

WINE

WINE CONTAINS SULPHITES



SPARKLING WINE

LIMITED EDITION ALTA LANGA DOCG 8 | 33

Pinot Nero, Chardonnay | Fontanafredda | Piemonte

PERLAGE METODO CLASSICO BRUT 6 | 28

Pinot Nero, Chardonnay | Valtidone | Emilia Romagna

PROSECCO DOC 5 | 22

Glera | Ronco Belvedere | Veneto

IL FRESCO PROSECCO DOC ROSÈ MILLESIMATO BRUT 5 | 22

Glera, Pinot Nero | Villa Sandi | Veneto

WHITE

RIBOLLA GIALLA COLLI ORIENTALI DEL FRIULI DOC 7 | 28

Ribolla gialla | Le Vigne Di Zamò | Friuli

CHARDONNAY ISONZO DEL FRIULI DOC 5 | 22

Chardonnay | Borgo Conventi | Friuli

MASSOVIVO AMMIRAGLIA VERMENTINO TOSCANA IGT 5 | 22

Vermentino | Frescobaldi | Toscana

SERROCIELO FALANGHINA DEL SANNIO DOC 6 | 28

Falanghina | Feudi Di San Gregorio | Campania

GRILLO SICILIA DOC 4 | 22

Grillo | Mandrarossa | Sicilia

ROSÈ

ROSERI VALTENESI RIVIERA DEL GARDA

CLASSICO DOP CHIARETTO 5 | 22

Groppello, Barbera, Sangiovese, Marzemino | Ca' Maiol | Lombardia

IRPINIA ROSATO DOC 4 | 22

Agliano | Fonzone | Campania

RED

EBBIO NEBBIOLO D'ALBA DOC GRAPPOLO INTERO 7 | 28

Nebbiolo | Fontanafredda | Piemonte

RAIMONDA BARBERA D'ALBA DOC 5 | 23

Barbera | Fontanafredda | Piemonte

NOBILE DI MONTEPULCIANO BIO 7 | 36

Sangiovese | Salcheto | Toscana

PRIMITIVO SALENTO IGT BIO 4 | 22

Primitivo | Trullo Di Noha | Puglia

NERO D'AVOLA SICILIA DOC BIO 5 | 22

Nero d'Avola | Mandrarossa | Sicilia

DIGESTIVES

AMARO AVERNA 4

Averna

AMARO RISERVA SPECIALE 4

Braulio

MIRTO ROSSO DI SARDEGNA 4

Silvio Carta

LIMONCELLO DI SICILIA 4

Vincenzi

GRAPPA DI VINACCIA BIANCA 4

Fondator Trussoni

GRAPPA DI VINACCIA GIALLA 4

Fondator Trussoni

SOFT DRINKS

LURISIA

LA GAZZOSA 275 ml 3

with Amalfi lemon

IL CHINOTTO 275 ml 3

with chinotto di Savona
Presidio Slow Food

L'ARANCIATA 275 ml 3

with Gargano Igp orange
Presidio Slow Food

MOLECOLA 3

classic or sugar free 330 ml
caffeine free 250 ml

COCKTAILS

GIN TONIC ITALIANO 8

Boigin gin, hay's tonic,
slice of lemon

APERITIVO ITALIANO

APEROL SPRITZ 6

Aperol, prosecco, soda

CAMPARI SPRITZ 6

Campari, prosecco, soda

AMERICANO 8

Campari, Vermouth rosso, soda

BALADIN

TONICA 200 ml 3

NIASCA PORTOFINO

LIMONATA 250 ml 3

MANDARINATA 250 ml 3

CAFFÈ

CAFFÈ ILLY 2

ACQUA

WATER

"ALUMINIUM" LURISIA

stille or sparkling

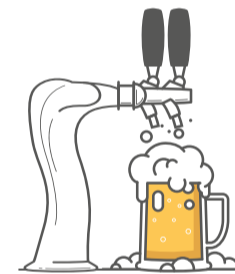
500 ml **2,5** | 750 ml **3**



BIRRERIA

birrificio & cucina

A rich menu
with delicious street food,
fried food, sandwiches
and the best beers!



CRAFT BEERS



LEGGERA
Blonde Ale 3,3°
€5 30 cl
€7 50 cl

ISAAC
Blanche 5°
€6 30 cl
€8 50 cl

EATALY
BIRRERIA
birrificio & cucina
PRODUCED IN OUR BREWERY!

VIENNA LAGER
Vienna lager 5°
€5 30 cl
€7 50 cl

BROWN ALE
Brown Ale 4,5°
€5 30 cl
€7 50 cl

AIMBECK
Bock 6,5°
€5 30 cl
€7 50 cl

GENEVE
Ipa 6,8°
€5 30 cl
€7 50 cl

GOLDEN
Golden Ale 5°
€5 30 cl
€7 50 cl

SAISON AL BERGAMOTTO
Saison 5,5°
€5 30 cl
€7 50 cl



NASTRO AZZURRO
Peroni 5°
€5 30 cl
€7 50 cl

TASTING OF 5 BEERS

€8,5 in glass of 10 cl each



IN BOTTLES more than 400 BEERS

BEER CONTAINS GLUTEN

Let our guys advise you.

Choose from
all the bottles
in the fridge adding:
+2 euros
for the small ones
and +4 euros
for the large ones.

APPETIZERS

SUPLÌ POMODORO E MOZZARELLA 3 V

deep fried rice ball with tomato sauce and mozzarella

BOCCONCINI DI POLLO 9,9

crispy chicken nuggets with spicy mayo

MOZZARELLA DI BUFALA 6 V

buffalo milk mozzarella 125 gr from the Eataly dairy

ACCIUGHE FRITTE 7

accughe Monte Rosso fritte con mayo al basilico

PIATTO SPECIALE FIRMATO DALLO CHEF SIMONE SALVINI 6,9 VG

in collaboration with Alce Nero
Cannellini beans hummus and peanuts with salad, sweet paprika, corn and hard wheat flour crumble

ARANCINO AL RAGÙ 4

TAGLIERE MISTO 20 NG

Parma ham, lonza con lardo, pecorino cheese, puzzone cheese and honey

BRUSCHETTA AL POMODORO 4,9 VG

roasted bread from our bakery, datterino tomatoes and basil

FOCACCIA AL ROSMARINO 4,5 VG

in the pan with Guerande salt and Roi extra vergin oil

FRIED SQUID 10,9

LA PATATA CROCCANTE DI AVEZZANO V

WITH MEDITERRANEAN'S SAUCE | 6
WITH CHEESE AND PEPPER SAUCE | 7
WITH SPICY MAYO | 7

FARINATE

FARINATA ROSMARINO 5,5 VG NG

organic chickpea flour Alce Nero with fresh rosemary

FARINATA BROCCOLO

RIPASSATO E PECORINO 8,9 V NG

organic chickpea flour Alce Nero with romanesco broccoli and pecorino romano DOP

PANINI

MADE WITH BREAD FROM OUR BAKERY, PREPARED WITH ENKIR "MULINO MARINO" FLOUR, AND FASSONA PIEMONTESE "LA GRANDA" HAMBURGER, PRESIDIO SLOW FOOD

CIS GIOTTO 14,9

Enkir bread from the Eataly bakery, 180gr burger made with Fassona piedmontese breed La Granda, provola cheese, salad, tomatoes, and mayo

DOUBLE BURGER +4

add a 180 gr burger

ENKIROTTO 15,9

Enkir bread from the Eataly bakery, 180gr burger made with Fassona piedmontese breed La Granda, salad, tomatoes, fried egg, rolled bacon Giordano

DOUBLE BURGER +4

add a 180 gr burger

VEGETARIANO 13,8 V

Enkir bread of our bakery, melted tomin cheese, roasted aubergines marinated and capuliato sauce

RUSPANTE 13,9

Enkir bread from our bakery, crispy breaded chicken thigh, Mediterranean sauce, tomato and romaine lettuce

FISH BURGER 15

Enkir bread of our bakery, creamed cod croquette, zucchini with mint, stracciatella and semi-dried tomatoes De Carlo

KEBAB 16,9

Italian piadina with homemade chicken and lamb kebab, caramelized red onion, concassè tomato and mayo



PASTA

MEZZE MANICHE

CACIO E PEPE 13,9 V

monograno Felicetti mezze maniche with Roman pecorino D.O.P and Mercante di spezie black pepper

TAGLIATELLA VERDE AL RAGÙ BIANCO 15

green tagliatelle with white meat sauce La Granda and aromatic herbs

RAVIOLO DI MAGRO BURRO E SALVIA 19 V

handmade ravioli di magro filled with ricotta and herbs, butter, sage and Parmesan Reggiano PDO

TO SHARE*

At least 2 people
19,9 per person

GRAN PADELLATA DI PASTA

the convivial experience it is for at least two people and includes a sauce of your choice among those proposed on the menu.

+

PATATA DI AVEZZANO

Untreated Avezzano potatoes, prepared fresh every day, steamed and fried at the moment.

In combination

Mediterranean based sauce of mayonnaise, anchovies and capers

+

HUMMUS DI FAGIOLI

Cannellini beans hummus, peanuts and paprika with salad, corn and Senatore Cappelli hard wheat flour crumble

*the "TO SHARE" menu offer cannot be combined with other discounts



THIS MONTH WE CELEBRATE PASTA IN ALL ITS FORMS!

FOR YOU A 20% DISCONTO ON ALL THE FRESH PASTA YOU FIND IN OUR MARKET

PROMOTION CANNOT BE COMBINED WITH OTHER CURRENT OFFERS.

FROM THE KITCHEN

PIZZA BUFALINA 11,9 V

pan pizza with Antonella fine pulp, buffalo milk mozzarella from the Eataly Dairy and Roi extra virgin olive oil

INSALATA REGINA 13,9 NG

symbiotic mixed salad, grilled chicken breast, carrots, pumpkin seeds and mustard and lemon dressing

INSALATA MEDITERRANEA 13

misticanza, datterino rosso, olive taggiasche e leccino Italpesto, filetti di sgombro del mediterraneo all'olio d'oliva e olio alle acciughe

FRISELLA POMODORO E BURRATA 14 V

frisella della tradizione pugliese, pomodoro datterino rosso, basilico e burrata Ignalat

BUFALA E CRUDO 16,9

Parma ham DOP 20 months San Nicola, buffalo milk mozzarella from the Eataly dairy

GIOTTO PATATE E INSALATA 14

hamburger Giotto 180gr con insalata, pomodoro e patate fresche di Avezzano fritte

GRAN COTOLETTA DI FASSONA IN CROSTA DI GRISSINI 22

Piedmontese Fassona rump from La Granda breaded with breadsticks and served with with cherry tomatoes and red onion caramelized

POLLO ALLO SPIEDO CON PATATE CROCCANTI 14

half free-range chicken, crunchy Avezzano potatoes and honey mustard

DOLCI

GELATO ALLA CREMA 7

cream ice-cream with cherrie in syrup from the Lisita pastry shop

CROSTATÀ ENKIR 7

with berry jam, ice cream.

BIRRAMISÙ 7,9

Mambelli mascarpone cream, Giovanni Moro ladyfingers dipped in stout beer and beer sauce

AFFOGATO AL CAFFÈ 7

cream ice-cream drowned in coffee from the Lisita pastry shop

TIRAMISÙ EATALY 7

Mambelli mascarpone cream, Giovanni Moro lady fingers dipped in Pausa Café coffee and Venchi bitter cocoa

FETTA DI PASTIERA NAPOLETANA 6



IF YOU WANT TO KNOW THE ALLERGENS CONTAINED AS INGREDIENTS OR AS CONTAMINANTS, CONSULT THE INFORMATION BY SCANNING THIS QR CODE

OUR BREAD BAKED HERE AND SERVICE FROM OUR STAFF 2

SUPLÌ WITH TOMATOES, SQUID, ARANCINO WITH RAGÙ, ANCHOVIES, NEAPOLITAN PASTIERA AND MASCARPONE CREAM OF GOLOSI DI SALUTE OF THE TIRAMISÙ ARE FOUND FRESH, PROCESSED AND CHILLED AT - 18°C IN THE OUR KITCHENS TO PRESERVE ALL THE ORGANOLEPTIC QUALITIES OPURCHASED FROZEN FROM SELECTED SUPPLIERS. SOME INGREDIENTS INDICATED IN THE MENU MAY VARY ACCORDING TO AVAILABILITY AND SEASONALITY OF THE PRODUCTS, IN ORDER TO ALWAYS GUARANTEE THE HIGHEST QUALITY OF OUR DISHES. OUR STAFF IS ALWAYS A DISPOSAL FOR ANY CLARIFICATION IN THE MATTER. PRICES ARE IN EUROS

CHILDREN MENU

9,5

Adish of your choice:

PANINO GIOTTO

PASTA AL POMODORO

+

ONE DRINK e ICE CREAM

IL PRANZO VELOCE



Buono, veloce, di stagione!

DISCOVER THE MENU



From monday to friday (12:00 - 15:00)