

i Vini, le Birre e le Bevande

Sparkling Wines

	125ML	750ML
BOLLICINA ROSE' Pinot Nero-Chardonnay <i>Serafini Vidotto</i> Veneto	6	23
VALDOBBIADENE PROSECCO SUPERIORE DOCG MILLESIMATO BRUT Glera <i>Villa Sandi</i> Veneto	7	26
LIMITED EDITION ALTA LANGA DOCG Pinot Nero-Chardonnay <i>Fontanafredda</i> Piemonte	9	36
BLÀNC FRANCIACORTA DOCG EXTRA BRUT Chardonnay-pinot bianco <i>Contadi Castaldi</i> Lombardia	9	46
MAXIMUM BLANC DE BLANCS TRENTO DOC BRUT Chardonnay <i>Ferrari</i> Trentino	10	45
ZEROTONDO BIO ALCOHOL FREE Glera <i>Astoria</i> Veneto	5	22

White

	125ML	750ML
SPENSIERATA PIEMONTE DOC Riesling-Sauvignon <i>Fontanafredda</i> Piemonte	6	23
PECORINO COLLINE PESCARESI IGP Pecorino Poderi Marchesi Migliorati Abruzzo	6	22
CHARDONNAY ISONZO DOC Chardonnay <i>Borgo Conventi</i> Friuli Venezia Giulia	7	25
PALÀS GAVI DOCG Cortese <i>Michele Chiarlo</i> Piemonte	7	25
SERROCIELO FALANGHINA DEL SANNIO DOC Falanghina <i>Feudi San Gregorio</i> Campania	8	28
OASI MANTELLINA LUGANA DOC Turbiana - Cortese <i>Allegrini Wines</i> Veneto	8	30
ALTERNATIVA BIANCO ALCOHOLFREE Moscato <i>Doppio Passo</i> Sicilia	5	22

Red and Rosè Wines

	125ML	750ML
NEGROAMARO ROSATO SALENTO IGT BIO Negroamaro <i>Trullo di Noha</i> Puglia	5	22
SOLEROSE ROSATO LANGHE DOC Pinot Nero-Chardonnay <i>Fontanafredda</i> Piemonte	6	23
TAMBÈ ROSATO ISOLA DEI NURAGHI IGT Carignano <i>Capichera</i> Sardegna	8	35
PRUNO NERO LAMBRUSCO DI MODENA DOC Lambrusco Grasparossa <i>Cleto Chiarli</i> Emilia Romagna	5	22
PETRIGNONE SANGIOVESE DI ROMAGNA SUPERIORE DOC Sangiovese <i>Tre Monti</i> Emilia Romagna	7	23
MONSANTO TOSCANA IGT Sangiovese <i>Castello Monsanto</i> Toscana	7	30
TREVIGNE BARBERA D'ALBA DOC Barbera <i>Domenico Clerico</i> Piemonte	8	33

le mezze bottiglie

	375ML
GAVI DEL COMUNE DI GAVI DOCG Cortese <i>Fontanafredda</i> Piemonte	15
RAIMONDA BARBERA Barbera <i>Fontanafredda</i> Piemonte	13

SSPECIAL ROMAN CUISINE		
	125ML	750ML
TELLUS ROSÉ LAZIO IGT <i>Cotarella</i> Syrah	6	22
SPUMANTE BRUT BELLONE <i>Cincinnato</i> Bellone	7	22
AMACOS LAZIO IGT BIO <i>De Sanctis</i> Malvasia Puntinata-Bombino	7	26

Water

ACQUA MILLENNIUM NATURALE/FRIZZANTE 650 ML | 3,5
San Benedetto

Beers

BIRRA BIONDA EATALY | 6
Unfiltered craft beer | Blonde Lager | 330ml | 4.8%

BIRRA BIONDA GLUTEN FREE EATALY | 6
Unfiltered craft beer | Amber | 330ml | 5.5%

BIRRA AMBRATA EATALY | 6
Unfiltered craft beer | Amber | 330ml | 5.5%

BIRRA IPA EATALY | 6
Unfiltered craft beer | Indian Pale Ale | 330ml | 6%

BOTANIC IPA ANALCOHOLIC 0,33 ML | 6
Baladin

Soft Drinks

Lurisia
CHINOTTO, ARANCIATA, GAZZOSA, ACQUA
TONICA DI CHINOTTO, LIMONATA 275 ML | 3,5

MOLECOLA CLASSIC OR SUGAR-FREE 330 ML | 3,5

CEDRATA, GINGER 200 ML | 3
Baladin

COFFEE | 2

ENG

EAT ITALY

Our menu starts with the seasonality of products
and with respect for italian traditions, to create simple
and tasty plates that enhance the flavor of the natural
ingredients of our market.

L'aperitivo italiano

CRODINO XL BIONDO | 5
Crodino biondo o rosso

APEROL SPRITZ | 8
Aperol, prosecco, soda

CAMPARI SPRITZ | 8
Campari, prosecco, soda

AMERICANO | 10
Campari, vermouth rosso, soda

CYNAR SPRITZ | 8
Cynar, prosecco, soda

SARTI SPRITZ | 8
Sarti, prosecco, soda

CRODINO SPRITZ | 8
Crodino biondo, prosecco, soda

NEGRONI | 10
Campari, vermouth rosso, *Boigin* gin

LA TRATTORIA

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
- Try them all | 10,5

FIORE DI ZUCCA RIPIENO | 4,9
Battered and fried courgette flower stuffed with mozzarella and anchovies

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

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.**

FOCACCIA AL FORMAGGIO | 7,9 V
The typical *Tossini* cheese focaccia

MILLEFOGLIE DI PANE GUTTIAU | 7,9 V
Guttiau flatbread mille-feuille with lemon ricotta and zucchini
Try it with confit cherry tomatoes | +2 V
Try it with added shrimp | +3

FRITTO DI ACCIUGHE DI MONTEROSSO | 12,9
With anchovies caught in the Ligurian Sea

ROAST BEEF, PATATE E SALSA YOGURT | 14,9 NG 
La Granda Slow Food Presidia Beef served with potatoes and yogurt sauce

CRUDO E BUFALA | 16,9 NG
20-month-aged Prosciutto di Parma ham PDO *San Nicola* and 250 g Mozzarella di Bufala Campana PDO *Collebianco*

WIFI: EATALY FREE INTERNET
psw: Eataly2024!

FORNO CALZOLARI BREAD AND COVER CHARGE | 2,5

IF YOU WANT TO KNOW THE ALLERGENS CONTAINED OR THAT MIGHT BE CONTAINED IN OUR DISHES YOU CAN SCAN THE QR CODE:

V - VEGETARIAN

NG - WITHOUT INGREDIENTS CONTAINING GLUTEN, CONTAMINATION DUE TO HANDLING IN THE KITCHEN CANNOT BE RULED OUT. DISCOVER THE DEDICATED MENU.

IL TONNO ROSSO, IL PESCE SPADA, I GAMBERI, LE ACCIUGHE, I TORTELLINI, LE TAGLIATELLE, LE CREME DELLA ZUPPA INGLESE E DEL TIRAMISÙ ARE CHILLED AT -18° TO ALWAYS GIVE A QUALITY PRODUCT. SOME INGREDIENTS SHOWN ON THE MENU MAY VARY DEPENDING ON TH AVAILABILITY AND SEASONALITY OF THE PRODUCTS, OR BE SOURCED FROM SUPPLIERS OTHER THAN THOSE PECIFIED 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. WINE NATURALLY CONTAINS SULPHITES, BEER CONTAINS GLUTEN.

MUST-TRY DISHES

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 Com'è*, basil, and toasted bread

18,9



i Taglieri

MORTADELLA | 11 NG
Bonfanti mortadella Bologna

LA GRASSA | 23,9 NG
Prosciutto di Parma ham PDO *San Nicola*, *Bonfanti* mortadella Bologna, salami, smoked burrata, *Il Fiorino* pecorino, Parmigiano Reggiano PDO, squacquerone cheese, and balsamic vinegar
Try the traditional tigelle bread (4pcs) | 6,5

MENU BIMBI

ONE DRINK

HALF PORTION OF YOUR FAVOURITE DISH
choice between “Spaghetto Eataly” and traditional Bolognese dishes

PATATA FRITTA EATALY OR DESSERT

11,9

i Contorni

MIXED SALAD | 5 V NG

BAKED POTATOES | 5 V NG

ZUCCHINE IN SCAPECE | 6 V
Fried Zucchini Marinated in Olive Oil, Mint, and Garlic



i Primi

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

SPAGHETTO EATALY | 12,9 V
Eataly Spaghetto of Gragnano IGP and *Così Com'è* red datterino tomato

SPAGHETTO EATALY CON BURRATA | 15,9 V
Eataly Spaghetto of Gragnano IGP, *Così Com'è* red datterino tomato and burrata

MUST-TRY DISHES

SPAGHETTO GIALLO DI CARLO CRACCO V
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



TAGLIATELLA AL RAGÙ | 16,9
Sfoglia Rina fresh Tagliatelle with beef and pork ragù *La Granda*

TORTELLINO IN BRODO | 16
Sfoglia Rina fresh Tortellini filled with pork meat, served in classic chicken broth

TORTELLINO AL DOPPIO PARMIGIANO REGGIANO | 20
Sfoglia Rina fresh Tortellini filled with pork meat in double Parmigiano Reggiano cream

i Secondi

VERDURE EATALY | 12 V NG
Ask our staff for the vegetables of the day!

COTOLETTA DI MELANZANE | 17,9 V
Fried *Melega* eggplant, sliced buffalo mozzarella, basil, and chilled tomato sauce

GRAN FRITTO DI MARE | 24,9 
Prawns, Squid, Monterosso Anchovies, and Seasonal Vegetables

TAGLIATA EATALY | 24,9 NG
220g Sliced Fassona Beef *La Granda* Slow Food Presidia, grilled friggitelli peppers, tomato confit and balsamic vinegar

POLPO PIASTRATO | 23,9 NG
Octopus, burratina, crushed pistachios and sun-dried tomatotartare

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 | 14
A lively mix of *Planet Farms* salad greens with cherry tomatoes, grilled chicken, GranaPadano PDO shavings, croutons, and yogurt sauce

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

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

BACCALÀ UVETTA E PINOLI | 24,9
Fried salt cod in sweet and sour sauce with red datterino tomatoes in *Così Com'è'* sauce, onion, *Ventura* pine nuts and raisins

MUST-TRY DISHES

COTOLETTA ALLA BOLOGNESE

24-month aged Parmigiano Reggiano cream and Prosciutto di Parma ham PDO *San Nicola* served with baked potatoeso

16,5

