

TERRA



LA GRIGLIA BY EATALY



STARTERS

POLLO CROCCANTE | 9,9

chicken strips in crispy spicy breading and Mediterranean sauce.

CARCIOFO ALLA ROMANA | 10,9

roman style artichoke garlic and mint with pecorino cheese cream and crispy bacon.

TARTARE DI FASSONA | 11,9

beef Italian Tartare with straciatella cheese , anchovies and dried tomato.

FIDATI DI MATTEO | 22

tasting of four starters selected from our chef

BACCALÀ PICCANTE | 12

deepfried breadcrumb coated codfish served with sour and spicy sauce.

PANZANELLA DI GAMBERI | 12,9

steamed prawns with tomato cream and frisella bread.

PIATTO SPECIALE FIRMATO

DALLO CHEF SIMONE SALVINI | 6,9 VG

in collaborazione con Alce Nero

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



RAW FISH

CARPACCIO DI ORATA | 18,9

Carpaccio of sea bream with lemon, ginger and celery.

OSTRICA SPECIAL CALVADOSIENNE | 4

iodized and sharp taste.

GRAN FRITTO DI MARE | 25

fried squid, anchovies, spicy breadcrumb coated codfish with carrots and zucchini.



TARTARE DI TONNO | 22,9

Bluefin tuna tartare served with fennels, oranges and Taggiasca olives salad.

MAIN COURSES

SPAGHETTO ALLE VONGOLE E BOTTARGA | 19,9

fresh spaghetti, clams, garlic,
lemon and mullet roe.

RAVIOLLO AL GRANCHIO BLU REALE | 18,9

Artusi ravioli stuffed with Adriatic
blue king crab meat, Trentino cheese butter,
aromatic herbs and lemon peel.



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.

AGNOLOTTO PIEMONTESE | 15,9

stuffed pasta with meat
and tomato sauce.

GNOCCHO DI PATATE ALLA PUTTANESCA DI TONNO ROSSO | 19,9

dumplings with a tomato, olives,
capers and anchovies.

GNOCCHI GRATINATI | 15 V

gratin gnocchi with tomato sauce,
buffalo milk mozzarella from
the Eataly dairy and Parmigiano
Reggiano.

TO SHARE

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 +

Hummus di fagioli
cannellini e arachidi
con piccola insalata,
paprika dolce e crumble
di mais e grano duro
Senatore Cappelli.

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.

At least 2 people | 22,9 per person

LA CARNE ALLA BRACE

CAPOCOLLO E PEPERONI | 18,9

grilled pork neck with roasted peppers and honey mustard.

TAGLIATA DI POLLO | 17,9

chicken tagliata raised with love served with grilled potatoes and salad.

GIOTTO LA GRANDA | 16,9

180 gr Fassona pied montese hamburger *La Granda* with grilled potatoes and salad.

TAGLIATA LA GRANDA | 22,9

200 gr Fassona piedmontese tagliata *La Granda* with broccoli.

FILETTO FROLLATO

SELEZIONE LA GRANDA | 28,9

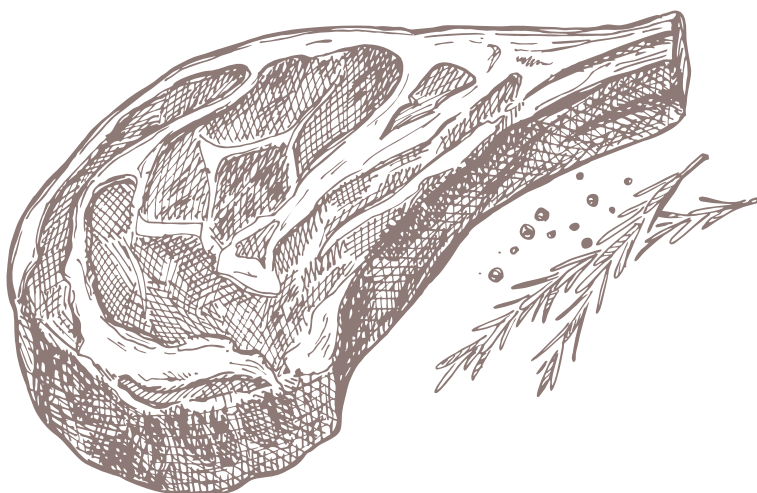
Grilled Filler: Adult Beef Fillet 230 gr with mixed salad and grilled potato.

SOTTOFILETTO DI BATAVA | 29

400g beef fillet of Batava selection with three points of marbling served with mixed salad and grilled potato.

GRIGLIATA DI CARNE | 27

Mixed Grill Meat: Hamburger without bun, sausage salt and pepper, chicken thigh with mixed salad and grilled potato.



La nostra Griglia

“ It took 5 months to make the our grill. Made entirely by hand, following the Spanish tradition. We have chosen the holm oak carbon from Calabria which gives a unique aroma. ”

IL PESCE ALLA BRACE



SPIEDONE DI GAMBERI | 18,9

Skewer grilled shrimp with sauteed chicory.

TRANCIO DI PESCE SPADA | 20,9

Grilled slice of swordfish with sautéed chicory..

POLPO ALLA GRIGLIA | 35

grilled octopus with potatoes cream, dried cherry tomato *De Carlo* and fried rosemary.

TAGLIATA DI TONNO | 28,9

bluefin tuna tagliata served with roasted pumpkin and toasted pumpkin seeds.

BACCALÀ E MORBIDO DI PATATE | 22

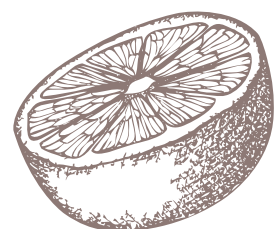
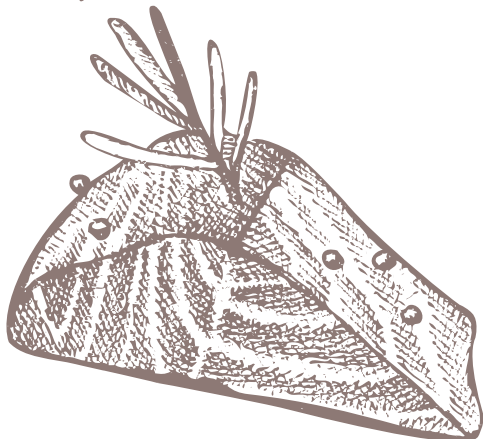
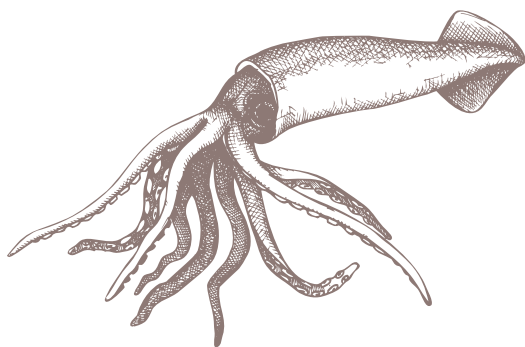
grilled cod with potato soft and crunchy artichokes.

GRIGLIATA DI PESCE | 38

Fillet of bream, prawns and grilled swordfish with grilled potatoes and salad.

CUBI DI VENTRESCA | 26,9

Cubi di ventresca di tonno rosso del Mediterraneo pescato all'amo con cicoria ripassata leggermente piccante e taralli croccanti.



DAL
BANCO

ALLA
TAVOLA

EVERY DAY
AT DINNER

ENTRO LE 21:00

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

* +8,9€ PER PERSON WITH SIDE DISH INCLUDED:
SALAD AND GRILLED POTATOES.
PROMOTION CANNOT BE COMBINED WITH OTHER CURRENT OFFERS,
INCLUDING MARKET DISCOUNTS.

SIDE DISHES

INSALATA | 6 VG

mixed leaves salad, cherry tomatoes and carrots.

BROCCOLO ROMANO RIPASSATO | 6 VG

sautéed roman broccoli.

PATATE | 7 VG

steam and fried organic Avezzano potatoes.

PEPERONI ARROSTITI | 7 VG

roasted peppers.

CICORIA RIPASSATA | 6 VG

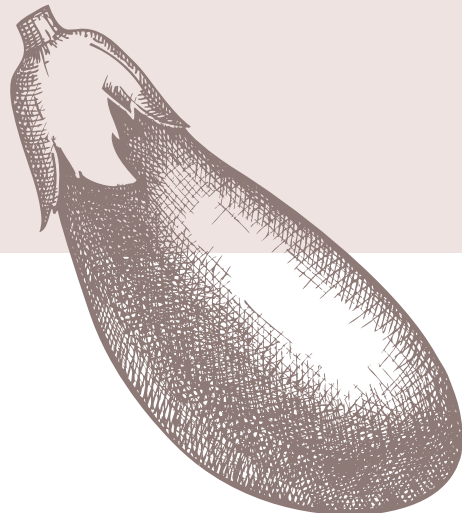
Sautéed chicory.

ROASTED PUMPKIN | 6 VG



le verdure di stagione dell'ortofrutta di Eataly

“Every day we select fruits, vegetables and legumes of quality to celebrate the seasonality and the biodiversity”



BEER

BOTTLE

330 ML

NORA "BALADIN" | 6

Ambrata | 6,8°

NAZIONALE "BALADIN" | 5,5

Chiara | 6,5° | Blonde Ale

750 ML

NAZIONALE "BALADIN" | 13

Chiara | 6,5° | Blonde Ale

WESTMALLE TRIPEL "WESTMALLE" | 17

Dorata | 9,5° | Tripel



BEER CONTAINS GLUTEN

SOFT DRINKS

“LURISIA”

ARANCIATA | 275 ML | 3

orange juice

ACQUA TONICA DI CHINOTTO | 275 ML | 3

“MOLECOLA”

cola with an italian taste

CLASSIC | 330 ML | 3

SUGAR FREE | 330 ML | 3

WATER LINE ALUMINIUM

LURISIA

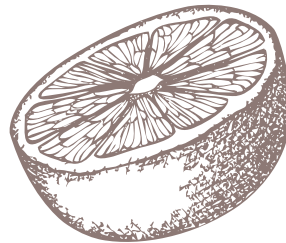
STILL “LURISIA” 500 ML | 2,5 | 750 ML | 3

SPARKLING “LURISIA” 500 ML | 2,5 | 750 ML | 3

WATER IS ALWAYS AND ONLY IN GLASS BECAUSE
IT IS BETTER, HEALTHIER AND LESS HARMFUL
TO THE ENVIRONMENT

COFFEE

ESPRESSO | 2 DOUBLE | 3



DESSERTS

TIRAMISÙ | 8

savoyard biscuits, coffee, mascarpone cream and cocoa powder.

FETTA DI COLOMBA CLASSICA CON CREMA AL MASCARPONE | 6

slice of classical Colomba with mascarpone cream. Exclusive Eataly recipe



ICE CREAM

FIORDILATTE | 7

PEANUT AND SALTED CARAMEL | 7

CHOOSE YOUR ICE CREAM TOPPING:

“GOLOSI DI SALUTE” HAZELNUT CREAM

“FABBRI” CHERRY

“DRAGO” HAZELNUT AND COCOA MERINGUES



The ice cream from the Lisita pastry shop it is freshly prepared every day with the best products and a recipes exclusive for Terra.

COCKTAILS

ANALCOLICO | 6

Lurisia orange juice, raspberry syrup, slice of orange.

BOULEVARDIER | 9

Campari, vermouth, whisky torbato, slice of orange.

GIN TONIC | 8

Gin, tonic Lurisia, slice of lemon.

L'APERITIVO ITALIANO

APEROL SPRITZ | 6

Aperol, prosecco and soda.

CAMPARI SPRITZ | 6

Campari, prosecco and soda.

AMERICANO | 8

Campari, red vermouth and soda.

NEGRONI | 8

Campari, red vermouth and soda.

HOMEMADE BREAD AND SERVICE | 2,00



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

Codfish, red tuna, amberjack, seabream, shrimps, anchovies and octopus are fresh, processed and blast 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 according to the availability and seasonality of the products, in order to always guarantee the highest quality of our dishes. Our staff is always available for any reference. Prices are in euros.

V VEGETARIAN - VG VEGAN

we have choosen

