

EATALY

gli Sfizi

SUPPLÌ POMODORO

E MOZZARELLA (1pz.) | 4,5

Fried rice ball filled with tomato and mozzarella

ARANCINO DI RISO (1pz.) | 4,5

Rice arancino with beef ragù, peas and mushrooms

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

Potato croquettes with mozzarella

ALICI FRITTE | 7

GLUTEN FREE MENU



gli Antipasti

BRUSCHETTA CON POMODORO

E BASILICO | 5

with tomato, basil and extra-virgin olive oil

MORTADELLA E

PARMIGIANO REGGIANO | 6

Negrini PGI Mortadella Bologna and 24-month aged *Gennari* PDO Parmigiano Reggiano

CAPRESE CON BUFALA | 14

Cuore di bue tomato

and *Il Parco* PDO buffalo mozzarella

TIGELLE CASERECCE DI VALSAMOGGIA

▶ *Negrini* PGI Mortadella Bologna | 6

▶ 18-month aged *Eli prosciutti* PDO Parma Ham | 7

CRUDO E BUFALA | 16

18-month aged *Eli prosciutti* PDO Parma Ham and *Il Parco* PDO buffalo mozzarella

TAGLIERE DELLA VIA EMILIA | 16,5

Negrini PGI Mortadella Bologna, 18-month aged *Eli prosciutti* PDO Parma Ham, 24-month aged *Gennari* PDO Parmigiano Reggiano and *Mambelli* stracchino cheese accompanied by hot white focaccia

VITELLO TONNATO | 12

Tuna, *Cereal Terra* mayonnaise and capers

i Primi

SPAGHETTO EATALY | 13,9

Afeltra PGI Gragnano spaghetti pasta, *Così Com'è* red datterino tomato and whole sea salt

SPAGHETTO EATALY CON BURRATA | 15,9

PGI Gragnano spaghetti pasta, *Così Com'è* red datterino tomato, extra virgin olive oil, sicilian whole salt and *Ignalat* burrata

MEZZI PACCHERI CON SPADA POMODORO, OLIVE E CAPPERI | 16

PGI Gragnano mezzi paccheri pasta, *Così Com'è* red datterino tomato, sword fish, taggiasca and leccino olives and capers

TAGLIATELLE AL RAGÙ | 14,9

Fresh egg tagliatelle pasta from *Pastificio Rossi* with *La Granda* meat ragù sauce

TORTELLINI CON CREMA DI PARMIGIANO | 15,5

Fresh egg tortellini pasta from *pastificio Rossi* with PDO Parmigiano Reggiano sauce and rosemary

TORTELLINI IN BRODO | 14

Fresh egg tortellini pasta from *pastificio Rossi* with broth from *La Granda*

RAVIOLI AI PORCINI | 15

Stuffed with porcini mushrooms with butter, sage and PDO Parmigiano Reggiano

SOUP OF THE DAY | 12

i Secondi

PETTO DI POLLO ALLA GRIGLIA | 16

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

IL GIOTTO | 15,5

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

POLPETTE AL SUGO | 16,5

Meatballs of piedmontese Fassona beef from *La Granda* with *Antonella* tomato pulp and PDO Pecorino romano, served with roasted potatoes

LA CRUDA | 16

150gr *La Granda* piedmontese Fassona beef with chopped capers, anchovies and dried tomatoes

PANGIOTTO | 17

180gr piedmontese Fassona beef hamburger from *La Granda*, gentilina salad, tomato, mayonnaise served with fried potatoes and bread

TRANCIO DI PESCE SPADA ALLA GRIGLIA | 22

Grilled sword fish with roasted potatoes, mixed salad and cherry tomatoes

COTOLETTA DI TAGLIATA NEI GRISSINI | 24,5

La Granda cutlet 200gr breadcrumbs in water breadsticks with roasted pumpkin

LA TAGLIATA | 22

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

le Insalate

INSALATA GORGONZOLA, PERE E NOCI | 15

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

INSALATA DI POLLO | 15

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

INSALATA MEDITERRANEA | 15

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

EATALY PICCOLA | 5,5

Small seasonal vegetable salad

i Contorni

ROASTED POTATOES | 6

FRIED POTATOES | 5,5

ROASTED PUMPKIN WITH ROSEMARY | 6,5

le Pizze

Our pizzas are cooked in a wood oven

ORIGINALE DI EATALY | 12

Antonella 100% italian tomato pulp, *Ignalat* fiordilatte mozzarella and extra-virgin olive oil

BUFALA | 14

Antonella 100% italian tomato pulp, *Il Parco* PDO buffalo mozzarella and extra-virgin olive oil

DIAVOLA | 14

Antonella 100% italian tomato pulp, *Ignalat* fiordilatte mozzarella, *Sap* spicy sausage and extra-virgin olive oil

CAPRICCIOSA | 15

Antonella 100% italian tomato pulp, *Ignalat* fiordilatte mozzarella, taggiasca olives, artichokes, mushrooms and *Villani* ham

NAPOLI | 13,5

Antonella 100% italian tomato pulp, *Ignalat* fiordilatte mozzarella, anchovies, capers and extra-virgin olive oil

COTTO E OLIVE | 14

Ignalat fiordilatte mozzarella, *Villani* ham, taggiasca olives and extra-virgin olive oil

QUATTRO FORMAGGI | 14

Ignalat fiordilatte mozzarella and scamorza cheese, *Invernizzi Sì* PDO spicy gorgonzola and *Coop latte fontina* PDO fontina cheese

CALZONE | 14,5

Antonella 100% italian tomato pulp, *Ignalat* fiordilatte mozzarella, mushrooms and *Villani* ham

CRUDO E FIORDILATTE | 15

Antonella 100% italian tomato pulp, *Ignalat* fiordilatte mozzarella and 18-month aged *Eli Prosciutti* PDO Parma Ham

ZUCCA FUNGHI E OLIVE | 15

Ignalat fiordilatte mozzarella, pumpkin, mushrooms and olives

MORTADELLA, BURRATA E PISTACCHIO | 15

Ignalat fiordilatte mozzarella and burrata, PGI Mortadella Bologna and chopped pistachios

Add more topping from our market

Mozzarella fiordilatte <i>Ignalat</i> + 2,5	Buffalo mozzarella <i>Il Parco</i> + 2,5
Burrata <i>Ignalat</i> + 3	Spicy sausage <i>Sap</i> + 2,5
Parma Ham <i>Eli Prosciutti</i> + 2,5	Spicy gorgonzola <i>Invernizzi Sì</i> + 2,5
Ham <i>Villani</i> + 2,5	Artichokes + 1,5
Champignon mushrooms + 1,5	

i Dolci e la Frutta

TIRAMISÙ EATALY | 5,9

Mascarpone cream, coffee-soaked ladyfingers and dark cocoa

CANNOLO RIPIENO | 5,9

Cannolo with ricotta cheese

*Your choice of: candied fruit/chopped pistachios

MACEDONIA DI FRUTTA | 5,9

Seasonal fresh fruits

CHEESE CAKE AL CIOCCOLATO | 5,9

Cheese mousse, chocolate ganache and chocolate and hazelnut crumble

CHEESE CAKE AI FRUTTI DI BOSCO | 5,9

Cheese mousse, berry jelly and cinnamon crumble

TORTA SACHER | 5,5



ESPRESSO | 2,5

i Vini

Sparkling wines

	125ML	750ML
PROSECCO DOC Glera Ronco Belvedere Veneto	5	21
LAMBRUSCO GRASPAROSSA BIO Grasparossa Chiarli Cleto Emilia Romagna	6	24
MAXIMUM BLANC DE BLANCS TRENTO DOC METODO CLASSICO Chardonnay Ferrari Trentino Alto Adige	10	45

White wines

	125ML	750ML
GAVI DEL COMUNE DI GAVI DOCG Cortese Marchese Raggio Piemonte	6	24
GEWÜRZTRAMINER MERUS Gewürztraminer Tiefenbrunner Trentino Alto Adige	7	28
SERROCIELO FALANGHINA DEL SANNIO DOC Falanghina Feudi di San Gregorio Campania	7	28
RIBOLLA GIALLA COLLI ORIENTALI DEL FRIULI DOC Ribolla Gialla Le Vigne Di Zgamò Friuli Venezia Giulia	7	28

Rosé Wines

	125ML	750ML
ROSERI VALTENESI RIVIERA DEL GARDA CLASSICO DOP CHIARETTO Groppello, Barbera, Sangiovese, Marzemino Ca' Maiol Lombardia	7	28

Red Wines

	125ML	750ML
LANGHE NEBBIOLO EBBIO Nebbiolo Fontanafredda Piemonte	10	42
PRIMITIVO SALENTO IGT Primitivo Trullo di Noha Puglia	6	24
VALPOLICELLA RIPASSO Corvina, Corvinone, Rondinella Corte Giarà Veneto	10	42
CENTURIONE Sangiovese Ferrucci Emilia Romagna	5	20

Mezzine

	375ML
COSTAMOLINO VERMENTINO DI SARDEGNA DOC Vermentino Argiolas	12
RAIMONDA BARBERA ALBA DOC Barbera Fontanafredda	12
OTELLINO NERODILAMBRUSCO LAMBRUSCO EMILIA IGT Lambrusco Ceci	13

le Birre

Beer bottle

MENABREA 4,8% Premium lager 330 ml	6
BOTANIC ANALCOHOLIC Alcohol-free < 0,5% Baladin 330 ml	6,5
VIAEMILIA 5% Italian pilsner Birrificio del Ducato 330 ml	6
NAZIONALE FORTE 7,5% IPA Baladin 330 ml	6,5
NAZIONALE BIANCA 5% Blanche Baladin 330 ml	6,5
NAZIONALE GLUTEN FREE 6,5% Blonde Ale Baladin 330 ml	6,5
L'IPPA 5,5% IPA Baladin 330 ml	6,5

Acqua e Bibite

SPARKLING OR NATURAL WATER Lurisia 750 ml	3,5
CHINOTTO, ARANCIATA, GAZZOSA, TONICA Lurisia 275 ml	4
MOLECOLA Classica o senza zucchero 330 ml	4
TÈ LIMONE, TÈ PESCA, TÈ VERDE Tè BioGalvanina 355 ml	4,2

EATALY BREAD AND THE SERVICE | 2,5

WINE CONTAINS SULFITES - BEER CONTAINS GLUTEN

LIST OF THE FROZEN PRODUCT OR BLAST CHILLED AT ORIGIN: WHITE FOCACCIA, BREAD CROUTONS, SUPPLI, ARANCINO DI RISO, CROGCHETTA DI PATATE, SWORD FISH, SESAME BREAD, RICOTTA FOR CANNOLI, MASCARPONE CREAM, FRENCH FRIES, CHOCOLATE AND BERRY CHEESECAKE, SACHER TORTE, BREAD. LIST OF INGREDIENTS, ALLERGENS AND CHARACTERISTICS ON DEDICATED QR CODE. ASK OUR STAFF WHERE TO FIND IT. PRICES ARE IN EUROS.