

# **STARTERS**

### POLPETTE DI POLLO ALLA CACCIATORA | 13,9

Chicken meatballs served with mashed potatoes, light olive mayonnaise, and rosemary dipping sauce.

## BACCALÀ FRITTO | 14,9

Spicy crispy-crusted cod served with chickpea hummus, sweet and sour sauce, and orange fennel.

#### UOVO NELL'ORTO | 13 v

Soft-boiled steamed egg with seasonal vegetables in various textures and a creamy Parmigiano Reggiano DOP and aged Pecorino sauce.

#### TARTARE COME UN VITELLO TONNATO | 14.9

La Granda Piedmontese Fassona tartare with light tuna sauce, La Nicchia capers, and Pane Carasau.

#### GRADISCA E INSALATA DI CARCIOFI CON LIQUIRIZIA | 16,9

Marinated beef carpaccio with juniper berries, pepper, sugar, and rosemary, then finished with Seuchong tea aging and Elva Slow Food Presidium honey. Served with raw artichokes and licorice

#### CARPACCIO DI SPADA | 18,90

Carpaccio di pesce spada selezionato, leggermente marinato all'acqua di pomodoro con panzanella di tarallo e zucchine alla scapece..

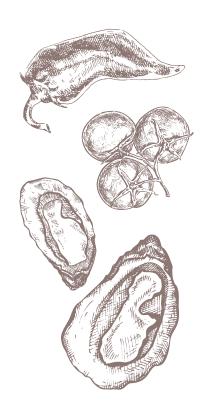
#### BOMBETTE DI MARTINAFRANCA | 14,9 NG

Grilled Martina Franca bombette served with basil friggitelli peppers

# OSTRICA SPECIAL CALVADOSIENNE | 4 AL PEZZO NG

#### TAGLIATELLA DI SEPPIA ALLA LUCIANA | 14.9

Cuttlefish tagliatelle with bicolor tomato velouté, olives, capers, celery, and focaccia breadstick.



# FIRST COURSES

## TONNARELLO ALLE VONGOLE E BOTTARGA | 19,9

Fresh Girardi semolina tonnarello with clam broth, lemon zest, and mullet bottarga.

#### RAVIOLI DI RICOTTA E LIMONE ALLA NERANO | 17,9 v

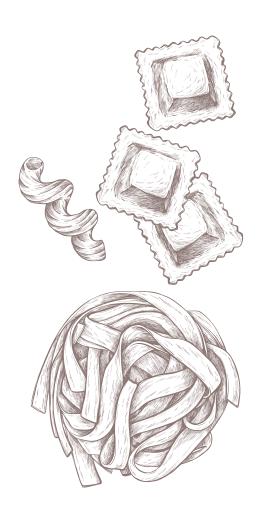
Ricotta and lemon ravioli served with zucchini, zucchini blossoms, basil, and Provolone del Monaco cheese.

### LINGUINA A.O.P CON TARTARE DI GAMBERI ALLA BRACE | 18,9

Afeltra IGP Gragnano linguine with garlic, oil, chili pepper, and ginger, served with lightly grilled prawns.

#### PAGLIA E FIENO ALLA VIGNAROLA | 17.9

Paglia e Fieno fettuccine with broad beans, peas, artichokes, guanciale, and creamy pecorino sauce.



# SIDE DISCHES

#### INSALATA | 6 vg Ng

Mix Vivace e Misticanza Planet Farms with cherry tomatoes and carrots.

#### PATATA FRITTA EATALY | 6,9 NG

Untreated Avezzano potatoes, freshly prepared daily, steamed and fried to order. Served with a Mediterranean sauce made with mayonnaise, mustard, anchovies, and capers.

ASPARAGI | 12 vg

#### CAPONATA | 7 vg NG

Eggplant, zucchini, bell peppers, Datterino tomatoes in juice, pine nuts, sultanas.

#### VERDURE ALLA VIGNAROLA | 8 NG

Broad beans, artichokes, and peas pan-fried with guanciale and served in a terracotta dish.

### FRIGGITELLI AL BASILICO | 6,9 VG

Sweet Italian long peppers with basil

# **SAUCES**

GUACAMOLE | 4 VG NG

SALSA TONNATA | 2 NG

MAIONESE VEGANA ALLE OLIVE | I VG NG

SALSA AGRODOLCE | 1 v ng

SALSA MEDITERRANEA | 1 NG

SALSA CACIO E PEPE | I V



# **GRILLED MEAT**

#### TAGLIATA DI POLLO ALLA GRIGLIA | 21.9 NG

Free-range chicken breast cooked sous vide, then grilled and served with grilled vegetable mille-feuille and curry mayonnaise.

#### TAGLIATA EATALY | 24,9 NG

220g La Granda Piedmontese Fassona tagliata, a Slow Food Presidium, with grilled vegetable mille-feuille and Mediterranean sauce.

#### FILETTO FROLLATO SELEZIONE LA GRANDA | 29.9 NG

230g adult bovine fillet, served with creamy mashed potatoes and asparagus.

#### **EVERY DAY**

#### FIORENTINA | 45,9 AL KG\* NG

La Granda Piedmontese Fassona Florentine steak, grilled and served on a stone. Minimum weight: 1 kg.

#### COSTATA | 31.9 AL KG\* NG

La Granda Piedmontese Fassona ribeye steak, grilled and served on a stone. Minimum weight: 1 kg.

\* +€8.9 per person with side dish included. Promotion cannot be

COMBINED WITH OTHER ONGOING OFFERS, INCLUDING MARKET DISCOUNTS.

#### GRAN COTOLETTA DI TERRA | 28

Breadstick-crusted Sliced
Piedmontese Fassona from La
Granda with semi-dried cherry
tomatoes, caramelized red onion,
Eataly fried potato, and curry
mayonnaise.

### STRACCETTI DI DIAFRAMMA ALLA BRACE SELEZIONE LA GRANDA | 19,9 NG

Grilled skirt steak strips, marinated in herb-infused oil, Vivace Mix and Planet Farms Mixed Greens with Parmigiano Reggiano DOP shavings, red Datterino tomatoes, and Mediterranean sauce.



# GRILLED FISH AND MORE...

#### SPIEDONE DI GAMBERI CON GUACAMOLE | 19,9 NG

Prawn skewer with avocado and lime cream, tomato and red onion brunoise.

### PESCE SPADA "TERRA" | 24,9

Grilled swordfish steak with zucchini, bell pepper, and eggplant caponata, basil pesto, and Pane Guttiau.

#### GRAN FRITTO MISTO | 25

Squid, Monte Rosso anchovies, crispy-crusted cod, with carrots and zucchini from Eataly's greengrocer.



#### **EVERY DAY**

before 9:00 PM

A unique gastronomic experience: choose directly from our butcher's or fishmonger's counter what you prefer from our selection and we will prepare it at counter price. \*

\* +€8.9 per person with a side dish of your choice included. Promotion cannot be combined with other ongoing offers, including market discounts

## La nostra Griglia

"Ci sono voluti 5 mesi per costruire la nostra griglia, realizzata a mano seguendo la tradizione spagnola. Abbiamo scelto il carbone vergine di leccio dalla Calabria che conferisce profumi ed aromi unici."

#### GRIGLIATA DI PESCE | 37 NG

Fillet of sea bream, prawns and grilled swordfish steak, octopus tentacle, accompanied by grilled Avezzano potato and salad.

#### BACCALA MEDITERRANEO | 24,9 NG

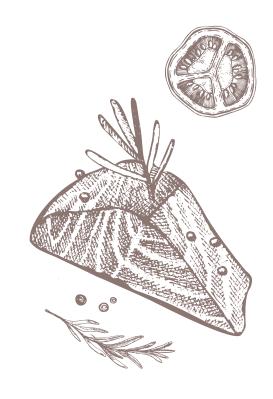
Steamed cod with roasted sesame eggplant cream, cold snow pea and Datterino tomato salad with Saba reduction.

# ORATA ALLA GRIGLIA | 22,9 NG

Grilled seabream fillet with seasonal vegetables.

#### POLPO ALLA GRIGLIA | 24,9

Grilled seared octopus with potato, Datterino tomato, and celery salad with aioli sauce.



# SOFT DRINKS

"LURISIA" | 275 ML | 3,5 ARANCIATA , CHINOTTO, GAZZOSA ARANCIATA ROSSA, ARANCIATA AMARA LIMONATA, TONICA

#### "MOLECOLA"

la cola dal gusto italiano

CLASSIC | 330 ML | 3,5 SUGAR FREE | 330 ML | 3,5 CAFFEINA FREE | 250 ML | 3,5

# "NIASCA PORTOFINO"

MANDARINATA 250 ML | 3,5

# "SAN BENEDETTO"

WATER MILLENIUM NATURALE O FRIZZANTE 650 ML | 3,5

# "VERGNANO"

CAFFÈ ESPRESSO | 2 | DOUBLE | 3

# **BEERS**

# BOTTLED

330 ML

#### BIRRA AMBRATA "EATALY" | 6

Artigianale non filtrata
Ambrata | 5.5
Birra di colore rosso acceso, gusto
deciso con note di crosta di pane e
cereali, ha un grande equilibrio tra
malti e luppoli.

#### BIRRA BIONDA "EATALY" | 6

Artigianale non filtrata Bionda Lager | 4.8 Caratterizzata da un gusto fresco e dissetante, sprigiona note maltate, con un piacevole retrogusto erbaceo.

#### BIRRA GLUTEN FREE "EATALY" | 6

Gluten free | 5,2° Fresca, dissetante e dalla schiuma fine.

## BIRRA IPA "EATALY" | 6

Artigianale non filtrata Indian Pale Ale | 6° Equilibrata e dissetante, fresca e dal carattere deciso. Colore ramato con note agrumate.

# BOTANIC IPA NONALCOHOLIC "BALADIN" | 6

Analcolica

Al naso spiccano profumi di agrumi, scorza di arancia amara e pompelmo che chiudono in note di crosta di pane.



LA BIRRA CONTIENE GIUTINE

# COCKTAILS

#### NEGRONI SBAGLIATO | 8

Vermouth rosso, Campari, prosecco e fetta d'arancia.

#### HUGO 18

Aperitivo ai fiori di sambuco, prosecco, soda, foglie di menta e fetta di limone.

#### CEDRATA TWIST | 7

Cedrata Tassoni, acqua di tutto cedro, Vermouth bianco e scorza di limone.

#### MALFY ROSA TONIC | 10

Gin rosa, tonica e scorza di limone.

#### GIN TONIC SABATINI | II

Gin Sabatini, tonica e fetta di cetriolo.

# TONIC SABATINI ALCOHOL FREE | 9

Sabatini no alcohol, tonica, foglie di menta e fetta di limone.

# LIMONCELLO SPRITZ | 8

Limoncello Mamma Mia, prosecco, soda e scorza di limone.

# FRANGELICO ESPRESSO MARTINI | 8

Frangelico, Vodka 0.1 Bio, caffè espresso, sciroppo di zucchero.

# WHITE ADRIATICO | 9

Adriatico Crushed, Gin Boigin e succo di limone.

# ITALICUS SPRITZ | 9

Liquore Italicus, prosecco e olive.

# L'APERITIVO ITALIANO

#### APEROL SPRITZ | 8

Aperol, prosecco, soda, fetta di arancia.

#### CAMPARI SPRITZ | 8

Campari, prosecco, soda, fetta di arancia.

#### AMERICANO 8

Campari, Vermouth Cinzano, soda, fetta di arancia.

#### CYNAR SPRITZ | 8

Cynar, prosecco, soda, fetta di arancia.

#### CRODINO BIONDO XL | 5

biondo o rosso.

#### SPRITZ CRODINO | 8

Crodino biondo, prosecco, soda e fetta d'arancia.

## NEGRONI | 8

Vermouth Rosso, Campari 100, Boigin Gin e fetta d'arancia.



#### THE BREAD BAKED IN OUR WOOD-FIRED OVEN AND THE SERVICE PROVIDED BY THE EATALY TEAM | 2,5

COD, SWORDFISH, PRAWNS, BROAD BEANS, PEAS, SQUID, MANTIS SHRIMP, ANCHOVIES, SEABREAM, COD, OCTOPUS, ANCHOVIES, LEMON SORBET, PUFF PASTRY, PEPPER CREAM, CREAM AND RICOTTA OF THE MILLEFEUILLE, LEMON MERINGUE TARTLET, PASTRY CREAM, CHOCOLATE ICE CREAM, WARM ZUPPA INGLESE FOAM, LEMON CREAM, MASCARPONE CREAM, ARE SOURCED FRESH, PROCESSED AND BLAST-CHILLED AT -18°C IN OUR KITCHENS TO PRESERVE ALL THEIR ORGANOLEPTIC QUALITIES, OR PURCHASED FROZEN FROM SELECTED SUPPLIERS. OUR STAFF IS ALWAYS AVAILABLE FOR ANY CLARIFICATION. SOME INGREDIENTS LISTED ON THE MENU MAY VARY BASED ON THE AVAILABILITY AND SEASONALITY OF PRODUCTS, IN ORDER TO ALWAYS GUARANTEE THE HIGHEST QUALITY OF OUR DISHES. OUR STAFF IS ALWAYS AVAILABLE FOR ANY CLARIFICATION. PRICES ARE IN EUROS. SOME INGREDIENTS LISTED ON THE MENU MAY VARY BASED ON THE AVAILABILITY AND SEASONALITY OF PRODUCTS, OR BE SOURCED FROM DIFFERENT SUPPLIERS THAN SPECIFIED, IN ORDER TO ALWAYS GUARANTEE THE HIGHEST QUALITY OF OUR DISHES. PRICES ARE IN EUROS.



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

V VEGETARIAN - VG VEGAN - NG

WITHOUT GLUTEN-CONTAINING INGREDIENTS, CONTAMINATION DUE TO HANDLING IN THE KITCHEN CANNOT BE EXCLUDED.
DISCOVER THE DEDICATED MENU.







