

LAPERITIVO

For two people

What do you want to drink?

2 LUPPOLA DRAFT BEERS	14
2 GLASSES OF SPARKLING WINE	16
2 APEROL SPRITZ o CAMPARI SPRITZ	18

They will be served with...

ONE FOCACCIA AL PADELLINO,
TOMATO, *IL PARCO* BUFFALO
MOZZARELLA DOP FROM
CAMPANIA AND BASIL

IF YOU WANT... Served with focaccia breadsticks

PESTO	3,5
HUMMUS DI CECI	3,5
GAZPACHO DI POMODORO	3,5
ASSAGGIATI TUTTI	10

EATALY'S ALL-YOU-CAN-EAT BREAD AND SERVICE GUYS | 26

PRICES ARE IN EUROS | WINE CONTAINS SULFITES. BEER CONTAINS GLUTEN. |
IF YOU WANT TO KNOW THE ALLERGEN INGREDIENTS IN THE DISHES CONSULT THE INFORMATION,
ASK OUR GUYS WHERE IT IS LOCATED.

E A T A L Y ALL'APERTO

LA FOCACCIA AL PADELLINO

Dough with stone-ground flours marine mill, slow rising and baking in a
24-cm round iron baking pan to make it soft inside and crispy outside.

TRE POMODORI Tomato sauce, <i>Il Parco</i> Buffalo mozzarella DOP from Campania, yellow, red and picadilly tomatoes.	8,50
L'ORTO ESTIVO Zucchini Trombetta cream, yellow datterino tomatoes, frigitelli and <i>Il Parco</i> Buffalo mozzarella DOP from Campania.	10,00
GENOVESE <i>Il Parco</i> Buffalo mozzarella DOP from Campania, Pesto di Prà, green beans and basil.	10,50
MARINARA Tomato sauce, <i>Il Parco</i> Buffalo mozzarella DOP from Campania, anchovies and taggiasca olives.	12,50
MORTADELLA <i>Il Parco</i> Buffalo mozzarella DOP from Campania, <i>Villani's</i> mortadella and pistachio pesto.	12,50
PARMA <i>Il Parco</i> Buffalo mozzarella DOP from Campania, 20 months aged <i>Eli</i> Parma raw ham and semi-dry tomatoes.	12,50



Scan to view
our online Menu

for any questions or doubts
ask our staff

I TAGLIERI

TASTE Milano <i>Villani</i> salami, <i>Il fiorino</i> pecorino cheese, taralli with sun-dried tomatoes, green olives, gazpacho and focaccia breadsticks.	10
EAT <i>Eli</i> 20 months aged Parma Raw ham, <i>Villani</i> mortadella, <i>Il Parco</i> Buffalo mozzarella DOP from Campania, green olives, semi-dry tomatoes, pesto and focaccia breadsticks.	16,50
SHARE <i>Villani</i> Milano salami and mortadella, <i>Eli</i> 20 months aged Parma Raw ham, <i>Il Parco</i> Buffalo mozzarella DOP from Campania, <i>Il Fiorino</i> pecorino cheese, giardiniera, chickpea hummus and focaccia breadsticks.	26

LA CUCINA

FOCACCIA BURRO E ACCIUGHE Focaccia al padellino, mountain butter and <i>Scalia</i> anchovies.	8,5
CAPRESE AI TRE POMODORI Yellow, red and picadilly tomatoes with <i>Il Parco</i> Buffalo mozzarella DOP from Campania.	10,5
CAPONATINA DI VERDURE E TONNO ALALUNG SOTT'OLIO Fresh vegetables Caponata, pine nuts and albacore tuna in <i>Sangiolaro</i> olive oil.	12,5
LA CRUDA <i>la Granda</i> raw meat, <i>Azienda Agricola Gambaro</i> symbiotic salad, Guérande salt and <i>Roi</i> extra virgin oil.	12,5
ROASTBEEF E VERDURE CROCCANTI <i>La Granda</i> Roastbeef, seasonal vegetables salad with mustard and lemon.	13,5

LAIT ICE CREAMS

STRAWBERRY Mountain fiordilatte, fresh strawberries and whipped cream.	7
AFTER 8 Mountain fiordilatte, <i>Moncalieri</i> white mint syrup, chocolate and whipped cream.	7
GIANDUJA Round gentile hazelnut, mountain fiordilatte, gianduja cream and hazelnut crumbs	7
3 TASTES Fiordilatte, cream, pistachio, hazelnut, stracciatella, chocolate or lemon	5
GRANITA Mint and lemon	5

SOFT DRINKS

CHINOTTO; ARANCIATA;
ACQUA TONICA DI CHINOTTO
Lurisia | 275 ml

LIMONATA, MANDARINATA
Niasca Portofino | 250 ml

MOLECOLA
Classic or sugar-free | 330 ml

ACQUA BOLLE/STILLE
Lurisia | 500 ml

ACQUA MICROFILTRATA CULLIGAN
Microfiltrata *Culligan* | 750 ml

ESPRESSO AL TAVOLO
1882 Vergnano

3,5

3,5

3,5

1,5

2

1,8

DRAFT BEERS

DEA
Luppola | Liguria | 4.7% | Golden Ale

FLORA
Luppola | Liguria | 4.7% | Whitebeer

CIRCE
Luppola | Liguria | 5.4% | Amber Ale

LUPPOLA OSPITA
Chiedi ai nostri ragazzi la birra del mese

300 ml

5,5

5,5

5,5

5,5

BEERS TAKE AWAY 5€

LUPPOLA BY THE LITER

Choose
you beer

1	LITER	14
2	LITRES	26
3	LITRES	36

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WINES

Sparkling Wines

PROSECCO VALDOBBIADENE DOCG
SUPERIORE MILLESIMATO
Glera | *Villa Sandi* | Veneto

ALTA LANGA DOCG
BLANC DE BLANCS Metodo Classico
Chardonnay | *Fontanafredda* | Piemonte

DUBL FALANGHINA Metodo Classico
Falanghina | Feudi di San Gregorio | Campania

FRANCIACORTA SATÈN DOCG
Chardonnay | *Contadi Castaldi* | Lombardia

125 ml

5

8

6

6

750 ml

24

38

28

38

White and rosé wines

SPENSIERATA RIESLING
SAUVIGNON PIEMONTE DOC
Riesling, Sauvignon | *Fontanafredda* | Piemonte

VIGNETI DELLE DOLOMITI
SOLARIS IGT "NARAN SOLARIS"
Solaris | *Pravis* | Trentino

PIGATO RIVIERA LIGURE DI PONENTE DOC
Pigato | *Laura Aschero* | Liguria

SOLEROSE LANGHE ROSATO DOC
Nebbiolo | *Fontanafredda* | Piemonte

5

7

7

5

24

28

28

24

Red Wines

ROSSESE DOC RIVIERA LIGURE DI PONENTE
Rossese | *Durin* | Liguria

PRIMITIVO SALENTO IGT
Primitivo | *Trullo di Noha* | Puglia

6

5

28

24

GLI AMARI E I DIGESTIVI

AMARO AVERNA RISERVA DON SALVATORE
Averna | Sicilia

AMARO BRAULIO RISERVA SPECIALE
Averna | Lombardia

LIMONCELLO SICILIA
Vincenzi | Piemonte

MIRTO ROSSO DI SARDEGNA
Silvio Carta | Sardegna

GRAPPA BIANCA LA BRANDA
Montanaro | Piemonte

GRAPPA GIALLA DEL PIEMONTE
Montanaro | Piemonte

40 ml

5

5

4

4

4

4

EAT ALY
ALL'APERTO