



# BIRRERIA

birrificio & cucina

A rich menu  
with delicious street food,  
fried food, sandwiches  
and the best beers!



## CRAFT BEERS



**LEGGERA**  
Blonde Ale 3,3°  
€5 30 cl  
€7 50 cl

**NORA**  
Spice beer 6,8°  
€6 30 cl  
€8 50 cl

EAT ALY  
**BIRRERIA**  
birrificio & cucina

PRODOTTE  
QUI!

**GENEVE**  
Ipa 6,8°  
€5 30 cl  
€7 50 cl

**ABATESSA**  
Dubbel 6,5°  
€5 30 cl  
€7 50 cl

**GOLDEN**  
Golden Ale 5°  
€5 30 cl  
€7 50 cl

**MCDXCII**  
Blanche 5°  
€5 30 cl  
€7 50 cl

**SUMMER GOLD**  
Session Ipa 5°  
€5 30 cl  
€7 50 cl



**NASTRO AZZURRO**  
Peroni 5°  
€5 30 cl  
€7 50 cl

Let our guys advise you.

Choose from  
all the bottles  
in the fridge adding:  
+2 euros  
for the small ones  
and +4 euros  
for the large ones.

## IN BOTTLES more than 400 BEERS

BEER CONTAINS GLUTEN

## WINE

 WINE CONTAINS SULPHITES

### SPARKLING WINE

**MAXIMUM BLANC DE BLANCSI TRENTO DOC BRUT 12 | 45**  
Chardonnay | Ferrari | Trentino

**FRANCIACORTA BLANC DOCG 10 | 46**  
Chardonnay, Pinot Bianco, Pinot Nero  
Contadi Castaldi | Lombardia

**PROSECCO DOC 5 | 22**  
Glera | Ronco Belvedere | Veneto

**BOLLICINE ROSÉ SPUMANTE BRUT 5 | 23**  
Chardonnay, Pinot Nero | Serafini & Vidotto | Veneto

### WHITE

**MERUS GEWÜRZTRAMINER ALTO ADIGE DOC 7 | 30**  
Gewürztraminer | Tiefenbrunner | Trentino Alto Adige

**RIBOLLA GIALLA COLLI ORIENTALI DEL FRIULI DOC 7 | 30**  
Ribolla Gialla | Le Vigne di Zamò | Friuli

**CHARÀ CHARDONNAY CASTELLO D'OTRANTO DOC 6 | 26**  
Chardonnay | Castello Monaci | Puglia

**GRILLO SICILIA DOC 5 | 25**  
Grillo | Baglio di Grisi | Sicilia

**TABURNO FALANGHINA DEL SANNIO DOP 6 | 23**  
Falanghina | Fattoria La Rivolta | Campania

### RED

**BARBERA D'ALBA RAIMONDA DOC 6 | 26**  
Barbera | Fontanafredda | Piemonte

**SANGIOVESE TOSCANA IGT 6 | 30**  
Sangiovese | Castello di Monsanto | Toscana

**SHERAZADE NERO D'AVOLA SICILIA DOC 7 | 23**  
Nero D'avola | Donnafugata | Sicilia

**PRIMITIVO SALENTO IGT BIO 5 | 22**  
Primitivo | Trullo di Noha | Puglia

## SOFT DRINKS

**LURISIA**  
LA GAZZOSA 275 ml 3  
with Amalfi lemon

**IL CHINOTTO** 275 ml 3  
with chinotto di Savona  
Presidio Slow Food

**L'ARANCIATA** 275 ml 3  
with Gargano Igp orange  
Presidio Slow Food

**MOLECOLA 3**  
classic or sugar free 330 ml  
caffeine free 250 ml

**BALADIN**  
TONICA 200 ml 3

**NIASCA PORTOFINO**  
LIMONATA 250 ml 3  
MANDARINATA 250 ml 3

**CAFFÈ**  
CAFFÈ ILLY 2

**ACQUA**  
SAN BENEDETTO  
WATER  
stille or sparkling  
500 ml 2,5 | 750 ml 3,5

V VEGETARIAN VG VEGAN

NG WITHOUT INGREDIENTS WITH GLUTEN, CONTAMINATION CANNOT BE EXCLUDED

ALL THE SUPPLI, THE PUMPKIN FLOWERS, THE FOCACCIA AND THE PIZZA BASES AND MASCARPONE CREAM OF GOLOSI DI SALUTE OF THE TIRAMISÙ ARE FOUND FRESH, PROCESSED AND CHILLED AT - 18°C IN THE OUR KITCHENS TO PRESERVE ALL THE ORGANOLEPTIC QUALITIES OPURCHASED FROZEN FROM SELECTED SUPPLIERS. SOME INGREDIENTS INDICATED IN THE MENU MAY VARY ACCORDING TO AVAILABILITY AND SEASONALITY OF THE PRODUCTS, IN ORDER TO ALWAYS GUARANTEE THE HIGHEST QUALITY OF OUR DISHES. OUR STAFF IS ALWAYS A DISPOSAL FOR ANY CLARIFICATION IN THE MATTER. PRICES ARE IN EUROS



IF YOU WANT TO KNOW THE ALLERGENS CONTAINED AS INGREDIENTS OR AS CONTAMINANTS, CONSULT THE INFORMATION BY SCANNING THIS QR CODE



# APPETIZERS

## SUPPLÌ

tomato sauce and mozzarella **3,5 V**  
Cheese and pepper **4 V**  
Amatriciana **4**  
'Nduja **4**

## PATATA FRITTA EATALY

Patate di Avezzano non trattate, preparate fresche ogni giorno, cotte al vapore e fritte al momento  
WITH MEDITERRANEAN'S SAUCE **6,9**  
WITH CHEESE AND PEPPER SAUCE **7,9 V**  
WITH SPICY MAJO **7,9 V**  
WITH BBQ SAUCE **7,9**  
WITH MUSTARD **7,9 V**

## BOCCONCINI DI POLLO 9,9

crispy chicken nuggets with spicy mayo

## FIORE DI ZUCCA FRITTO 4,9

fried pumpkin flowers with mozzarella and anchovies

## POLPETTE FRITTE CON SALSA BBQ 7,9

small meatballs of the tradition accompanied by BBQ sauce

## ARROSTICINI 11,9

Lamb sausages from the Eataly butcher shop with Mediterranean sauce

## TAGLIERE DI FORMAGGIO 14,9

burratina Ignalat, semi-aged pecorino Il Fiorino, spicy gorgonzola and Grana Padano Dop Zucchelli, served with focaccia salt and oil

## TAGLIERE DI SALUMI 14,9

salame di Varzi Sottocrespone, Parma ham DOP S. Nicola, lonzardo and mortadella di Bologna IGP Villani, served with focaccia salt and oil

## TAGLIERE MISTO 21,9

Parma ham DOP S. Nicola, Mortadella di Bologna IGP Villani, Burratina Ignalat and Grana Padano Dop Caseificio Zucchelli, served with focaccia salt and oil

## BRUSCHETTA AL POMODORO 4,9 VG

roasted bread from our bakery, datterino tomatoes and basil

## BRUSCHETTA BUFALA E ALICI 6,9

A slice of Rustic bread from Eataly's bakery topped with buffalo mozzarella from Eataly's dairy and anchovies

## BRUSCHETTA LARDO E MIELE 6,9

Rustic bread crust of the Eataly bakery with lard and honey

# FROM THE OVEN

## FOCACCIA 6,9 VG

## FARINATA ROSMARINO 5,5 VG NG

organic chickpea flour Alce Nero with fresh rosemary

## FARINATA CON CICORIA E SALSICCIA 9,9

farinata di ceci biologica Alce Nero, salsiccia punta di coltello e cicoria ripassata

## PALETTA DI PIZZA NAPOLI 12,9

tomato pulp Antonella, mozzarella fiordilatte Ignalat, olives taggiasche and leccino Roi, fillets of anchovies Vicente Marino

## PALETTA DI PIZZA MARINARA 10,9 V

100% Italian pulp Antonella, oregano, garlic and Roi extra virgin olive oil

## PALETTA DI PIZZA BUFALA 12,9 V

pizza with tomato pulp Antonella, buffalo milk mozzarella from the Eataly Dairy and Roi extra virgin olive oil

## PALETTA DI PIZZA CICORIA E SALSICCIA 14,9

Ignalat mozzarella fiordilatte, sausage knife tip and sauteed chicory

## PALETTA DI PIZZA 'NDUJA E STRACCIATELLA 14,9

100% Antonella Italian pulp, 'nduja of Spilinga Sap and stracciatella

# PASTA

## MEZZA MANICA CACIO E PEPE 13,9 V

mezza manica Monograno Felicetti with Pecorino Romano DOP Fratelli Pinna, Parmigiano Reggiano DOP and Pepe Mercante di Spezie

## CHILDREN MENU 9,5

Adish of your choice:

PANINO GIOTTO

HOT DOG

with potatoes

+

ONE DRINK and ICE CREAM

## IL PRANZO VELOCE

DISCOVER THE MENU

From monday to friday (12:00 - 15:00)



# PANINI

MADE WITH BREAD FROM OUR BAKERY, PREPARED WITH ENKIR "MULINO MARINO" FLOUR, AND FASSONA PIEMONTESE "LA GRANDA" HAMBURGER, PRESIDIO SLOW FOOD

## CIS GIOTTO 14,9

Enkir bread from the Eataly bakery, 180gr burger made with Fassona piedmontese breed La Granda, provola cheese, salad, tomatoes, and mayo

## DOUBLE BURGER +5

add a 180 gr burger

## ENKIROTTO 15,9

Enkir bread from the Eataly bakery, 180gr burger made with Fassona piedmontese breed La Granda, salad, tomatoes, fried egg, rolled bacon Giordano

## DOUBLE BURGER +5

add a 180 gr burger

## RUSPANTE 13,9

Enkir bread from our bakery, crispy breaded chicken thigh, tomato, chicory, tomato and Mediterranean sauce

## VEGETARIANO 13,9 V

Enkir bread of our bakery, melted tomin cheese, roasted aubergines marinated and capuliatto sauce

## KEBAB 16,9

Italian piadina with homemade chicken and lamb kebab, caramelized red onion, concassè tomato and mayo

## WURSTEL 11,9

Enkir bread from our bakery, wurstel meraner, sauerkraut and honey mustard (ask for it on the plate)

## ALL SERVED WITH FRESH FRIED POTATOES

# POLENTA

## POLENTA AI FUNGHI

## PORCINI 15 V NG

con Funghi Porcini e prezzemolo

## POLENTA AL RAGÙ

## DI CINGHIALE 15 NG

con Ragù di Cinghiale La Granda

# FROM THE KITCHEN

## TOMINO ALLA GRIGLIA 13,9 V NG

Grilled tomino cheese served with grilled vegetables

## GIOTTO PATATE E INSALATA 14,9

hamburger Giotto 180gr with salad, tomato and Eataly fried potatoes

## GRAN COTOLETTA DI FASSONA IN CROSTA DI GRISSINI 22

Piedmontese Fassona rump from La Granda breaded with breadsticks and served with with cherry tomatoes and red onion caramelized

## TAGLIATA EATALY 22,9 NG

Fassona Piemontese Tagliata Presidium Slow Food La Granda 220gr with chicory

## POLLO ALLO SPIEDO

## CON PATATA FRITTA EATALY 14

half free-range chicken, crunchy Avezzano potatoes and honey mustard

## INSALATA CESARINA 13,9

Mix, grilled chicken breast, grissini, Parmigiano Reggiano DOP, coleslaw and carrot sauce

## INSALATA AUTUNNALE 13,9 NG V

mixed, goat, walnut, Pomegranate and yoghurt sauce

## INSALATA MEDITERRANEA 13,9 NG

mixed salad, red datterino tomato, olives taggiasche and leccino, fillets of Mediterranean mackerel with olive and olive oil with anchovies

# SIDE DISHES

## PATATA RIPIENA ALLA GRICIA 6

Avezzano potato stuffed with Pecorino Romano PDO fondue and guanciale

## COLESLAW 6 V NG

cabbage salad and seasoned carrots with yogurt mayonnaise mustard-flavoured

## CICORIA 6 V

chicory

## VERDURE ALLA GRIGLIA 6,9 V NG

grilled vegetables