

EATALY

gli Sfizi

SUPPLÌ POMODORO

E MOZZARELLA (1pz.) | 4,5

Fried rice ball filled with tomato and mozzarella

ARANCINO DI RISO (1pz.) | 4,5

Rice arancino with beef ragù, peas and mushrooms

CROCCHETTA DI PATATE (1pz.) | 4,5

Potato croquettes with mozzarella

GLUTEN FREE MENU



gli Antipasti

BRUSCHETTA CON POMODORO

E BASILICO | 5

with tomato, basil and extra-virgin olive oil

LA CRUDA | 16

150g piedmontese Fassona beef from *La Granda* with chopped capers, anchovies and dried tomatoes on crusty bread

CAPRESE CON BUFALA | 14

Cuore di bue tomato

and *Il Parco* PDO buffalo mozzarella

INSALATA RUSSA | 6,5

Mixed vegetables with tuna

and *Cereal Terra* mayonnaise

CRUDO E BUFALA | 16

18-month aged *Eli prosciutti* PDO Parma Ham and *Il Parco* PDO buffalo mozzarella

TAGLIERE DI SALUMI E FORMAGGI | 18

Negrini PGI Mortadella Bologna,

18-month aged *Eli prosciutti* PDO Parma Ham,

Giordano PDO coppa piacentina,

Coop latte fontina PDO fontina cheese,

Invernizzi PDO spicy gorgonzola,

Il Fiorino PDO pecorino toscano served

with white focaccia, fruit mustard

from *Luccini* and acacia honey

VITELLO TONNATO | 12

Tuna, *Cereal Terra* mayonnaise and capers

i Primi

SPAGHETTO EATALY | 13,9

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

SPAGHETTO EATALY CON BURRATA | 15,9

PGI Gragnano spaghetti pasta, *Così Com'è* red datterino tomato, extra virgin olive oil, sicilian whole salt and *Ignalat* burrata

MEZZI PACCHERI CON SPADA POMODORO, OLIVE E CAPPERI | 16

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

TAGLIATELLE AL RAGÙ | 14,9

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

RAVIOLI AI PORCINI | 15

Stuffed with porcini mushrooms with butter, sage and PDO *Parmigiano Reggiano*

RISOTTO WITH BONARDA AND SAUSAGE | 15,5

Carnaroli rice selection *I Fontanili*

Riserva San Massimo, *Bonarda Canina Valtidone*,

La Granda sausage and black pepper

SOUP OF THE DAY | 12

Soup with broad beans, borlotti beans, cannellini beans, peas, pearl barley, chickpeas, lentils and bread croutons

i Secondi

PETTO DI POLLO ALLA GRIGLIA | 16
Grilled *La Granda* chicken breast served with roasted potatoes, mixed salad and cherry tomatoes

IL GIOTTO | 15,5
180g piedmontese fassona beef hamburger from *La Granda* 180gr served with roasted potatoes and tomatoes and mixed salad

POLPETTE AL SUGO | 16,5
Meatballs of piedmontese fassona beef from *La Granda* with *Antonella* tomato pulp and PDO Pecorino romano, served with roasted potatoes

PANGIOTTO | 17
180gr 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 DI TAGLIATA NEI GRISSINI | 24,5
La Granda cutlet 200gr breadcrumbs in water breadsticks with roasted pumpkin

LA TAGLIATA | 22
200gr piedmontese fassona tagliata steak from *La Granda*, accompanied by roasted potatoes, mixed salad and cherry tomatoes

le Insalate

INSALATA GORGONZOLA, PERE E NOCI | 15
Mixed salad greens, pears, *Invernizzi Si* PDO spicy gorgonzola, walnuts and yogurt sauce

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 *Gennari* PDO Parmigiano Reggiano and semi-dried cherry tomatoes

EATALY PICCOLA | 5,5
Small seasonal vegetable salad

i Contorni

ROASTED POTATOES | 6
with fresh rosemary

FRIED POTATOES | 5

ROASTED PUMPKIN WITH ROSEMARY | 6,5

le Pizze

Our pizzas are cooked in a wood oven

ORIGINALE DI EATALY | 12
Antonella 100% italian tomato pulp, *Ignalat* fiordilatte mozzarella and extra-virgin olive oil

BUFALA | 14
Antonella 100% italian tomato pulp, *Il Parco* PDO buffalo mozzarella and extra-virgin olive oil

DIAVOLA | 14
Antonella 100% italian tomato pulp, *Ignalat* fiordilatte mozzarella, *Sap* spicy sausage and extra-virgin olive oil

CAPRICCIOSA | 15
Antonella 100% italian tomato pulp, *Ignalat* fiordilatte mozzarella, taggiasca olives, artichokes, mushrooms and *Villani* ham

NAPOLI | 13,5
Antonella 100% italian tomato pulp, *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* PDO spicy gorgonzola and *Coop latte fontina* PDO fontina cheese

CALZONE | 14,5
Antonella 100% italian tomato pulp, *Ignalat* fiordilatte mozzarella, mushrooms and *Villani* ham

CRUDO E FIORDILATTE | 15
Antonella 100% italian tomato pulp, *Ignalat* fiordilatte mozzarella and 18-month aged *Eli Prosciutti* PDO Parma Ham

ZUCCA FUNGHI E OLIVE | 15
Ignalat fiordilatte mozzarella, pumpkin, mushrooms and olives

MORTADELLA, BURRATA E PISTACCHIO | 15
Ignalat fiordilatte mozzarella and burrata, PGI Mortadella Bologna and chopped pistachios

— Add more topping from our market —

Mozzarella fiordilatte *Ignalat* | + 2,5

Buffalo mozzarella *Il Parco* | + 2,5

Burrata *Ignalat* | + 3

Spicy sausage *Sap* | + 2,5

Parma Ham *Eli Prosciutti* | + 2,5

Spicy gorgonzola *Invernizzi Si* | + 2,5

Ham *Villani* | + 2,5

Artichokes + 1,5

Champignon mushrooms + 1,5

i Dolci e la Frutta

TIRAMISÙ EATALY | 5,9

Mascarpone cream, coffee-soaked ladyfingers and dark cocoa

CANNOLO RIPIENO | 5,9

Cannolo with ricotta cheese

*Your choice of: candied fruit/chopped pistachios

MACEDONIA DI FRUTTA | 5,9

Seasonal fresh fruits

CHEESE CAKE AL CIOCCOLATO | 5,9

Cheese mousse, chocolate ganache and chocolate and hazelnut crumble

CHEESE CAKE AI FRUTTI DI BOSCO | 5,9

Cheese mousse, berry jelly and cinnamon crumble

TORTA SACHER | 6,5

with apricot jam filling, glazed with dark chocolate



ESPRESSO | 2,5

i Vini

le Bollicine

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

i Bianchi

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

i Rosati

	125ML	750ML
ROSERI VALTENESI RIVIERA	8	32
DEL GARDA CLASSICO DOP CHIARETTO		
Groppello, Barbera, Sangiovese, Marzemino		
Ca' Maiol Lombardia		

i Rossi

	125ML	750ML
LANGHE NEBBIOLO EBBIO	10	42
Nebbiolo Fontanafredda Piemonte		
PRIMITIVO SALENTO IGT	5	21
Primitivo Trullo di Noha Puglia		
VALPOLICELLA RIPASSO	10	42
Corvina, Corvinone, Rondinella Corte Giara Veneto		
MONTEMASSI CHIANTI CLASSICO DOCG	10	42
Sangiovese Colombaio di Cencio Toscana		

Mezzine

	375ML
COSTAMOLINO VERMENTINO	12
DI SARDEGNA DOC	
Vermentino Argiolas Sardegna	
RAIMONDA BARBERA ALBA DOC	12
Barbera Fontanafredda Piemonte	
OTELLINO NERODILAMBRUSCO	13
LAMBRUSCO EMILIA IGT	
Lambrusco Ceci Emilia Romagna	

le Birre

le Birre in bottiglia

MENABREA	6
4,8% Premium lager 330 ml	
BOTANIC ANALCOHOLIC	7
Alcohol-free < 0,5% Baladin 330 ml	
VIAEMILIA	7
5% Italian pilsner Birrificio del Ducato 330 ml	
NAZIONALE FORTE	7
7,5% IPA Baladin 330 ml	
NAZIONALE BIANCA	7
5% Blanche Baladin 330 ml	
NAZIONALE GLUTEN FREE	7
6,5% Blonde Ale Baladin 330 ml	
L'IPPA	7
5,5% IPA Baladin 330 ml	

le Birre alla spina

BALADIN SUPER	6,5
8% Belgian Strong Ale 300 ml	
BALADIN ISAAC	7
5% Blanche 330 ml	

Acqua e Bibite

ACQUA FRIZZANTE O NATURALE	3,5
Lurisia 750 ml	
CHINOTTO, ARANCIATA, GAZZOSA, TONICA	3,8
Lurisia 275 ml	
MOLECOLA	4
Classica o senza zucchero 330 ml	
TÈ LIMONE, TÈ PESCA, TÈ VERDE	3,8
Tè BioGalvanina 355 ml	

EATALY BREAD AND THE SERVICE | 2,5

WINE CONTAINS SULFITES - BEER CONTAINS GLUTEN

LIST OF THE FROZEN PRODUCT OR BLAST CHILLED AT ORIGIN: BRUSCHETTA, WHITE FOCACCIA, BREAD CROUTONS, SUPPLI, ARANCINO DI RISO, POTATO CROQUETTES, SWORD FISH, SESAME BREAD, MIXED VEGETABLES, INSALATA RUSSA, STEAMED POTATOES, RICOTTA FOR CANNOLI, MASCARPONE CREAM, FRENCH FRIES, CHOCOLATE AND BERRY CHEESECAKE, SACHER TORTE, BREAD. LIST OF INGREDIENTS, ALLERGENS AND CHARACTERISTICS ON DEDICATED QR CODE. ASK OUR STAFF WHERE TO FIND IT. PRICES ARE IN EUROS.