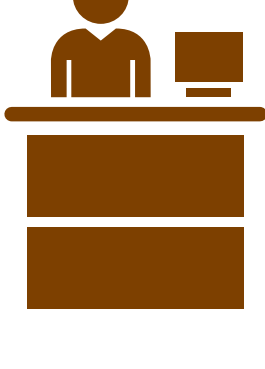


EATALY

IT IS EASY TO ORDER!

1



CHOOSE FROM

THE MENU

and place your order at the cashier.

2



RECEIVE A

TABLE-TRACKER

and kindly position it on the table at the marked

'Place Here' area.

3



PICK ANY TABLE

YOU LIKE

and we'll handle the rest for you.

the FOOD

l'Aperitivo

BRUSCHETTA

CON POMODORO E BASILICO | 5,5

Bread crostini with tomato cuoredibue and fresh basil

CRUDO E BUFALA | 16,9

Parma prosciutto PDO aged 18 months by *Eli Prosciutti*

and buffalo mozzarella PDO *Il Parco*

TAGLIERE DI FORMAGGI | 17

Fontina PDO from *Cooperativa produttori latte e Fontina*, Parmigiano Reggiano PDO aged 24 months from *Gennari*, spicy Gorgonzola PDO from *Invernizzi*, Pecorino Toscano PDO from *Il Fiorino*, accompanied by Eataly's white focaccia, *Leccini* fruit mustard and acacia honey

TAGLIERE DI SALUMI | 17

Mortadella Bologna PGI by *Negrini*, Parma prosciutto PDO aged 18 months by *Eli Prosciutti*, Coppa Piacentina PDO by *Salumi Giordano*, cooked ham by *Villani*, accompanied by Eataly's white focaccia

TAGLIERE DI SALUMI E FORMAGGI | 19

Mortadella Bologna PGI by *Negrini*, Parma prosciutto PDO aged 18 months by *Eli Prosciutti*, Coppa Piacentina PDO by *Salumi Giordano*, Fontina PDO from *Cooperativa produttori latte e Fontina*, spicy Gorgonzola PDO *Invernizzi*, Pecorino Toscano PDO from *Il Fiorino*, accompanied by Eataly's white focaccia, *Leccini* fruit mustard and acacia honey

TARALLI | 3

ARACHIDI TOSTATI | 3

OLIVE DI CERIGNOLA | 5

CARCIOFINI SOTT'OLIO | 5

POMODORI SECCHI | 5

i Primi

SPAGHETTO EATALY | 14,9

Spaghetti pasta from *Gragnano* PGI, red cherry tomatoes *Cosi Com'è*, extra virgin olive oil, salt, Sicilian whole grain and basil

SPAGHETTO EATALY CON BURRATA | 16,9

Spaghetti pasta from *Gragnano* PGI, red cherry tomatoes *Cosi Com'è*, extra virgin olive oil, salt, Sicilian whole grain and burrata *Ignalat*

TAGLIATELLE AL RAGÙ | 15,5

fresh egg tagliatelle pasta from *Pastificio Rossi* with *La Granda* ragù

MEZZI PACCHERI ALLA CARBONARA | 15,5

Mezzi paccheri from *Gragnano* PGI, *La Granda* guanciale, eggs, pepper and pecorino romano PDO

CASONCELLI BURRO, SALVIA

E PANCETTA CROCCANTE | 15,5

casoncelli filled with braised meat, butter, sage and pancetta

MEZZI PACCHERI CON SPADA

POMODORO, OLIVE E CAPPERI | 16

Mezzi paccheri from *Gragnano* PGI, red cherry tomatoes *Cosi Com'è*, swordfish, taggiasca and leccino olives and capers

RAVIOLI AI PORCINI | 15,5

Stuffed with porcini mushrooms with butter, sage and Parmigiano Reggiano

ZUPPA DI LEGUMI E CEREALI | 12

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

alla Griglia

GIOTTO | 16,5

180g piedmontese Fassona beef hamburger from *La Granda* served with roasted potatoes and mixed salad

LA TAGLIATA | 22

200g piedmontese Fassona tagliata steak from *La Granda*, accompanied by roasted potatoes and mixed salad

PAN GIOTTO | 18

sesame seed bread, 180g piedmontese Fassona beef hamburger from *La Granda*, gentilina salad, tomato, *Cereal Terra* mayonnaise accompanied by french fries

PETTO DI POLLO ALLA GRIGLIA | 17

Grilled *La Granda* chicken breast served with roasted potatoes, cherry tomatoes and mixed salad

TRANCIO DI PESCE SPADA

ALLA GRIGLIA | 22

grilled swordfish with roasted potatoes, mixed salad and cherry tomatoes

l'Orto

INSALATA MEDITERRANEA | 15,5

Mixed salad greens, red radicchio, tuna slices, hard-boiled egg, Taggiasca and Leccino olives, 24-month aged Parmigiano Reggiano PDO from *Gennari* and semi-dried cherry tomatoes

INSALATA CON POLLO | 16,5

Mixed salad greens, grilled chicken breast, steamed potatoes, mustard sauce and capers

INSALATA GORGONZOLA,

PERE E NOCI | 15

Mixed salad greens, pears, *Invernizzi* spicy gorgonzola PDO, walnuts and yogurt sauce

INSALATA MISTA | 6

salad of seasonal vegetables

CAPRESE CON BUFALA | 15

tomato cuoredibue, buffalo mozzarella from Campania PDO *Il Parco* and basil

GRILLED VEGETABLES | 6,9

PATATE ARROSTO | 6

Roasted potatoes with fresh rosemary

il Fritto

SUPPLÌ POMODORO

E MOZZARELLA (1pz.) | 4,5

Fried rice ball filled with tomato, mozzarella and basil

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

Typical Sicilian rice ball with meat ragù, peas and mozzarella

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

Potato croquet with mozzarella

FRIED ANCHOVIES | 8

OUR BREAD | 2

the DRINK

i Cocktails

NEGRONI <i>Campari, red vermouth, gin and soda</i>	10
GIN TONIC <i>gin Boigin, tonic water, lemon</i>	10

I DRINK

APEROL SPRITZ <i>Aperol, prosecco wine and soda</i>	7
CAMPARI SPRITZ <i>Campari, prosecco wine and soda</i>	7
LIMONCELLO SPRITZ <i>Limoncello, prosecco wine and soda</i>	7
AMERICANO <i>Campari, red vermouth and soda</i>	10

i Vini

Sparkling wines	125 ml	750 ml
PROSECCO ROSÈ DOC IL FRESCO <i>Glera, Pinot Nero / Villa Sandi / Veneto</i>	8	32
PROSECCO DOC <i>Glera / Ronco Belvedere / Veneto</i>	5	21
FRANCIACORTA DOCG EXTRA BRUT <i>Chardonnay Sullali Lombardia</i>	11	45
White and rosè wines	125 ml	750 ml
GAVI DEL COMUNE DI GAVI DOCG <i>Cortese Marchesi Raggio Piemonte</i>	6	24
GEWÜRZTRAMINER MERUS <i>Gewürztraminer Tiefenbrunner Trentino Alto Adige</i>	7	28
CASTELFIORA VERDICCHIO DEI CASTELLI DI JESI DOCG CLASSICO SUPERIORE <i>Verdicchio Fulvia Tombolini Marche</i>	12	45
SERROCCIELO FALANGHINA DEL SANNIO DOC <i>Falanghina Feudi Di San Gregorio Campania</i>	7	28
ROSERI VALTENESI RIVIERA DEL GARDA CLASSICO DOP CHIARETTO <i>Groppello, Barbera, Sangiovese, Marzemino Ca' Maiol Lombardia</i>	7	28
Red wines	125 ml	750 ml
LANGHE NEBBIOLO EBBIO <i>Nebbiolo Fontanafredda Piemonte</i>	10	42
PRIMITIVO SALENTO IGT <i>Primitivo Trullo di Noha Puglia</i>	6	24
MONTEMASSI CHIANTI CLASSICO DOCG <i>Sangiovese Colombaio di Cencio Toscana</i>	10	42
VALPOLICELLA RIPASSO <i>Corvina, Corvinone, Rondinella Corte Giara Veneto</i>	10	42
Sweet wines	125 ml	750 ml
MOSCATO LE FRONDE <i>Moscato Fontanafredda Piemonte</i>	6	24