

PIZZA & CUCINA

Our cuisine starts from seasonality and italian traditions to create simple and tasty dishes, which enhance the taste of the good ingredients of the market.

BEHIND EACH GREAT PRODUCT THERE IS A BIG PRODUCER

We present some of them:

THE FLOURS: MULINO MARINO

The beans must be treated with care: three generations of Langa millers grind to stone grains and cereals to obtain little flours refined and rich in properties nutritional ingredients, ideal for light doughs and very tasty.

THE PASTA: AFELTRA

Produced with Apulian wheat supplied by over 200 small farmers. The slow drying, up to 48 hours, and the extruder to bronze, they guarantee the right porosity, to blend well with the sauce

MEAT: LA GRANDA

Animal welfare is at the heart of the process production of La Granda, which breeds Piedmontese cattle breed Slow Food Presidium and select quality meats from best Italian farms.

VEGETABLES: EATALY ORTOFRUTTA

Eataly Ortofrutta selects fruit, vegetables and legumes to celebrate the seasonality and biodiversity.

THE SWEETS: GOLOSI DI SALUTE

To make Eataly's tiramisu, you need authentic and genuine ingredients, a great one passion for quality and attention to values nutritional and caloric. The result is a doubly good dessert: for the palate and for health.

CHILDREN MENU

HALF PORTION OF A DISH OF YOUR CHOICE FROM THE MENU + ONE DRINK + ICE CREAM
9,5

OUR BREAD BAKED HERE AND SERVICE FROM OUR STAFF | 2

LURISIA STILL AND SPARKLING WATER "ALUMINIUM" | 2,5 (750 ml)

CAFFÈ EATALY | 1,8

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

AS OUR FOOD AND DRINKS MENUS DO NOT INCLUDE ALL INGREDIENTS OR ALLERGENS, FOR ALL ALLERGEN INFORMATION PLEASE ASK OUR STAFF, OR CONSULT OUR ALLERGENS INFORMATION CARD, SUPPLI, TOTANI, CROCCHÈ DI PATATE, FRITTATINE DI PASTA. AND SHEEP RICOTTA ARE HIGH QUALITY FROZEN PRODUCTS CHOSEN BY EATALY. ALICI ARE SOURCED FRESH, PROCESSED AND FROZEN IN OUR KITCHEN FOR PRESERVING ALL THE SENSORY QUALITIES OR BOUGHT FROZEN FROM SELECTED SUPPLIERS. TIRAMISÙ AND CREMA MASCARPONE ARE MADE FROM A COLOSI DI SALUTE CREAM BASE PROCESSED AND FROZEN IN OUR KITCHEN FOR PRESERVING ALL THE SENSORY QUALITIES.

GLI ANTIPASTI

MONTANARA CLASSICA | 5
Small fried pizza with Antonella fine pulp and Cibaria DOP Pecorino Romano. V

PATATA DI AVEZZANO | 6
Untreated Avezzano potatoes, freshly prepared every day, steamed and fried at the moment. Paired with our Salsa Mediterranea, made with fresh mayonnaise, anchovies, capers and mustard. V

BRUSCHETTA ZUCCA E PECORINO | 7
Rustic bread from our Bakery with roasted pumpkin and Pecorino Romano DOP Cibaria. V

FRITTATINA DI PASTA ROMANA | 6
Neapolitan pasta fritters with carbonara sauce.

FRITTATINA DI PASTA NAPOLETANA | 6
Neapolitan pasta fritters with sausage and friarielli.

SUPPLI CLASSICO | 3
Deep-fried rice ball with tomato sauce and mozzarella. V

CROCCHÈ DI PATATE | 4
Potatoes, provolone cheese and black pepper. V

BURRATINA E PUNTARELLE | 9,9
Ignalat burratina with Roman chicory flavored with garlic and anchovy oil. V NG

TOTANI FRITTI | 10,9
Fried squid with lemon mayonnaise.

TAGLIERE CONTADINO | 18,9
Parma ham DOP 24 months Zuarina, Villani IGP Bologna mortadella, Ignalat smoked burrata and focaccia genovese.

TAGLIERE MONTANARO | 22
Parma ham DOP 24 months Zuarina, Bologna IGP Villani mortadella, Ignalat smoked burrata, pasta fritters with sausage and broccoli and focaccia genovese.

TAGLIERE GASTRONOMICO | 24,9
Parma ham DOP 24 months Zuarina, Bologna IGP Villani mortadella, Ignalat smoked burrata, pasta fritters with sausage and broccoli, pumpkin and pecorino bruschetta and focaccia genovese.

FOCACCIA BIANCA E ROSMARINO | 5,5
with extra virgin olive oil, cooked in a wood oven. V

I SECONDI

TAGLIATA DI FASSONA | 22,9
Tagliata of Fassona Piemontese with sautéed roman broccoli. NG

CAPOCOLLO DI MAIALE | 18,9
Capocollo of Italian pork marinated with mustard and roasted pumpkin.

STRACCETTI DI POLLO | 16,9
Chicken strips with rocket, zucchini and De Carlo semi-dried cherry tomatoes. NG

FRITTURA DI MARE | 22,9
Squid, anchovies, carrots and courgettes.

GUAZZETTO DI BACCALÀ | 22
Cod with Così Com'è red datterino tomato, Biorganica capers and Italpesto Taggiasca olives. NG

CREMA DI FAVE | 14,9
Broad bean cream with sautéed chicory and semi-dried De Carlo cherry tomatoes. V NG

INSALATA CON VERDURE GRIGLIATE E UOVO MORBIDO | 12,9
Mixed salad, grilled vegetables, soft San Bartolomeo egg and Parmigiano Reggiano DOP Gennari. V NG

I PRIMI

SPAGHETTO EATALY | 10,9
Spaghetto di Gragnano IGP Afeltra 100% Italian wheat and Così Com'è red datterino tomato, Roi extra virgin olive oil and Sicilian whole salt. V

SPAGHETTO EATALY CON BURRATA | 13,9
Spaghetto di Gragnano IGP Afeltra 100% Italian wheat, Così Com'è red datterino tomato, Roi extra virgin olive oil, Sicilian whole salt and Ignalat burrata. V

ZUPPA DI CECI | 13
La Valletta chickpea soup with pumpkin and mixed seeds. V NG

AMATRICIANA | 13
Monograno Felicetti mezze maniche with Così Com'è tomato, La Granda organic pork cheek, pecorino romano DOP Cibaria and pepper.

CARBONARA | 13
Monograno Felicetti mezze maniche, egg yolk, pecorino romano DOP Cibaria, La Granda organic pork cheek and pepper.

FUSILLI INTEGRALI BROCCOLI E PECORINO | 14
Mancini wholemeal fusilli with broccoli, pecorino romano DOP Cibaria and crumbled tarallo. V

MINESTRA DI MARE | 18
Mancini tubetti with mussels, lupins, parsley and Così Com'è red datterino tomato.

MEZZE MANICHE CON TONNO
PINNE GIALLE | 19,9
Half sleeves Monograno Felicetti, yellow Fin tuna, Così Com'è yellow datterino tomato, Biorganica capers and Italpesto taggiasca olives.

PADELLATA for 2 people | 38

CAPPELLACCI ALLA ZUCCA | 16,9
Pastificio Artusi cappelacci with butter, sage and amaretto. V

INSALATA CESARINA | 13,9
Roman salad, grilled chicken breast, Gennari 24-month Parmigiano Reggiano flakes, crunchy croutons and mustard yoghurt dressing.

ORZO GAMBERI E ZUCCHINE | 15
La Valletta barley, steamed prawns and courgettes.

I CONTORNI

CICORIA RIPASSATA | 6
Sautéed chicory V

BROCCOLI RIPASSATI | 6
Sautéed broccoli V

INSALATINA MISTA | 6
Mixed green salad with carrots and cherry tomatoes V

ZUCCA ARROSTOI | 6
Roasted pumpkin V

LA PIZZA

Pizza dough:

Grani Antichi | Low, light and crunchy | + 1,5
100% organic Mulino Marino flour of ancient grains, naturally low in gluten (Enkir, spelt, rye, Kamud). Rolled out with a rolling pin, for a thin pizza that enhances the taste of the ingredients.

Originale | Fragrant, soft eand alveolate
100% organic Mulino Marino flours: Buratto and type O. Long leavening of over 50 hours, for a tasty, light and digestible pizza.

MARGHERITE

L'ORIGINALE | 8
Antonella 100% Italian tomato pulp, Alan Farm fiordilatte mozzarella and Roi extra virgin olive oil. V

BUFALA | 11
Antonella 100% Italian pulp, buffalo milk mozzarella from the Eataly Dairy and Roi extra virgin olive oil. V

'NFORNATA | 12,9
Alan Farm fiordilatte mozzarella, baked tomato, rocket pesto and De Rosa salted ricotta. V

PICCANTE | 11
Così Com'è red datterino tomato, chilli pepper, fresh ricotta cream and parsley. V

AFFUMICATA | 13
Così Com'è yellow cherry tomato, Ignalat smoked burrata and basil. V

CLASSICHE

NAPOLI | 12
Antonella 100% Italian pulp, Alan Farm fiordilatte mozzarella, Biorganica capers and Scalia anchovies.

MARINARA | 7
Antonella 100% Italian pulp, oregano, garlic and Roi extra virgin olive oil. V

COTTO E OLIVE | 12,9
Alan Farm fiordilatte mozzarella, prelibato Villani cooked ham and taggiasca olives.

PARMA | 14
Antonella 100% Italian pulp, Alan Farm fiordilatte mozzarella and Zuarina DOP Parma ham 24 months.

DIAVOLA | 11
Antonella 100% Italian pulp, Alan Farm fiordilatte mozzarella and Sap Saporello spicy.

ORTOLANA | 11
Alan Farm fiordilatte mozzarella, roasted pumpkin, broccoli and sautéed chicory. V

CAPRICCIOSA | 13
Antonella 100% Italian pulp, Alan Farm fiordilatte mozzarella, Italpesto olives, Biorganica artichokes, Zuarina DOP Parma ham 24 months, San Bartolomeo egg and mushrooms.

QUATTRO FORMAGGI | 13,9
Alan Farm fiordilatte mozzarella, Ignalat smoked scamorza, Quaglia Bra DOP Tenero, Invernizzi spicy DOP gorgonzola. V

The extra touch from our market:

The buffalo milk mozzarella Dairy of Eataly | + 3

Spicy Saporello Sap | + 3

Anchovies Scalia | + 2,5

SPECIALI

CALZONE | 15
Antonella 100% Italian pulp, Alan Farm fiordilatte mozzarella, mushrooms and Prelibato Villani ham.

CALZONE APERTO DA NORD A SUD | 18
Juniper Valdostana coppa Maison Bertolin, salted turnip greens and burrata cheese Ignalat.

PIZZOLO IN CROSTA CON SALSICCIA, CICORIA E PROVOLA | 16
Gennari PDO Parmigiano Reggiano crust stuffed pizza, with sautéed chicory, sausage from Eataly's butcher's shop and provola cheese.

The pizzeria of Eataly is awarded with 2 segments in the Gambero Rosso Pizzerias of Italy of 2022 Guide. Our pizza is cooked at high temperature in a wood-fired Marana oven.

I DOLCI

TIRAMISÙ | 7
Mambelli mascarpone cream, Giovanni Moro lady fingers dipped in Pausa Caffè coffee and Venchi bitter cocoa.

BABÀ NAPOLETANO | 7
Babà from the Lisita Pastry Shop with custard.

CANNOLO CLASSICO | 6
with sheep's milk ricotta and chocolate flakes from the Lisita Pastry Shop.

GELATO ALLA CREMA | 7
from the Lisita Pastry Shop with Fabbri sour cherries in syrup.

AFFOGATO AL CAFFÈ | 7
cream ice-cream drowned in coffee from the Lisita Pastry Shop.

TORTA DI ROSE | 8
Rose cake with cream ice cream from the Lisita Pastry Shop.

I VINI

Le Bollicine / Sparkling	125 ml	750 ml
MARTA PASSERINA SPUMANTE BRUT San Giovanni Passerina Marche	6	22
PROSECCO DOC Ronco Belvedere Glera Veneto	5	22
IL FRESCO PROSECCO ROSÉ DOC MILLESIMATO BRUT Villa Sandi Glera, Pinot Nero Veneto	6,5	22

I Bianchi / White	125 ml	750 ml
PECORINO COLLINE PESCARESI IGP Poderi Marchesi Migliorati Pecorino Abruzzo	5	22
BOTTEGA VINAI GEWURZTRAMINER ALTO ADIGE DOC Casit Gewurztraminer Alto Adige	7	25
SERROCIELO FALANGHINA DEL SANNIO DOC Feudi di San Gregorio Falanghina Campania	7,5	28
RIBOLLA GIALLA COLLIO DOC Borgo Conventi Ribolla Gialla Friuli	7,5	25

I Rossi / Red	125 ml	750 ml
TENUTA DELLA IORIA CESANESE DEL PIGLIO DOCG Casale della Ioria Cesanese Lazio	6	22
CHIANTI DOCG Certosa di Belriguardo Sangiovese Toscana	5	22
MARNE BRUNE NEBBIOLO D'ALBA DOC Fontanafredda Nebbiolo Piemonte	8	33
ETNA ROSSO DOC Planeta Nerello Mascalese Sicilia	9	35

L'APERITIVO ITALIANO

APEROL CAMPARI

APEROL SPRITZ con Aperol, prosecco DOC Ronco Belvedere, acqua Bolle Lurisia e fetta d'arancia.	6
CAMPARI SPRITZ con Bitter Campari, prosecco DOC Ronco Belvedere, acqua Bolle Lurisia e fetta d'arancia	6
AMERICANO con Campari, Vermouth Rosso di Torino Montanaro, acqua Bolle Lurisia, scorza di limone e fetta d'arancia.	8

LE BEVANDE

Alla Spina / On tap	300 ml	500 ml
PILSNER URQUELL Pils 4.4% Pilsner Urquell	5	7
GRAN RISERVA RED Vienna Lager 5.2% Peroni	6	8
NAZIONALE 4.8 Blonde Ale 4.8% Baladin	5	7
BEER OF THE DAY Ask our guys	6	8

In Bottiglia / Bottle Beer	750 ml
SUPER Belgian Strong Ale 8% Baladin corposa e carica di profumi	13
ISAAC Blanche 5% Baladin delicata e speziata	15

Soft drinks	400 ml
LURISIA STILL AND SPARKLING WATER "ALUMINIUM" Lurisia 750 ml stille o bolle	2,5
GAZZOSA, CHINOTTO, ARANCIATA, ACQUA TONICA DI CHINOTTO Lurisia 275 ml	3
LIMONATA Niasca Portofino 250 ml	3
MOLECOLA 330 ml Classic or sugar free	3
After meal drinks	
AMARO AVERNA Averna	4
AMARO RISERVA SPECIALE Braulio	4
LIMONCELLO SICILIA Vincenzi	4
MIRTO ROSSO DI SARDEGNA Silvio Carta	4
GRAPPA DI VINACCIA BIANCA Fondator Trussoni	4
GRAPPA DI VINACCIA GIALLA Fondator Trussoni	4
CAFFÈ ILLY	1,8