

## L'aperitivo italiano

CRODINO XL | 5  
Crodino blonde or red

CAMPARI SPRITZ | 8  
Campari, prosecco, soda

SPRITZ CYNAR | 9  
Cynar, prosecco, soda

APEROL SPRITZ | 8  
Aperol, prosecco, soda

AMERICANO | 8  
Campari, vermouth rosso, soda

# gli Antipasti

### SPECIAL ROMAN CUISINE

#### SUPPLÌ

- Rice, tomato and mozzarella | 3,5 V
- Rice, pecorino romano and black pepper | 4 V
- Rice, tomato, bacon and pecorino romano | 4
- 'Nduja | 4
- Try them all | 13,9

#### FOCACCIA DI GRANO DURO ALL'OLIO E ORIGANO | 5,5 V

Hard wheat bio flour *Senatore Cappelli* flatbread, oregano and extra-virgin olive oil

#### TORTA DI CECI CLASSICA | 5 V NG

Chickpea flour *Alce Nero* and pepper

#### TORTA DI CECI RIPIENA | 7,5 NG

Chickpea flour *Alce Nero*, ham and bufala mozzarella

#### HUMMUS DI FAGIOLI BORLOTTI E BARBABIETOLA | 7,9 V

*Alce Nero* borlotti bean and beetroot hummus with *Planet Farms* salad and corn and *Alce Nero Senatore Cappelli* durum wheat crumble. **A special dish by Chef Simone Salvini.**

#### PATATA FRITTA EATALY | 6,9 NG

Unprocessed Avezzano potatoes, prepared fresh every day, steamed and fried. Paired with a Mediterranean sauce made with mayonnaise, mustard, anchovies and capers

Also try it with *cacio & pepe* | 8,9 V NG

#### FRITTO DI ACCIUGHE DI MONTEROSSO | 12,9

With anchovies caught in the Ligurian Sea

#### CRUDO E BUFALA | 18,9 NG

20-month-aged Prosciutto di Parma ham PDO *San Nicola* and 250 g Mozzarella di Bufala Campana PDO *Collebianco*

### I PIATTI DA NON PERDERE

#### CAPRESE EATALY V

Salad with 3 varieties of tomato, served with 250 g *Collebianco* Mozzarella di Bufala Campana PDO, sweet velvety yellow datterino tomato by *Così Comè*, basil and croutons

18,9



## i Taglieri

#### CONTADINO | 18,9

Mortadella Bologna PGI, prosciutto crudo from Parma PDO, burrata cheese and warm flatbread

#### GASTRONOMICO | 24,9

Prosciutto crudo from Parma PDO, Mortadella Bologna IGP, burrata cheese, warm flatbread, savory chickpea pie, *La Granda* bacon, bruschetta and supplì

# i Primi

All our first courses can be prepared with gluten-free pasta. Please note that traces of gluten may be present due to kitchen handling.

## SPAGHETTO EATALY | 12,9 ✓

Eataly Spaghetti of Gragnano IGP and *Così Com'è* datterino tomato sauce

## SPAGHETTO EATALY CON BURRATA | 15,9 ✓

Eataly Spaghetti of Gragnano IGP, *Così Com'è* datterino tomato sauce with burrata cheese

## TROFIE AL PESTO | 14,9 ✓

*Sori Novella* Trofie with *Italpesto* Genoese pesto

## TORTELLO DI PATATE | 18,9

Tortello from pastificio *Triglia*, filled with potatoes, served with butter, sage and parmesan cheese PDO

## SCIALATIELLO AI FRUTTI DI MARE | 19,9

Fresh *Girardi* scialatiello pasta with mussels, lupini clams, cuttlefish and red datterino tomato sauce from *Così Com'è*

Try it in the pan-fried version to share | 38

Minimum 2 persons

### SPECIAL ROMAN CUISINE

#### MEZZA MANICA ALLA AMATRICIANA | 15,9

Monograno *Felicetti* mezza manica pasta with red datterino tomato sauce from *Così Com'è*, *La Granda* guanciale pork cheek, *Fratelli Pinna* Pecorino Romano PDO hard cheese and *Mercante di Spezie* pepper

#### MEZZA MANICA ALLA CARBONARA | 15,9

Monograno *Felicetti* mezza manica pasta with *La Granda* guanciale pork cheek, *Fratelli Pinna* Pecorino Romano PDO hard cheese and *Mercante di Spezie* pepper

#### TONNARELLO CACIO E PEPE | 15,9 ✓

Fresh *Girardi* tonnarello with *Fratelli Pinna* Pecorino Romano PDO hard cheese and *Mercante di Spezie* pepper

### MUST-TRY DISHES

#### SPAGHETTO GIALLO DI CARLO CRACCO ✓

Spaghetti made from 100% Italian wheat by Eataly, with a velvety yellow datterino tomato sauce, San Marzano Agro Sarnese-Nocerino PDO tomato. **A special dish by Carlo Cracco**

14,9



# i Secondi e i Contorni

**PANGIOTTO** | 18   
Seeds bun made fresh from our bakery, piedmontese Fassona breed burger, smoked scamorza cheese, lettuce, tomato and mayonnaise, served with our deep-fried organic potatoes

**BISTECCA** | 59,9 **NG**   
Piedmontese breed beef steak 1 kg served with our deep-fried organic potatoes  
As wine pairing we recommend:  
**CAROBIO CHIANTI CLASSICO DOCG**,  
Tenuta Carrobbio | 7 by the glass

## SPECIAL ROMAN CUISINE

**POLPETTE ALLA ROMANA** | 17,9  
Meatballs stewed with *Antonella* 100% Italian tomatoes and *Fratelli Pinna* Pecorino Romano PDO cheese

**POLPETTE ALLA AMATRICIANA** | 19,9  
Meatballs stewed with *Antonella* 100% Italian tomatoes, crispy *La Granda* guanciale pork cheek and *Fratelli Pinna* Pecorino Romano PDO cheese

**ORATA UVETTA E PINOLI** | 24,9  
Sea bream fillet en papillote with sweet and sour sauce, featuring *Così Com'è* red datterino tomatoes in their juice, onion, *Ventura* pine nuts and raisins

## MUST-TRY DISHES

**TAGLIATA EATALY** **NG** 

Sliced Piedmontese breed beef steak served with arugula, Grana Padano PDO and balsamic vinegar reduction

**24,9**



## i Contorni

**FOGLIE E POMODORI** | 6,9 **V NG**  
*Planet Farms* bright salad leaf mix and tomatoes

**VERDURE AL FORNO** | 7 **V NG**  
eggplants, peppers and courgettes

**PATATA FRITTA EATALY** | 6,9 **NG**

Unprocessed Avezzano potatoes, prepared fresh every day, steamed and fried. Paired with a Mediterranean sauce made with mayonnaise, mustard, anchovies and capers

Also try it with *cacio & pepe* | 8,9 **V NG**

## le Insalate

**MEDITERRANEA** | 15,9 **V**  
A lively mix of *Planet Farms* salad greens with burrata cheese, cherry tomatoes, semi-dried tomatoes from De Carlo, sweet cruschi peppers from Masseria Mirogallo, basil, crumbled taralli from Frutti del Grano and a Roi olive dressing

**CESARINA** | 15,9  
*Planet Farms* bright salad leaf mix, grilled chicken breast, shaved Grana Padano PDO, croutons and dressing with yogurt and mustard

# le Pizze

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

## MARINARA | 7 V

100% Italian tomato sauce, fresh garlic and oregano

## MARGHERITA EATALY | 9,9 V

100% Italian tomato sauce, mozzarella and extra-virgin olive oil

## MARGHERITA EATALY CON BUFALA | 12,9 V

100% Italian tomato sauce, bufala mozzarella and extra-virgin olive oil

## NAPOLI | 12

100% Italian tomato sauce, mozzarella, anchovies and capers

## DIAVOLA | 12,9

100% Italian tomato sauce, mozzarella and spicy salami

## COTTO E FUNGHI | 13,9

Mozzarella cheese, ham and mushrooms

## 4 FORMAGGI | 14,9 V

Mozzarella, Gorgonzola DOP blue cheese, Bra cheese PDO and smoked scamorza cheese

## CAPRICCIOSA | 14,9

100% Italian tomato sauce, mozzarella, artichokes in oil, olives, ham and mushrooms

## PARMA | 15

100% Italian tomato sauce, mozzarella and prosciutto crudo from Parma PDO

## ORTOLANA | 15 V

Mozzarella, roasted peppers and aubergines, semi-dried cherry tomatoes and olives

## COTTO E ZUCCHINE | 17,9

Creamed courgettes, fried courgettes, mozzarella, ham, Grana Padano PDO shavings and citrus dressing

### SPECIAL ROMAN CUISINE

## **FIORI DI ZUCCA E ALICI** | 17,9

Fior di latte mozzarella, courgette flowers, *Vicente Marino* anchovies, stracciatella soft cheese and lemon zest

# le Pizze

Eataly Firenze pizzeria has been mentioned in the Gambero Rosso Pizzerie d'Italia guide 2024 and ranked 9th in the 50 Top World Artisan Pizza Chains 2024. Eataly's pizza is cooked in Marana wood oven.

## le Speciali del territorio

### TOSCANA | 13,9 ✓

100% Italian tomato sauce, mozzarella, semi seasoned pecorino and fried sage

### MUGELLANA | 15,9

Mozzarella, potatoes, PGI fennel salami and semi seasoned pecorino

#### MUST-TRY DISHES

#### **FIRENZE**

Mozzarella, *Falaschi* sausage from San Miniato, *Il Fiorino* pecorino cheese with truffle and mushrooms

**18,9**



### MENU SCROCCHIARELLA

#### PIZZA OF YOUR CHOICE

with crunchy hard wheat dough Senatore Cappelli

#### PATATA FRITTA EATALY

our iconic potato from Avezzano, fried on the spot

#### SOFT DRINK OR BEER 330ml

**19,9**

AN ADDITIONAL TOUCH DIRECTLY FROM OUR MARKET:

Bufala mozzarella | +3

Prosciutto from Parma PDO | +5

Burrata cheese | +3,5

Ham | +3,5

## il Calzone verticale

### MORTADELLA, BURRATA E PISTACCHIO | 14

Mortadella *Villani*, burrata, arugula and pistachio grain *Ventura*

### CAPRESE | 13,9 ✓

Beefsteak tomato, rocket, *Collebianco* mozzarella di bufala campana PDO and genoese pesto


### CRUDO E MOZZARELLA | 17,9

Prosciutto from Parma *San Nicola*, mozzarella, tomatoes, arugula and oregano

If you want to know the allergens contained as ingredients or as contaminants, please consult the information at the bottom of the menu

## ORGANIC BREAD AND SERVICE | 2,5

### LEGEND

 Slow Food\* - Presidio Slow Food  
Presidio

V - Vegetarian

NG - Without gluten-containing ingredients, but contamination due to kitchen handling cannot be excluded.

Discover the dedicated menu for gluten-free products:



### ALLERGENS

If you want to know the allergens contained as ingredients or as contaminants, please consult the information by scanning this qr code:



### FROZEN PRODUCTS

Suppli, anchovies, chicken livers, potato tortello, sea bream fillet and enkir bun are freshly sourced, processed and blast chilled at  $-18^{\circ}\text{C}$  in our kitchen to preserve all the organoleptic qualities or purchased frozen from selected suppliers. Some ingredients shown on the menu may vary depending on the availability and seasonality of the products, or be sourced from suppliers other than those specified in order to ensure the highest quality of our dishes at all times. Our staff is always available for any clarification on the matter. Prices are in euro.