

## i Vini

### le Bollicine

	125ML	750ML
<b>PROSECCO DOC</b> Glera   Ronco Belvedere   Veneto	5	22
<b>IL FRESCO PROSECCO DOC</b> <b>ROSÉ MILLESIMATO BRUT</b> Glera, Pinot Nero   Villa Sandi   Veneto	5	22
<b>PERLAGE METODO CLASSICO BRUT</b> Pinot Grigio, Chardonnay Valtidone   Emilia Romagna	6	28
<b>LIMITED EDITION ALTA LANGA DOCG</b> Pinot Grigio, Chardonnay Fontanafredda   Piemonte	8	33
<b>MAXIMUM BLANC DE BLANCS TRENTO BRUT</b> Chardonnay   Ferrari   Trentino Alto Adige	-	35
<b>MAXIMUM ROSÉ TRENTO DOC BRUT</b> Pinot Nero, Chardonnay Ferrari   Trentino Alto Adige	-	40

### i Bianchi e i Rosati

	125ML	750ML
<b>GRILLO SICILIA DOC</b> Grillo   Mandrarossa   Sicilia	4	22
<b>MASSOVIVO AMMIRAGLIA</b> <b>VERMENTINO TOSCANA IGT</b> Vermentino   Frescobaldi   Toscana	5	22
<b>SERROCIELO FALANGHINA</b> <b>DEL SANNIO DOC</b> Falanghina   Feudi di San Gregorio   Campania	6	28
<b>KREOS NEGROAMARO</b> <b>ROSATO DEL SALENTO IGT</b> Negroamaro   Castello Monaci   Puglia	4	22
<b>ROSERI VALTENESI RIVIERA DEL GARDA</b> <b>CLASSICO DOP CHIARETTO</b> Groppello, Barbera, Sangiovese, Marzemino Ca' Maiol   Lombardia	5	22

### i Rossi

	125ML	750ML
<b>PRIMITIVO SALENTO IGT BIO</b> Primitivo   Trullo di Noha   Puglia	4	22
<b>NERO D'AVOLA SICILIA DOC BIO</b> Nero d'Avola   Mandrarossa   Sicilia	5	22
<b>RAIMONDA BARBERA D'ALBA DOC</b> Barbera   Fontanafredda   Piemonte	5	23
<b>EBBIO NEBBIOLO D'ALBA DOC</b> <b>GRAPPOLO INTERO</b> Nebbiolo   Fontanafredda   Piemonte	7	28
<b>NOBILE DI MONTEPULCIANO BIO</b> Sangiovese   Salcheto   Toscana	7	36

### le Eccellenze Locali


	125ML	750ML
<b>RIBOLLA GIALLA BRUT</b> Ribolla Gialla   Borgo Conventi	6	28
<b>CHARDONNAY ISONZO DEL FRIULI DOC</b> Chardonnay   Borgo Conventi	5	22
<b>FRIULANO COLLI ORIENTALI</b> <b>DEL FRIULI DOC</b> Friulano   Sirch	5	22
<b>RIBOLLA GIALLA COLLI ORIENTALI</b> <b>DEL FRIULI DOC</b> Ribolla Gialla   Le Vigne di Zamò	7	28
<b>PINOT GRIGIO FIORE COLLI ORIENTALI</b> <b>DEL FRIULI DOP</b> Pinot Grigio   Rodaro	7	30
<b>CABERNET SAUVIGNON</b> <b>VENEZIA GIULIA IGT</b> Cabernet Sauvignon   Lis Neris	9	36

## le Birre

### le Birre alla spina

	330ML	500ML
<b>FORST KRONEN</b> Bionda   Lager   5,2%	5	7
<b>PERONI GRAN RISERVA ROSSA</b> Rossa   Vienna style   5,2%	6	8

### le Birre in bottiglia

	330ML
<b>MENABREA NON FILTRATA</b> Piemonte   Bionda   5,2%	3,5
<b>THERESIANER</b> Veneto   Pale Ale   6,5%	4
<b>NASTRO AZZURRO CAPRI</b> Lazio   Lager   4,2%	4
<b>NASTRO AZZURRO ZERO</b> Piemonte   Pilsner   0% 	4

## Acqua e Bibite

<b>ACQUA</b> Lurisia 750 ml	3
<b>CHINOTTO, ARANCIATA</b> Lurisia 275 ml	3
<b>MOLECOLA 330 ml</b> Classica o senza zucchero	3
<b>CAFFÈ</b>	2,3

WINE CONTAINS SULPHITES - BEER CONTAINS GLUTEN

SQUIDS, SHRIMPS, PRAWNS, TUNA, ANCHOVIES, GREEN BEANS, CALAMARO AND RAVIOLI ARE SELECTED QUALITY FROZEN PRODUCTS FROM EATALY. THE TIRAMISU CREAM AND CANNOLO RICOTTA GOLOSI DI SALUTE ARE LOWERED TO - 18 ° TO GIVE A PRODUCT THAT IS ALWAYS OF QUALITY. SOME INGREDIENTS IN THE MENU COULD VARY DEPENDING ON THE AVAILABILITY AND THE SEASONALITY OF THE PRODUCTS. OUR STAFF IS AVAILABLE FOR ANY QUESTION YOU MAY HAVE ABOUT IT. PRICES ARE IN EURO.

“ Our cuisine is based on seasonality and Italian traditions, to create simple and delicious dishes that enhance the taste of the good ingredients from our market. ”

## EATALY

### l'Aperitivo Italiano

**APEROL SPRITZ** 5  
Aperol, prosecco and soda

**CAMPARI SPRITZ** 5  
Campari, prosecco and soda

**AMERICANO** 6  
Campari, vermouth rosso and soda

### gli Antipasti

**PATATA DI AVEZZANO** | 6  
Untreated Avezzano's potatoes, whole-steamed unpeeled and deep fried. Served with our salsa Mediterranea: fresh mayonnaise, anchovies and capers.

**BATTUTA DI FASSONA PIEMONTESE** | 14  
La Granda pounded meat, mustard, mimosa egg, shavings of Grana Padano Trentingrana, served on a Rustic bread crouton from our bakery.

**TARTARE DI TONNO** | 22,9  
Bluefin tuna tartare served with fennel salad, orange and olives.

**POLENTA E BACCALÀ** | 7,5  
Grilled polenta with creamed codfish and olive powder.

**CHEF'S SIMONE SALVINI SPECIAL DISH**  
in collaboration with Alce Nero | 6,9  
Cannellini beans hummus with peanuts, salad, corn and hard wheat crumble Senatore Cappelli.

**TAGLIERE CONTADINO** | 18,9  
San Daniele Fogolar 20m dry cured ham, Negrini mortadella, Ignalat smoked burrata and taralli (Italian salty biscuit).

**TOAST TRIESTINO** | 7  
Toasted pinza with warm cooked ham, mustard and horseradish.

**CARCIOFO** | 6,9 **V**  
Artichoke au gratin with crushed hazelnuts and chickpea mayonnaise.

**FOCACCIA OLIO E ROSMARINO** | 5,5 **V**  
Hot flat bread made with organic flour, rosemary and extra virgin olive oil.

**CALAMARO** | 7,9  
Seared calamari with tomato soup.

**SARDONI FRITTI** | 6,9  
Fried Monterosso anchovies.

## i Primi

### SPAGHETTO EATALY | 11,9 V

Gragnano IGP *Afeltra* 100% Italian wheat spaghetti, *Così Com'è* red datterino tomato sauce.

### VELLUTATA DI TOPINAMBUR | 13

Velvety sunchoke soup with sautéed spinach, pan-fried prawns and horseradish.

### GNOCCO DI PATATE ALLA PUTTANESCA DI TONNO ROSSO | 19,9

Gnocchi made with fresh potatoes *Master* with bluefin tuna, sungold tomatoes, capers and olives

### RAVIOLO DI MAGRO BURRO E SALVIA | 19 V

Handmade Ravioli *Triglia* filled with ricotta and herbs, butter *Trentingrana*, sage and Parmigiano Reggiano DOP *Gennari*.

### RIGATONE ALL'UOVO *alla gricia* | 14

Rigatoni freschi all'uovo *Artusi*, Pecorino Romano DOP *Fratelli Pinna*, guanciale *La Granda* e pepe *Mercante di Spezie*.

### SPAGHETTO EATALY CON BURRATA | 14,9 V

Gragnano IGP *Afeltra* 100% Italian wheat spaghetti, *Così Com'è* red datterino tomato sauce and *Ignalat* burrata cheese.

### ZUPPA DI LEGUMI E CEREALI | 11,9 V

*La Valetta* soup with broad beans, borlotti and cannellini beans, peas, pearly barley, chickpeas and lentils.

### CULURGIONIS AL POMODORO E RICOTTA STAGIONATA | 17,9 V

Handmade *Culurgionis Kiroza* filled with potatoes, cheese and mint with datterino tomato *Così Com'è* and seasoned ricotta *F.lli Pinna*.

### AGNOLOTTO PIEMONTESE AL RAGÙ | 15,9

Squared *Agnolotti Vallebelbo* filled with roasted meat ragù *La Granda*.

### PANSOTO LIGURE CON SALSA DI NOCI | 15,9 V

*Pansoti Novella* filled with ricotta and spinach, served with walnut sauce.

### TAGLIATELLA VERDE AL RAGÙ BIANCO | 15

Green *Tagliatelle Rossi* with white meat ragù *La Granda* and pot herbs.

## To share

Minimum for 2 people



### GRAN PADELLATA DI PASTA

Choose your pasta from those above and share it!

+

### PATATA DI AVEZZANO

Our iconic potato from Avezzano deep fried on the spot

+

HUMMUS DI FAGIOLI CANNELLINI E ARACHIDI  
Cannellini beans hummus with peanuts, small salad, corn and hard wheat crumble *Senatore Cappelli*

19,9  
per person

This month we celebrate pasta in all its forms in restaurant and market!

## i Secondi e i Contorni

### PANGIOTTO | 16,9

Enkir bread, *La Granda* Fassona Piemontese hamburger with tomato, roman salad, *Ignalat* smoked scamorza cheese and mayonnaise, served with Avezzano's fried potatoes.

### TAGLIATA DI FASSONA | 22,9 NG

Sliced piedmontese breed beef steak served with roasted potatoes and aromatic herbs extra virgin olive oil.

### GUANCETTA BRASATA | 16,9 NG

Braised pork cheek with marinated red cabbage salad.

### ORATA | 19,9 NG

Seared sea bream with chickpea cream and sautéed spinach.

### FRITTO DI MARE | 22,9

Squids, pink Mediterranean shrimps, anchovies, prawns, carrots, fennel.

### TAGLIATA DI TONNO | 28,9

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

### INSALATA CESARE | 13,9

Mesclun, grilled chicken breast, shaved DOP parmigiano reggiano, croutons and dressing with yogurt and mustard.

### INSALATA NIZZARDA | 12,9 NG

Mesclun, green beans, boiled egg, *Vicente Marino* mackerel in oil and tomatoes.

### ZUCCA ARROSTITA | 6 V NG

Roasted pumpkin.

### INSALATA MISTA | 6 V NG

Mixed salad.

### PATATE ARROSTO ALLE ERBE AROMATICHE | 6 V NG

Aromatic herbs roasted potatoes.

### SPINACI SALTATI | 6 V NG

Sautéed spinach.

FOR CHILDREN

HALF A PORTION OF A DISH OF YOUR CHOICE FROM THE MENU

+

DRINK

+

DESSERT

9,5



## le Pizze

Choose your pizza made with hard wheat *Senatore Cappelli Bio* flour for a crunchy result | + 2

### le Margherite

#### MARGHERITA EATALY | 8,9 V

*Antonella* 100% Italian tomato sauce, *Ignalat* mozzarella cheese and *Roi* extra virgin olive oil.

#### BUFALA | 11,9 V

*Antonella* 100% Italian tomato sauce, *Dop Il Parco* buffalo mozzarella cheese and *Roi* extra virgin olive oil.

#### PICCANTE | 10,9 V

*Antonella* 100% Italian tomato sauce, *Ignalat* mozzarella cheese, hot pepper cream *Campisi* and basil.

#### L'AFFUMICATA | 13 V

*Così Com'è* yellow datterino tomato, *Ignalat* smoked burrata cheese, *Ignalat* mozzarella cheese and *Italpesto* basil pesto.

#### BUFALA CONFIT | 15,9 V

*Dop Il Parco* buffalo mozzarella cheese, confit tomatoes and fresh basil.

### le Speciali

#### AUTUNNO | 16,9

*Ignalat* mozzarella cheese, *Fratepietro* artichokes cream, *Ignalat* smoked scamorza, and *Giordani* Piacentina pancetta.

#### CARSOLINA | 16

*Ignalat* mozzarella cheese, *Villani* ham, *Zidarich* jamar cheese, *Carso* herbs pesto and horseradish.

#### CARNICA | 18,9

*Ignalat* mozzarella cheese, *Latteria Cividale* montasio cheese, speck and crushed hazelnuts.

#### FRIULANA | 14

*Ignalat* mozzarella cheese, Avezzano's roasted potatoes and pork neck.

### le Classiche

#### MARINARA | 7 V

*Antonella* 100% Italian tomato sauce, fresh garlic, oregano and *Roi* extra virgin olive oil.

#### DIAVOLA | 11,9

*Antonella* 100% Italian tomato sauce, *Ignalat* mozzarella cheese and *Saporello* spicy salami.

#### 4 FORMAGGI | 13,9 V

*Ignalat* mozzarella cheese, *Invernizzi* DOP spicy gorgonzola cheese, *Silano* caciocavallo cheese and *Ignalat* smoked scamorza cheese.

#### SICILIANA | 10,9

*Antonella* 100% italian tomato sauce, caciocavallo cheese, red onion, *Vicente Marino* anchovy fillets and *Pantelleria* oregano.

#### SAN DANIELE | 14

*Antonella* 100% italian tomato sauce, DOP *Il Parco* buffalo mozzarella cheese, 20 months *San Daniele Fogolar* dry cured ham.

#### CAPRICCIOSA | 13,9

*Antonella* 100% Italian tomato sauce, *Ignalat* mozzarella cheese, *Biorganica* pickled artichokes, *Italpesto* olives, *Villani* prelibato ham, mushrooms and parsley.

#### ORTOLANA | 12,9 V

*Antonella* 100% italian tomato sauce, *Ignalat* mozzarella cheese, aubergines, zuchinis, olives and mushrooms.

#### SALSICCIA E FRIARIELLI | 14

*Ignalat* mozzarella cheese, sausage and *Gustarosso* friarielli.

## Menu pizza scrocchiarella | 16,9

only at dinner

PIZZA OF YOUR CHOICE  
with crunchy hard wheat dough  
*Senatore Cappelli*

+ CANNELLINI BEANS HUMMUS  
served with little salad, corn and hard  
wheat crumble *Senatore Cappelli*

+ FRIED POTATO FROM  
AVEZZANO  
Our iconic potato from  
Avezzano, fried on the spot

An additional touch directly from our market

San Daniele dry cured ham  
*Fogolar* | + 4,5

Buffalo mozzarella cheese  
*Il Parco* | + 3,5

Olives  
*Italpesto* | + 1

Anchovies  
*Scalia* | + 2

V VEGETARIAN

NG WITHOUT INGREDIENTS WITH GLUTEN, BUT IT CAN CONTAINS HINTS OF IT

*Eataly Trieste* pizzeria has been awarded with 2 slices in the *Gambero Rosso Guida Pizzerie d'Italia 2024*.  
Our pizza is cooked at high temperature in a wood-fired *Marana* oven.

BREAD AND COVER CHARGE | 2

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

