

I VINI

Le Bollicine

	125 ml	750 ml
PROSECCO DOC Glera <i>Ronco Belvedere</i> Veneto	5	24
ALTA LANGA DOCG <i>Limited Edition</i> Pinot Nero, Chardonnay <i>Fontanafredda</i> Piemonte	7	33
MAXIMUM BLANC DE BLANCS TRENTO DOC BRUT Chardonnay <i>Ferrari</i> Trentino	9	40
FRANCIACORTA DOCG ROSÈ BRUT Pinot Nero <i>Giuseppe Vezzoli</i> Lombardia	8	38
IL FRESCO PROSECCO DOC ROSÈ MILLESIMATO BRUT Glera, Pinot Nero <i>Villa Sandi</i> Veneto	5	24
KK SPUMANTE DOSAGGIO ZERO <i>Metodo Classico</i> Chardonnay, Malvasia <i>Kante</i> Friuli Venezia Giulia	8	38

I Rosati

	125 ml	750 ml
ALIÈ ROSATO TOSCANA IGT Sirah, Vermentino <i>Frescobaldi</i> Toscana	5	24
CERASUOLO D'ABRUZZO DOC BIO Montepulciano <i>Poderi Marchesi Migliorati</i> Abruzzo	5	24

I Rossi

	125 ml	750 ml
NEGROAMARO SALENTO IGT BIO Negroamaro <i>Trullo Di Noha</i> Puglia	5	24
VIGNA I CORTINI PINOT NERO LANGHE DOC Pinot Nero <i>Castello Di Neive</i> Piemonte	10	48
BAROLO DOCG LA MORRA Nebbiolo <i>Brandini</i> Piemonte	10	56
MONTEMASSI CHIANTI CLASSICO DOCG Sangiovese <i>Colombaio Di Cencio</i> Toscana	6	28
AGLIANICO IRPINIA DOC Aglianico <i>Fonzone</i> Campania	5	24

I Bianchi

	125 ml	750 ml
MARIN RIESLING LANGHE DOC Riesling <i>Fontanafredda</i> Piemonte	7	33
NO NAME FRIULANO COLLI ORIENTALI DEL FRIULI DOC Friulano <i>Le Vigne Di Zamò</i> Friuli Venezia Giulia	6	28
GRILLO SICILIA DOC Grillo <i>Baglio Di Grisi</i> Sicilia	5	24
PRESTIGE LUGANA DOP Turbiana <i>Ca' Maiol</i> Lombardia	5	24
VERDICCHIO DI MATELICA DOC BIO Verdicchio <i>Collestefano</i> Marche	5	24
GAVI DOCG Cortese <i>Cascina Gemmarina</i> Piemonte	5	24
WINKL SAUVIGNON ALTO ADIGE DOC Sauvignon <i>Terlano</i> Trentino	8	38

LE BEVANDE

CHINOTTO, ARANCIATA, GAZZOSA, ACQUA TONICA DI CHINOTTO <i>Lurisia</i> 275 ml	3
LIMONATA <i>Niasca Portofino</i> 250 ml	3
MOLECOLA 330 ml Classica o senza zucchero	3
MOLECOLA BIMBO 330 ml senza caffeina	2,5
ACQUA <i>Lurisia</i> Bolle o Stille Lined Aluminium	330 ml 1 750 ml 1,8

L'APERITIVO ITALIANO

APEROL SPRITZ <i>Aperol</i> , prosecco e acqua frizzante	5,5
CAMPARI SPRITZ Bitter <i>Campari</i> , prosecco e acqua frizzante	5,5
AMERICANO vermouth rosso <i>Cinzano</i> , <i>Campari</i> e acqua frizzante	7,5
NEGRONI vermouth rosso <i>Cinzano</i> , <i>Campari</i> e <i>London Dry Gin</i>	8,5

LE BIRRE

Alla Spina

	330 ml	500 ml
KRONEN Forst	3,8	5,5
PERONI Peroni	3,8	5,5
NAZIONALE Artigianale, <i>Baladin</i>	4,5	6
SIXTUS Forst	200 ml 3 500 ml 6	

In Bottiglia

	330 ml	750 ml
NAZIONALE <i>Baladin</i> , birra artigianale Blonde Ale, 6,5%	5	13

VERMOUTH

VERMOUTH BIANCO TRADIZIONALE Fidel Ernesto	4
VERMOUTH CLASSICO BIANCO Carpano	4
ANTICA FORMULA Carpano	5

Gli Amari e le Grappe

AMARO AVERNA RISERVA "DON SALVATORE" Campari	40 ml 5
AMARO BRAULIO RISERVA SPECIALE Campari	5
LIMONCELLO DI SICILIA Vincenzi	4
MIRTO ROSSO DI SARDEGNA Silvio Carta	4
GRAPPA DI VINACCIA BIANCA Fondator Trussoni	4
GRAPPA DI VINACCIA GIALLA Fondator Trussoni	4

WINE CONTAINS SULPHITES - BEER CONTAINS GLUTEN

PRICES IN EUROS. IF YOU WANT TO KNOW THE ALLERGEN INGREDIENTS CONTAINED IN THE DISHES, CONSULT THE INFORMATION. ASK OUR GUYS WHERE IT IS LOCATED.

EATALY

LE CUCINE DEL MERCATO

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



GLI ANTIPASTI

INSALATA RUSSA | 5
made with boiled peas, carrots and potatoes, *Salsa Natura* mayonnaise and *Vicente Marino* tuna

BACCALÀ MANTECATO | 7
Codfish cooked in milk with aromas and *Roi* extra virgin olive oil, served with black Carasau Bread

VITELLO TONNATO | 9
veal served with *Vincente Marino* tuna, *Salsa Natura* mayonnaise and *La Nicchia* crispy capers

IL TAGLIERE DI SALUMI E FORMAGGI | 19
8 tastings of our counter with *Sgyavuru* late mandarin jam and pan-fried focaccia

ACCIUGHE AL VERDE | 8
Reserva Cantabrian anchovies and green sauce from Eataly's gastronomy served with brioche bread from our bakery

LA PATATA FRESCA FRITTA | 5

Avezzano potatoes from the Terra & Sole farm. Prepared fresh everyday, steamed whole with their peel, hand-broken and fried at the moment. Served with our Mediterranean Sauce: fresh mayonnaise, anchovies, capers and mustard.

LA CARNE

GIOTTO ALLA BRACE | 12,5
La Granda grilled hamburger from piedmont served with crispy potatoes and *Cerael Terra* bbq sauce

ROASTBEEF | 16
with buffalo ricotta, peach salad, oil and lemon

GIOTTO NEL PANINO | 15
La Granda grilled 180 gr hamburger from piedmont with bread, speck, Bra cheese, red onions jam, *Cerael Terra* bbq sauce and crispy potatoes

TAGLIATA SUPERIORE ALLA BRACE | 15,5
La Granda sliced beef steak 200 gr from Piedmont served with grilled tomatoes

LA CRUDA LA GRANDA | 12,5
La Granda raw meat from piedmont served with raw asparagus, salty nuts and *Ca Verde* organic robiolina cheese

TAGLIATA DI PETTO DI POLLO ALLA BRACE | 12
grilled chicken breast with seasonal salad, crusty bread, Parmigiano and mustard

LE FARINATE

FARINATA CLASSICA | 5
a typical dish from Liguria made with *Mulino Marino* chickpeas flour

FARINATA CON FIORI DI ZUCCA E ALICI | 6
a typical dish from Liguria made with *Mulino Marino* chickpeas flour, zucchini blossoms and anchovies

LE PIZZE AL PADELLINO

VEGETARIANA | 10
pizza with mozzarella from our dairy, cooked and raw zucchini. Finished with pecorino flakes

CRUDO E BUFALA | 14
pizza with *Così Com'è* yellow datterino tomato sauce, *Romagnuolo* mozzarella buffalo milk, *Eli Prosciutti* Parma DOP 20-months cured ham and basil

SALSICCIA E SCAMORZA | 11
pizza with *Così Com'è* yellow datterino tomato sauce, raw beef sausage, smoked scamorza cheese and *Masseria Mirogallo* dried tomatoes

TRE POMODORI | 10,5
pizza with *Così Com'è* yellow and red datterino tomato sauce, tomato costoluto, mozzarella from our dairy, tomino del Talucco and basil oil

SARDENARA | 13
pizza with *Antonella* 100% Italian tomato sauce, taggiasca olives, *La Nicchia* caper leaves, *Reserva* Cantabrian anchovies and stracciatella

STRACCIATELLA E MORTADELLA | 12
pizza with stracciatella from our dairy, *Villani* mortadella and *Pariani* chopped pistachios

dal BANCO alla TAVOLA

In addition to the dishes on the menu, at Eataly you can try a unique gastronomic experience: choose what you prefer directly from the fresh stalls of our market and we will prepare it for you at counter price.

How does it work? Is simple!

LOOK

Go to our fresh counters: fishmonger, butcher or cured meats and cheeses

CHOOSE

Order what you prefer from our experts and indicate the cooking methods

GRILLED FRIED
RAW BAKED

TASTE

We cook it on the spot for you and bring it to the table

+ 5 € per person with side dish included for butcher and fishmonger
+ 3 € per cutting board for meats and cheeses

LE VERDURE

TAGLIATELLE DI VERDURE | 12
sautéed vegetables cut as julienne strips with peas cream and crispy quinoa

CAPONATA DI MELANZANE | 8
eggplant caponata with salted ricotta

INSALATINA MISTA | 4
green salad, seasonal vegetables, extra virgin olive oil and lemon

MELANZANE AL FORNO | 5
baked eggplant

PANZANELLA | 7
panzanella with tomatoes, cucumbers, Tropea onions, basil and taralli

INSALATA ESTIVA | 10
green salad, rocket salad, fresh green beans, mixed tomatoes, tomino del Talucco and basil oil

I DOLCI

TIRAMISÙ | 5,5
Golosi di Salute mascarpone cream, *Giovanni Moro* ladyfingers soaked in *Pausa Café* coffee and *Venchi* bitter cocoa

COPPA FRAGOLOSA O MACEDONIA | 5,5
Agrigelateria San Pé fiordilatte ice cream, fresh strawberries or fruit salad and cream

CHEESECAKE ALL'ITALIANA | 6
Marchese cheesecake with fragrant biscuits, Italian cheese semifreddo and fruit puree

SEMIFREDDO AI FRUTTI DI BOSCO | 6
frozen dessert with berries

PANNA COTTA | 5
with apricots

EATALY'S ORGANIC BREAD AND SERVICE | 1,5

CANNOLO SICILIANO | 6
Sicilian cannoli with grain of your choice

TRIS DI MINI CANNOLI | 8
three mignon cannoli of your choice

PIEMONTESINA | 5,5
Agrigelateria San Pé hazelnut ice cream, hot chocolate, nougat crumbled and cream

COPPA PERSI | 5,5
Agrigelateria San Pé fiordilatte ice cream, peaches, zabaglione, amaretti and cream

SORBETTO DI STAGIONE | 5
Agrigelateria San Pé seasonal sorbet

COFFEE | 1,5

FOR ALL INGREDIENTS AND ALLERGENS CONTAINED IN THE DISHES, CONSULT OUR WEBSITE AT WWW.EATALY.IT/TORINO OR ASK A MEMBER OF OUR STAFF. ALL RAW INGREDIENTS ARE SELECTED DAILY FROM OUR COUNTERS OR FROM STRICTLY SELECTED SUPPLIERS. CERTAIN PRODUCTS MIGHT BE BLAST CHILLED TO MINUS 18°C DEPENDING ON SEASONALITY. SQUID, COD, OCTOPUS AND CARPACCIO FROM RAW HAM, MASCARPONE CREAM AND RICOTTA SAUCE ARE QUALITY FROZEN PRODUCTS.

FISH & WINE

GUSTA IL MARE IN CITTÀ

SPAGHETTO AI FRUTTI DI MARE | 17
Martimucci apulian fresh spaghetti, mussels, lupini clams, squid and *Così com'è* datterino sauce

PADELLATA AI FRUTTI DI MARE | 32
Martimucci apulian fresh spaghetti, mussels, lupini clams, squid and *Così com'è* datterino sauce.
Perfect for 2 people

TONNO ALLA PIASTRA | 19
grilled tuna with home-made gazpacho of yellow datterino tomatoes and crunchy onions

ORATA ALLA PIASTRA | 18
grilled sea bream, romesco sauce and zucchini salad

GRIGLIATA DI MARE | 28
mix of grilled squid, shrimp, tuna and sea bream, served with grilled zucchini and eggplants

FRITTO DI MARE | 20
mix of fried squids, shrimps and anchovies

Raw fish

CARPACCIO ORATA/BRANZINO 80g | 8
raw sea bream/sea bass carpaccio, served with zucchini, oil, lemon and crusco fried red peppers

CARPACCIO DI POLPO 80g | 8
octopus carpaccio with oil, lemon, fresh chilly and crunchy capers

TARTARE DI RICCIOLA 130g | 15,5
amberjack tartare served with yellow tomatoes, oil, lemon, fresh burrata cheese and salty almonds

GAMBERI ROSSI | 6,5
red prawns

CREUSE LE GRIS OYSTER | 3/piece

CUVÉE PRESTIGE OYSTER | 4/piece

Daniel Sorlut SPECIAL OYSTER | 3,5/piece