,
mayonnaise, bread and patata fritta Eataly

RUSTICHELLA DI POLLO ALLA DIAVOLA | 15.9 (NG)
Boneless seasoned thigh of 100% Italian grilled chicken,
with roasted friggirelli and spicy mayonnaise

 **COSTATA DI FASSONA** | 70 (NG)
La Granda 1 kg Piemontese Fassona grilled steak
Presidio Slow Food, rolled 15 days, served
with patata fritta Eataly and lettuce

COSTOLETTA DI VITELLO ALLA MILANESE | 34.9
Veal rib on the bone, breaded and fried, served with
patata fritta Eataly and a small side salad

LOCAL
Speciality

Try it in a "dressed" version with rocket and cherry tomatoes

LE POLPETTE

ALLA ROMANA | 17,9
Antonella 100% Italian crushed tomatoes and *Fratelli Pinna*
Pecorino Romano PDO

ALLA AMATRICIANA | 19,9
Antonella 100% Italian crushed tomatoes, crispy *La Granda*
guanciale and *Fratelli Pinna* Pecorino Romano PDO

CACIO E PEPE | 19,9
with cacio e pepe cream based on *Fratelli Pinna* Pecorino
Romano PDO and *Mercante di Spezie* black pepper

Gran Milano

LOCAL
Speciality **MONDEGHILI MILANESI
E SALSA TARTARA**
Typical meatballs
of Milanese tradition,
accompanied by *Cereal Terra* tartar sauce

+

LOCAL
Speciality **COSTOLETTA DI VITELLO
ALLA MILANESE**
Veal rib on the bone, breaded and fried,
served with patata fritta Eataly and a small side salad

suggested pairing

CHARDONNAY FRIULI COLLI ORIENTALI DOC | 8 glass

Pizza




Classics


Eataly pizza is prepared with 100% organic flour, proved for over 50 hours and cooked in a rotating wood-fired oven.


In our pizzerias, in addition to the classic dough, you can also try the Scrocchiarella pizza rolled out with a rolling pin, made with 70% Senatore Cappelli organic durum wheat flour.

TRY IT OUT IN THE SCROCCHIARELLA VERSION | + 2

 **FOCACCIA BIANCA** | 5.5
with extra virgin olive oil

 **FOCACCIA POMODORO E ORIGANO** | 5.5
with extra virgin olive oil,
Antonella 100% Italian crushed tomatoes and oregano

 **MARINARA** | 7
Antonella 100% Italian crushed tomatoes,
fresh garlic and oregano


MARGHERITA EATALY | 8.9 
Antonella 100% Italian crushed tomatoes
and *Ignalat* fior di latte mozzarella


MARGHERITA EATALY CON BUFALA | 11.9 
Antonella 100% Italian crushed tomatoes
and *Collebianco* Mozzarella di Bufala Campana DOP


DIAVOLA | 11.9
Antonella 100% Italian crushed tomatoes,
Ignalat fior di latte mozzarella and spicy *Sap* salami


NORMA | 11.9 
Antonella 100% Italian crushed tomatoes,
fried aubergines and aged *Fratelli Pinna* Montella ricotta

BURRATA E 'NDUJA | 15.9
Antonella 100% Italian crushed tomatoes,
Sap 'nduja from Spilinga and *Ignalat* burrata

RICOTTA E ZUCCHINE | 13.9 
Ignalat fior di latte mozzarella, fried courgettes, *De Carlo*
semi-dried cherry tomatoes and fresh *Mambelli* ricotta

AFFUMICATA | 13.9 
Così Com'è yellow datterino tomato,
Ignalat fior di latte mozzarella,
Ignalat smoked burrata and basil oil


4 FORMAGGI | 13.9 
Ignalat fior di latte mozzarella, *Invernizzi Si* spicy gorgonzola,
Quaglia Bra Tenero DOP and *Ignalat* smoked scamorza

ORTOLANA | 15 
Ignalat fior di latte mozzarella, roasted aubergines and peppers,
Roi Riviera olives and *De Carlo* semi-dried cherry tomatoes

CAPRICCIOSA | 13.9
Antonella 100% Italian crushed tomatoes, *Ignalat* fior di latte
mozzarella, *Fratepietro* artichokes, *Roi* Riviera olives, *Villani*
Prelibato cooked ham and champignon mushrooms

PARMA | 14
Antonella 100% Italian crushed tomatoes,
Ignalat fior di latte mozzarella and 20-month aged
San Nicola Prosciutto di Parma DOP

NAPOLI | 12
Antonella 100% Italian crushed tomatoes,
Ignalat fior di latte mozzarella, *La Nicchia* capers
and *Vicente Marino* anchovy fillets

 **PRATI STABILI E PASCOLI** | 16,9
Dedicated to the new Slow Food Presidium stable
meadows and pastures. With *Formaggi del Trentino* Puzzone di
Moena PDO, *Caseificio Debbene* Pecorino Formano Bio and
completed with fiordilatte mozzarella, *Giordano* Pancetta
Piacentina PDO, honey and walnuts.

LOCAL Speciality LOMBARDA | 16
Ignalat fior di latte mozzarella, *Carena* Taleggio DOP,
Paganoni bresaola and rocket

ADD MORE TOPPING FROM OUR MARKET

Prelibato cooked ham
Villani | + 2

Bufalo Mozzarella Campana DOP
Collebianco | + 3

Riviera olives
Roi | + 1

Anchovies
Vicente Marino | + 3

Pizza



Calzone Verticale

An open pizza, stuffed and served upside down. Made with our scrocchiarella dough, based on Senatore Cappelli organic durum wheat and rolled out with a rolling pin, cooked with a drizzle of oil, stuffed raw with the fresh products from our market and served standing upright.

CAPRESE | 13.5 (V)

Cuore di bue tomato, rocket, *Collebianco* Mozzarella di Bufala Campana DOP and Genoese pesto

MORTADELLA BURRATA E PISTACCHIO | 14

Villani Mortadella di Bologna IGP, *Ignalat* burrata, rocket and *Ventura* chopped pistachios

NEW PICCANTE | 13

Antonella 100% Italian crushed tomatoes, *Ignalat* fior di latte mozzarella and *Negrini* spianata piccante salami

NEW COTTO E CARCIOFI | 14.5

Villani Prelibato cooked ham, *Ignalat* fior di latte mozzarella, *Fratepietro* artichokes and *De Carlo* semi-dried cherry tomatoes

CRUDO E MOZZARELLA | 17.9

20-month aged *San Nicola* Prosciutto di Parma DOP, *Ignalat* fior di latte, cuore di bue tomato, rocket and oregano

Scrocchiarella pizza menu

PIZZA OF YOUR CHOICE

With Scrocchiarella dough made with *Senatore Cappelli* durum wheat flour

+

PATATA FRITTA EATALY

+

SOFT DRINK or DRAFT BEER 330 ml

19.9

Kids' menu

PIZZA OR HALF PORTION OF YOUR FAVORITE DISH

+

SOFT DRINK

+

PATATA FRITTA EATALY or DESSERT

9.5

Wine



If you would like to know more about allergens and product characteristics, consult the legend at the bottom of the menu
Wine contains sulphites

Sparkling

**MAXIMUM BLANC DE BLANCS
TRENTO DOC BRUT** | 12 ♀ 43 ♂
Chardonnay | *Ferrari* | Trentino Alto Adige

FRANCIACORTA DOCG SATEN BRUT | 10 ♀ 58 ♂
Chardonnay | *Monogram* | Lombardy

**LIMITED EDITION
ALTA LANGA DOCG BRUT** | 8 ♀ 33 ♂
Pinot Nero, Chardonnay | *Fontanafredda* | Piedmont

**ETNA DOC METODO CLASSICO GAUDENSIVS
BLANC DE NOIR** | 12 ♀ 50 ♂
Nerello Mascalese | *Firriato* | Sicily

PROSECCO DOC | 6 ♀ 22 ♂
Glera | *Ronco Belvedere* | Veneto

PROSECCO ROSÉ DOC | 6 ♀ 22 ♂
Glera, Pinot Nero | *Giavi* | Veneto

RIBOLLA GIALLA SPUMANTE BRUT | 6 ♀ 28 ♂
Ribolla Gialla | *Borgo Conventi* | Friuli Venezia Giulia

Red

**VIGNETO CIALDINI LAMBRUSCO
GRASPAROSSA DI CASTELVETRO DOC** | 6 ♀ 22 ♂
Lambrusco Grasparossa | *Cleto Chiarli* | Emilia Romagna

BARBERA D'ASTI DOCG | 7 ♀ 30 ♂
Barbera | *Valle Asinari* | Piedmont

MONTEMASSI CHIANTI CLASSICO DOCG | 6 ♀ 31 ♂
Sangiovese | *Colombaio di Cencio* | Tuscany

**CAELES NERO D'AVOLA
TERRE SICILIANE IGT BIO** | 7 ♀ 26 ♂
Nero d'Avola | *Firriato* | Sicily

NEW ROSSO DI MONTALCINO DOC | 8 ♀ 36 ♂
Sangiovese | *Fattoi* | Tuscany

White and Rosé

DULCINEA FIANO AVELLINO DOCG | 7 ♀ 30 ♂
Fiano | *Amarano* | Campania

**CHARDONNAY FRIULI
COLLI ORIENTALI DOC** | 8 ♀ 30 ♂
Chardonnay | *Castello di Buttrio* | Friuli Venezia Giulia

**PINOT GRIGIO FRIULI
COLLI ORIENTALI DOC** | 5 ♀ 22 ♂
Pinot Grigio | *Sirch* | Friuli Venezia Giulia

**ALLEMANDA MOSCATO
SECCO SICILIA NOTO DOC** | 6 ♀ 23 ♂
Moscato Bianco | *Planeta* | Sicily

SOLEROSE LANGHE ROSATO DOC | 5 ♀ 22 ♂
Nebbiolo | *Fontanafredda* | Piedmont

ALIÉ ROSATO TOSCANA IGT | 7 ♀ 23 ♂
Syrah, Vermentino | *Frescobaldi* | Tuscany

**NEW SERENATA VERMENTINO
DI GALLURA DOCG** | 6 ♀ 23 ♂
Vermentino | *Silvio Carta* | Sardinia

Beers and Soft Drinks



Beers

DRAFT

PERONI RED | 6 330 ml - 8 500 ml
Red | Vienna style | 5.2%

RAFFO LAVORAZIONE GREZZA | 5 330 ml - 7 500 ml
Blonde | Unfiltered Lager | 4.8%

BALADIN LEGGERA | 5 330 ml - 7 500 ml
Blonde | Blonde Ale | 3.2%

BALADIN L'IPPA | 6 330 ml - 8 500 ml
Amber | India Pale Ale | 5.5%

BOTTLED

MESSINA CRISTALLI DI SALE | 4 330 ml
Blonde | Lager | 5%

NASTRO AZZURRO CAPRI | 4 330 ml
Blonde | Lager | 4.2%

NON-ALCOHOLIC TOURTEL | 4 330 ml
Blonde | Non-Alcoholic Lager

BALADIN NAZIONALE | 7 330 ml
Blonde | Blonde Ale Gluten Free | 6.5%

Soft Drinks

ACQUA PRESTIGE
STILL OR SPARKLING | 2.5 500 ml
San Benedetto

ACQUA PRESTIGE
STILL OR SPARKLING | 3.5 750 ml
San Benedetto

CHINOTTO | 3 275 ml
Lurisia

ARANCIATA | 3 275 ml
Lurisia

GAZZOSA | 3 275 ml
Lurisia

LEMONADE | 3 250 ml
Niasca Portofino

MANDARINATA | 3 250 ml
Niasca Portofino

TONIC | 3 200 ml
Baladin

MOLECOLA CLASSICA
OR SUGAR-FREE | 3 330 ml

MOLECOLA BIMBO
CAFFEINE FREE | 3 250 ml

COFFEE | 2
Lavazza

Cocktails



Classics



SMERALDO | 12

Occitan Gin, Prosecco DOC, lemon juice,
Italicus liqueur and spinach powder



NEGRONI | 10

Red vermouth, *Campari*, Boigin gin and orange slice



NEGRONI SBAGLIATO | 10

Red vermouth, *Campari*, Prosecco DOC
and a slice of orange



AVERNA SICILIAN MULE | 10

Amaro *Averna*, ginger beer, lemon juice
and orange zest



CEDRATA TWIST | 7

Cedrata *Tassoni*, Acqua di Tutto Cedro *Tassoni*
and white vermouth



HUGO | 8

Prosecco DOC, Elderflower *Bols*, sparkling water
mint leaves and a slice of lemon



PALOMA | 10

Tequila, pink grapefruit soda, lime juice



MOSCOW MULE | 10

Vodka, ginger beer, mint leaves, slice of lime



CARIBBEAN MULE | 10

Black label rum, ginger beer, ginger slice,
and a slice of lemon



VODKA TONIC | 10

Vodka, tonic, lemon slice



WHISKY SOUR | 10

Blended malt Scotch Whisky, lemon juice,
egg whites



MOJITO | 10

Extra dry, lemon juice, sugar



BLOODY MARY | 10

Vodka, lemon juice, tomato juice, tabasco,
Worcestershire sauce



DAIQUIRI | 10

Extra dry 4 y.o., lime juice
organic white sugar, slice of lime

Mocktails

NON-ALCOHOLIC COCKTAILS



SIEGFRIED WONDERLEAF GIN AND TONIC | 10

Siegfried Wonderleaf, tonic, mint leaves
and a slice of lemon



SHIRLEY TEMPLE | 7

Ginger ale, candied black cherry
and Pecetto sour cherry syrup



FLORIDA | 10

Fresh strawberries, organic orange nectar
and organic pineapple juice

Gin and Tonics



CHOOSE YOUR GIN AND TONIC

Gin

BULLDOG | 11

Classic London dry soft, spicy and citrusy

HENDRICK'S | 11

Scottish gin infused with cucumber and rose, floral and refreshing

ELEPHANT | 14

African botanicals, such as Baobab, give softness and complexity

GIN MARE | 12

A Mediterranean breeze scented with rosemary, thyme and basil

GIN MARE CAPRI | 14

The spirit of Gin Mare enhanced by fresh notes of bergamot and Capri lemon

ROKU | 11

Artisanal Japanese gin, with green tea, yuzu and cherry blossoms

RIVO | 14

The balsamic, floral and fruity aroma of the wild herbs of Lake Como

PORTOFINO | 15

The essence of the Ligurian Riviera in a fragrant, balsamic and citrus gin

OCCITAN BIO | 10

Hints of undergrowth, pine resin and juniper from the Occitan valleys

ENGINE | 13

A 100% organic "fuel" produced in Piedmont with liquorice, damask rose, sage and lemon

TASSONI | 12

9 botanicals and the Cedar Diamond bark are the stars of this fresh and aromatic gin

BOIGIN | 10

Zero-kilometre gin made with citrus fruits and juniper berries of the Sinis Peninsula

PIGSKIN | 10

A native spirit, made from myrtle berries and the botanicals of the Sardinian Mediterranean scrub

WOLFREST | 12

The journey of the wolf from the Apennines to the Alps through the botanicals of this gin, including the Langhe hazelnut

BALADIN | 9

The elegance of the damask rose on a texture of lightly smoked Tuscan juniper

MALFY LIMONE | 11

A burst of Sicilian lemons, refreshing and citrusy

MALFY ORIGINAL | 10

Coastal citrus, juniper harvested by hand and crystal-clear water of Monviso

MALFY ROSA | 11

Sicilian pink grapefruit, rhubarb and anise create a unique personality

Tonics

Baladin **TONIC**

Baladin **HAY TONIC**

Baladin **SMOKE TONIC**

CEDAR TONIC *Cedral Tassoni*

MEDITERRANEAN TONIC *Drink more natural*

BERGAMOT TONIC *Drink more natural*

Fever-tree **MEDITERRANEAN TONIC WATER**

Fever-tree **INDIAN TONIC WATER**

EVIA TONIC *13.5 J. Gasco*

TONICA AL POMPELMO ROSA *J. Gasco*

HOMEMADE BREAD AND SERVICE CHARGE | 2

for each diner, there is a basket of fresh bread made in our bakery

LEGEND



Presidio Slow Food



Mediterranean products



Vegetarian



Typical dish



Without ingredients containing gluten, contamination cannot be excluded



New addition



Vegan

FROZEN PRODUCTS

Anchovies, fried parmigiana, baby octopus, swordfish, suppli (rice balls), squid, prawns, tuna, codfish, berries, mascarpone cream, tiramisu, lemon cream and sheep's ricotta are sourced fresh, processed and chilled at -18°C in our kitchens to preserve all the organoleptic qualities or purchased frozen from selected suppliers. Some ingredients indicated in the menu may vary depending on the availability and seasonality of the products, in order to always guarantee the highest quality of our dishes. Our staff are always available for any clarification.

ALLERGENS

If you wish to know about the allergens contained as ingredients or as contaminants, consult the information by scanning this QR code.



E A T A L Y
food & pizza theatre