



GLUTEN FREE MENU

EATALY

Our cuisine is rooted in seasonality and Italian traditions, creating simple and flavorful dishes that highlight the taste of quality market ingredients.

gli Sfizi

SUPPLÌ POMODORO E MOZZARELLA (IPZ.) | 4,5

SUPPLÌ CACIO E PEPE (IPZ.) | 4,7

ARANCINO DI RISO (IPZ.) | 4,5
Rice arancino with beef ragù, peas and mushrooms

MONDEGHILI MILANESI E SALSA TARTARA | 8,5
Traditional Milanese-style meatballs served with tartar sauce

CROCCHETTA DI PATATE (IPZ.) | 4,5
Potato croquette with mozzarella

EATALY'S SPECIAL DISHES

PATATA FRITTA EATALY | 6,5
Untreated potatoes, prepared fresh every day, steamed and fried to order. Served with a Mediterranean sauce made of mayonnaise, mustard, anchovies, capers and rosemary-lemon salt

gli Antipasti

BRUSCHETTA CON POMODORO E BASILICO | 5
with tomato, basil and extra-virgin olive oil

BRUSCHETTA STRACCIATELLA E ALICI | 6,5
with stracciatella and anchovies

LA CRUDA | 16
150g Piedmontese Fassona beef, robiola cheese, rocket salad, capers and basil oil

CAPRESE CON BUFALA | 15
Cuore di bue tomato and Mozzarella di Bufala Campana PDO

INSALATA RUSSA | 6,5
Mixed vegetables with tuna and mayonnaise

CRUDO E BUFALA | 16
18-month aged Parma Ham PDO and Mozzarella di Bufala Campana PDO

VITELLO TONNATO | 12,5
Tuna, mayonnaise and capers

EATALY'S SPECIAL DISHES

TAGLIERE DI SALUMI E FORMAGGI | 18
Mortadella Bologna PGI, 18-month aged Parma Ham PDO, Coppa Piacentina PDO, Fontina cheese PDO, Gorgonzola PDO, Pecorino Toscano PDO served with white focaccia, fruit mustard and acacia honey



i Primi

SPAGHETTO EATALY | 14
Eataly spaghetti pasta with cherry tomatoes sauce

EATALY'S SPECIAL DISHES

SPAGHETTO EATALY CON BURRATA
Eataly spaghetti pasta with cherry tomatoes sauce and burrata

16,5



TAGLIATELLA AL RAGÙ | 16
Egg tagliatelle with Piedmontese Fassona beef ragù

MEZZI PACCHERI ALLA CARBONARA | 15,5
Mezzi paccheri with bacon, egg, Pecorino Romano PDO and black pepper

RAVIOLI CON CREMA DI ZUCCHINE E PECORINO | 15,5
Ravioli stuffed with mozzarella and dried tomatoes, creamed courgettes and Pecorino Romano PDO

RISOTTO ALLO ZAFFERANO | 16
Carnaroli rice, saffron, and Parmigiano Reggiano PDO

MEZZI PACCHERI ALLA PUTTANESCA DI TONNO | 16,5
Mezzi paccheri, yellow datterino tomato in juice, tuna, Taggiasca and Leccino olives and capers

TROFIE AL PESTO, PATATE E FAGIOLINI | 15
Trofie with pesto, potatoes, green beans and Parmigiano Reggiano PDO

i Secondi

PETTO DI POLLO ALLA GRIGLIA | 17
Grilled chicken breast served with roasted potatoes, cherry tomatoes and mixed salad

IL GIOTTO | 16
180g piedmontese Fassona beef hamburger served with roasted potatoes, tomatoes and mixed salad

POLPETTE AL SUGO | 16,5
Meatballs of piedmontese Fassona beef, with tomato pulp and grated Parmigiano Reggiano PDO, served with roasted potatoes

PANGIOTTO | 18
180g piedmontese Fassona beef hamburger, gentilina salad, tomato and mayonnaise served with roasted potatoes and bread

COTOLETTA DI TAGLIATA NEI GRISSINI | 24,5
200g breaded cutlet in water breadsticks with roasted pumpkin

ROASTBEEF CON RUCOLA E PARMIGIANO | 16
Roast beef, rocket salad and Parmigiano Reggiano PDO

TRANCIO DI TONNO ALLA GRIGLIA | 22
With roasted potatoes, mixed salad and cherry tomatoes

EATALY'S SPECIAL DISHES

LA TAGLIATA EATALY
Piedmontese Fassona steak 200g, with roast potatoes, tomatoes and mixed salad

22



le Insalate

INSALATA DI POLLO | 15,5
Mixed salad greens, chicken breast, steamed potatoes, semi-dried cherry tomatoes, mustard sauce and capers

INSALATA MEDITERRANEA | 15,5
Mixed salad, oil-cured tuna, hard-boiled egg, taggiasca and leccino olives, Parmigiano Reggiano PDO and semi-dried cherry tomatoes

INSALATA COLORATA | 14,5
Mixed salad, feta PDO, olives, red and yellow cherry tomatoes and oregano

INSALATA DI ORZO, POLLO E VERDURE | 14,5
Barley salad with chicken breast, carrots, courgettes, cherry tomatoes and basil

EATALY'S SPECIAL DISHES

SMERALDO
Mixed salad and Planet Farms fresh mix with shrimp, avocado, hard boiled egg, and mustard yogurt dressing

17



i Contorni

ROASTED POTATOES | 6
with fresh rosemary

FRENCH FRIES | 5,5

ROASTED PUMPKIN | 6,5

COURGETTES WITH MINT | 6

GRILLED VEGETABLES | 6,5

MIXED SALAD | 5,5
Small seasonal vegetable salad

TOMATO SALAD | 6

Red, yellow, and green striped datterino tomato salad

le Pizze

Our pizzas are cooked in a wood oven

MARGHERITA DI EATALY | 12

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

MARGHERITA EATALY CON BUFALA | 15

100% italian tomato pulp, Mozzarella di Bufala Campana PDO and extra-virgin olive oil

DIAVOLA | 15

100% italian tomato pulp, fiordilatte mozzarella, spicy salami and extra-virgin olive oil

CRUDO E FIORDILATTE | 16

100% italian tomato pulp, fiordilatte mozzarella and 18-month aged Parma Ham PDO

NAPOLI | 14

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

COTTO E OLIVE | 15

Fiordilatte mozzarella, ham, taggiasca and leccino olives and extra-virgin olive oil

QUATTRO FORMAGGI | 14

Fiordilatte mozzarella and scamorza cheese, gorgonzola PDO and fontina cheese PDO

CALZONE | 16

100% italian tomato pulp, fiordilatte mozzarella, mushrooms and ham

ORTOLANA | 15

Mozzarella fiordilatte, aubergines, courgettes and grilled peppers

PARMIGIANA | 15,5

100% Italian tomato pulp, fiordilatte mozzarella, aubergines, Parmigiano Reggiano PDO and basil

PESTO E ACCIUGHE | 15,5

Mozzarella fiordilatte, anchovies, pesto, pine nuts, lemon zest and basil

MORTADELLA, BURRATA E PISTACCHIO | 16

Mozzarella fiordilatte, Bologna PGI mortadella and chopped pistachios

EATALY'S SPECIAL DISHES

CAPRICCIOSA

100% italian tomato pulp, fiordilatte mozzarella, taggiasca and leccino olives, artichokes, mushrooms and ham

16



Add more topping from our market

Mozzarella fiordilatte
+ 2,5

Mozzarella di Bufala PDO
+ 2,5

Burrata
+ 3

Gorgonzola PDO
+ 2,5

Spicy salami
+ 3,5

Ham
+ 2,5

Parma ham PDO
+ 2,5

Artichokes
+ 1,5

Champignon mushrooms
+ 1,5

i Dolci e la Frutta

TIRAMISÙ AL PISTACCHIO | 6,5

Mascarpone cream, ladyfingers, and pistachios

CANNOLO RIPIENO | 5,9

With ricotta cheese, candied fruit or chopped pistachios

TORTA SACHER | 6,5

With apricot filling, glazed with dark chocolate

CHEESECAKE AL CIOCCOLATO | 5,9

Cheese mousse, chocolate ganache, and chocolate-hazelnut crumble

CHEESECAKE AI FRUTTI DI BOSCO | 5,9

Cheese mousse, berry jelly, and cinnamon crumble

MACEDONIA DI FRUTTA | 5,9

with fresh seasonal fruit

EATALY'S SPECIAL DISHES

TIRAMISÙ EATALY

Mascarpone cream, ladyfingers soaked in coffee and bitter cocoa

5,9



EATALY CHOSSES

Behind every dish there is a great story: get to know the producers we have chosen to create our dishes

RAZZA BOVINA PIEMONTESE
PRESIDIO SLOW FOOD
La Granda

POMODORI PELATI
DELLA SARDEGNA
Marca Antonella

DATTERINI IN SUCCO
DELLA PIANA DEL SELE
Così Com'è

* FULL LIST OF FROZEN OR DEEP FROZEN PRODUCTS AT ORIGIN:

RUSSIAN SALAD VEGETABLES - TUNA - BREAD - CROUTONS - PRAWNS - SUPPLÌ - ARANCINO - POTATO CROQUETTE - FRENCH FRIES - POTATOES - GREEN BEANS - SACHER CAKE - RICOTTA - MASCARPONE CREAM - WILD BERRY AND CHOCOLATE CHEESECAKE

FOR A COMPLETE LIST OF INGREDIENTS AND ALLERGENS, PLEASE REFER TO THE DEDICATED QR CODE: ASK OUR STAFF

i Vini, le Birre e le Bevande

Sparkling wines

	125ML	750ML
PROSECCO DOC Glera Ronco Belvedere Veneto	5	21
MAXIMUM BLANC DE BLANCS TRENTO DOC METODO CLASSICO Chardonnay Ferrari Lombardia	10	45

White and rosé wines

	125ML	750ML
GAVI DEL COMUNE DI GAVI DOCG Cortese Marchese Raggio Piemonte	6	24
GEWÜRZTRAMINER MERUS Gewürztraminer Tiefenbrunner Trentino Alto Adige	7	28
SERROCIELO FALANGHINA DEL SANNIO DOC Falanghina Feudi di San Gregorio Campania	8	32
RIBOLLA GIALLA COLLI ORIENTALI DEL FRIULI DOC Ribolla Gialla Le Vigne Di Zamò Friuli Venezia Giulia	7	28
ROSATO NEGROAMARO SALENTO BIO Negroamaro Trullo di Noha Puglia	6	24

Red wines

	125ML	750ML
LANGHE NEBBIOLO EBBIO Nebbiolo Fontanafredda Piemonte	10	42
PRIMITIVO SALENTO IGT Primitivo Trullo di Noha Puglia	5	21
MONTEMASSI CHIANTI CLASSICO DOCG Sangiovese Colombaio di Cencio Toscana	10	42
CARILLO PINOT NERO Pinot Nero Freccia Rossa Lombardia	8	32

Mezzine

	375ML
RAIMONDA BARBERA ALBA DOC Barbera Fontanafredda Piemonte	12
VERDICCHIO DEI CASTELLI DI JESI DOC Verdicchio Buscareto Marche	15
OTELLINO NERODILAMBRUSCO LAMBRUSCO EMILIA IGT Lambrusco Ceci Emilia Romagna	13
PROSECCO BRUT BIANCAVIGNA Glera BiancaVigna Veneto	15

Water

ACQUA NATURALE 750 ML 3,5
ACQUA FRIZZANTE 750 ML 3,5

Draft Beers

L'IPPA 350 ML 7 5,5% IPA Baladin
NAZIONALE LEGGERA 350 ML 7 3,2% Blonde Ale Baladin

Bottled Beers

NAZIONALE GLUTEN FREE 330 ML 7 6,5% Blonde Ale Baladin
BOTANIC ANALCOHOLIC 330 ML 7 Alcohol-free < 0,5% Baladin

Soft Drinks

COLA 330 ML | 4,5
Eataly

COLA ZERO ZUCCHERI 330 ML | 4,5
Eataly

VIVACE 330 ML | 4,5
with Italian orange juice | Eataly

LIMONATA 330 ML | 4,5
with Italian lemon juice | Eataly



GAZZOSA E CHINOTTO 275 ML | 4
Lurisia

LEMON TEA, PEACH TEA, GREEN TEA 330 ML | 4
Tè BioGalvanina

ESPRESSO COFFEE | 2,5

Wine contains sulfites - Beer contains gluten

SERVICE CHARGE PER PERSON | 2,5
PRICES ARE IN EUROS