

EAT ALY

gli Antipasti

BRUSCHETTA CON POMODORO E BASILICO | 5

With tomato, basil and extra-virgin olive oil

MORTADELLA E PARMIGIANO REGGIANO | 6

Mortadella Bologna IGP *Negrini* and 24-month aged Parmigiano Reggiano DOP *Gennari*

TIGELLA CON MORTADELLA | 6

Tigella *Valsamoggia* with mortadella Bologna IGP *Negrini*

TIGELLA CON PROSCIUTTO CRUDO | 7

Tigella *Valsamoggia* with 18-month aged Parma Ham DOP *Eli Prosciutti*

CAPRESE CON BUFALA | 12

Cuore di bue tomato and buffalo mozzarella *Il Parco* DOP

CRUDO E BUFALA | 15

18-month aged Parma Ham DOP *Eli Prosciutti* and buffalo mozzarella DOP *Il Parco*

TAGLIERE DELLA VIA EMILIA | 16,5

Mortadella Bologna IGP *Negrini*, 18-month aged Parma Ham DOP *Eli Prosciutti*, 24-month aged Parmigiano Reggiano DOP *Gennari*, *Mambelli* stracchino cheese accompanied by hot white focaccia

VITELLO TONNATO | 12

Tuna, *Cereal Terra* mayonnaise and capers

le Insalate

INSALATA GORGONZOLA, PERE E NOCI | 15

Mixed salad greens, pears, *Invernizzi* spicy gorgonzola PDO, walnuts and yogurt saucet

INSALATA DI POLLO | 15

Mixed salad greens, grilled chicken breast, steamed potatoes, mustard sauce and capers

INSALATA MEDITERRANEA | 15

Mixed salad greens, red radicchio, tuna slices, hard-boiled egg, *Taggiasca* olives, 24-month aged Parmigiano Reggiano DOP from *Gennari* and semi-dried cherry tomatoes

EATALY PICCOLA | 5

Small seasonal vegetable salads

i Primi

SPAGHETTO EATALY | 12,9

Afeltra 100% *Gragnano IGP* spaghetti pasta, *Così Com'è* red datterino tomato, and whole sea salt

SPAGHETTO EATALY CON BURRATA | 14,9

Gragnano PGI Spaghetti pasta, cherry tomatoes in *Così Com'è* juice, extra virgin olive oil, sicilian whole salt and burrata *Ignalat*

MEZZI PACCHERI CON SPADA POMODORO, OLIVE E CAPPERI | 16

Gragnano IGP mezzi paccheri pasta, *Così Com'è* red datterino tomato, sword fish, *taggiasca* and *leccino* olives capers

TAGLIATELLE AL RAGÙ | 14,9

Fresh egg tagliatelle pasta from *Pastificio Rossi* with *La Granda* meat ragù sauce

TORTELLINI CON CREMA DI PARMIGIANO | 15

Fresh egg tortellini pasta from *Pastificio Rossi* with Parmigiano Reggiano DOP sauce and rosemary

TORTELLINI IN BRODO | 14

Fresh egg tortellini pasta from *pastificio Rossi* with broth from *La Granda*

RAVIOLI AI PORCINI | 15

Stuffed with porcini mushrooms with butter, sage and Parmigiano Reggiano

SOUP OF THE DAY | 12

i Secondi e i Contorni

PETTO DI POLLO ALLA GRIGLIA | 15,5

Grilled *La Granda* chicken breast served with roasted potatoes and mixed salad

IL GIOTTO | 15

180g piedmontese fassona beef hamburger from *La Granda* served with roasted potatoes and mixed salad

POLPETTE AL SUGO | 15,5

Meatballs of piedmontese fassona beef from *La Granda* with tomato pulp *Antonella* and Pecorino romano DOP, served with roasted potatoes

LA CRUDA | 16

150g *La Granda* piedmontese fassona beef with chopped capers, anchovies and dried tomatoes

PANGIOTTO | 17

180g piedmontese fassona beef hamburger from *La Granda*, gentilina salad, tomato, mayonnaise served with fried potatoes

TRANCIO DI PESCE SPADA ALLA GRIGLIA | 22

Grilled sword fish with roasted potatoes, mixed salad and cherry tomatoes

COTOLETTA NEI GRISSINI | 20

La Granda cutlet 200g breadcrumbs in water breadsticks with roasted pumpkin

LA TAGLIATA | 22

200g piedmontese fassona beef hamburger from *La Granda*, accompanied by roasted potatoes and mixed salad

ROASTED POTATOES | 5

FRIED POTATOES | 5

ROAST PUMPKIN WITH ROSEMARY | 6,5

gli Sfizi

SUPPLÌ POMODORO

E MOZZARELLA (1pcs) | 4,5

Fried rice ball filled with tomato and mozzarella

CROCCHETTA DI PATATE

CON MOZZARELLA (1pcs) | 4,5

Potato croquettes with mozzarella

ARANCINO DI RISO AL RAGÙ,

PISELLI E FUNGHI (1pcs) | 4,5

Rice arancino with beef ragù, peas and mushrooms

le Pizze

Our pizzas are cooked in a wood oven

ORIGINALE DI EATALY | 12

100% italian tomato pulp *Antonella*, *Ignalat* fiordilatte mozzarella, and extra-virgin olive oil

BUFALA | 14

100% italian tomato pulp *Antonella*, *Il Parco* buffalo mozzarella DOP, and extra-virgin olive oil

NAPOLI | 13,5

100% italian tomato pulp *Antonella*, *Ignalat* fiordilatte mozzarella, anchovies, capers and extra-virgin olive oil

COTTO E OLIVE | 14

Ignalat fiordilatte mozzarella, *Villani* ham, Taggiasca olives and extra-virgin olive oil

QUATTRO FORMAGGI | 14

Ignalat fiordilatte mozzarella and scamorza cheese, *Invernizzi* *Si* spicy gorgonzola DOP, and fontina cheese *Coop Latte e Fontina* DOP

DIAVOLA | 14

100% italian tomato pulp *Antonella*, *Ignalat* fiordilatte mozzarella, spicy sausage *Sap* and extra-virgin olive oil

CAPRICCIOSA | 15

100% italian tomato pulp *Antonella*, *Ignalat* fiordilatte mozzarella, taggiasca olives, artichokes, mushrooms and *Villani* ham

CALZONE | 14,5

100% italian tomato pulp *Antonella*, *Ignalat* fiordilatte mozzarella, mushrooms and *Villani* ham

CRUDO E FIORDILATTE | 15

100% italian tomato pulp *Antonella*, *Ignalat* fiordilatte mozzarella, and 18-month aged Parma Ham DOP *Eli Prosciutti*

ZUCCA FUNGHI E OLIVE | 15

Ignalat, fiordilatte mozzarella pumpkin, mushrooms and olives

MORTADELLA,

BURRATA E PISTACCHIO | 14

Ignalat fiordilatte mozzarella, mortadella Bologna and chopped pistachios

Add more topping from our market

Mozzarella fiordilatte
Ignalat | + 2,5

Buffalo mozzarella
Il Parco | + 2,5

Spicy gorgonzola
Invernizzi Si | + 2,5

Spicy sausage
Sap | + 2,5

Ham
Villani | + 2,5

Parma Ham
Eli Prosciutti | + 2,5

Champignon mushrooms
| + 1,5

Artichokes
| + 1,5

i Dolci e la Frutta

CANNOLO RIPIENO | 5,5

Cannolo with ricotta cheese

*Your choice of: candied fruit / chopped pistachios

TIRAMISÙ EATALY | 5,9

Mascarpone cream, coffee-soaked ladyfingers and dark cocoa

MACEDONIA DI FRUTTA | 5,5

Seasonal fresh fruits

CHEESECAKE AL CIOCCOLATO | 5,5

Cheese mousse, chocolate ganache, and chocolate and hazelnut crumble

CHEESECAKE AI FRUTTI DI BOSCO | 5,5

Cheese mousse, berry jelly and cinnamon crumble



ESPRESSO | 2,5

i Vini

BOLLICINE

125 ml 750 ml

PROSECCO DOC

5 21

Glera | Ronco Belvedere | Veneto

FRANCIACORTA DOCG EXTRA BRUT

45

Chardonnay | Sullali | Lombardia

LAMBRUSCO GRASPAROSSA DI CASTELVETRO CHIARLI

6 24

Grasparossa | Chiarli Cleto | Emilia Romagna

MAXIMUM DE BLANCS

10 45

Chardonnay | Ferrari | Trentino Alto Adige

BIANCHI

GAVI DEL COMUNE DI GAVI DOCG

6 24

Cortese | Marchese Raggio | Piemonte

GEWÜRZTRAMINER MERUS

7 28

Gewürztraminer | Tiefenbrunner | Trentino Alto Adige

SERROCIELO FALANGHINA DEL SANNIO DOC

7 28

Falanghina | Feudi di San Gregorio | Campania

RIBOLLA GIALLA

7 28

COLLI ORIENTALI DEL FRIULI DOC
Ribolla Gialla | Le Vigne Di Zamò | Friuli Venezia
Giulia

ROSATI

ROSERI VALTENESI RIVIERA

7 28

DEL GARDA CLASSICO DOP CHIARETTO

Groppello, Barbera, Sangiovese, Marzemino

| Ca' Maiol | Lombardia

ROSSI

LANGHE NEBBIOLO EBBIO

10 42

Nebbiolo | Fontanafredda | Piemonte

PRIMITIVO SALENTO IGT

6 24

Primitivo | Trullo Di Noha | Puglia

VALPOLICELLA RIPASSO

10 42

Corvina, Corvinone, Rondinella | Corte Giara |
Veneto

CENTURIONE

5 20

Sangiovese | Ferrucci | Emilia Romagna

MEZZINE

COSTAMOLINO VERMENTINO DI SARDEGNA DOC

12

Vermentino | Argiolas

RAIMONDA BARBERA ALBA DOC

12

Barbera | Fontanafredda

OTELLINO NERODILAMBRUSCO LAMBRUSCO EMILIA IGT

13

Lambrusco | Ceci

375 ml

le Birre

MENABREA

330 ml 6

Premium lager, vol. 4,8%

NASTRO AZZURRO

6

Premium pilsner, vol. 5,1%

BOTANIC ANALCOHOLIC

5

Alcohol-free < 0,5% | Baladin

FORST 0.0

5

Alcohol-free < 0,5% | Brauerei Forst

VIAEMILIA

6

Italian pilsner, vol. 5% | Birrificio del Ducato

NAZIONALE FORTE

6,5

India pale ale, vol. 7,5% | Baladin

NAZIONALE BIANCA

6,5

Blanche, vol. 5% | Baladin

L'IPPA

6,5

Ipa, vol. 5,5% | Baladin

NAZIONALE GLUTEN FREE

6,5

Blonde ale, vol. 6,5% | Baladin

Acqua e Bibite

WATER BOLLE O STILLE Lurisia | 750 ml

3,5

WATER BOLLE O STILLE Lurisia | 50 ml

2,5

CHINOTTO, ARANCIATA,
GAZZOSA, TONICA

4

Lurisia | 275 ml

MOLECOLA

4

Classic or without sugar | 330 ml

TÈ LIMONE, TÈ PESCA, TÈ VERDE

4,2

Tè BioGalvanina | 355 ml

LIST OF THE FROZEN PRODUCT OR BLAST CHILLED AT ORIGIN:
BREAD CROSTINI, WHITE FOCACCIA, BREAD CROUTONS, SUPPLI,
ARANCINO DI RISO, CROCCHETTA DI PATATE, SWORD FISH,
SESAME BREAD, RICOTTA FOR CANNOLI, MASCARPONE CREAM,
FRENCH FRIES, CHOCOLATE AND BERRY CHEESECAKE, SACHER
TORTE, AND BREAD.

LIST OF INGREDIENTS, ALLERGENS AND CHARACTERISTICS ON
DEDICATED QR CODE. ASK OUR STAFF WHERE TO FIND IT.

EATALY BREAD BAKED IN A WOOD-FIRED OVEN AND THE SERVICE | 2,5

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PRICES ARE IN EUROS

WINE CONTAINS SULFITES - BEER CONTAINS GLUTEN