



## GLUTEN FREE MENU

# EATALY

Our cuisine is rooted in seasonality and Italian traditions, creating simple and flavorful dishes that highlight the taste of quality market ingredients.

### i Cocktail

- SPRITZ APEROL | 7
- SPRITZ CAMPARI | 7
- SPRITZ LIMONCELLO | 10
- NEGRONI | 10
- AMERICANO | 10
- HUGO | 10
- GIN BOGIN TONIC | 10
- MOJITO | 10

### gli Antipasti

- BRUSCHETTA CON POMODORO E BASILICO** | 5  
*with tomato, basil and extra-virgin olive oil*
- BRUSCHETTA STRACCIATELLA E ALICI** | 6  
*with stracciatella and anchovies*
- LA CRUDA** | 16,5  
*150g piedmontese Fassona beef with chopped capers, anchovies and dried tomatoes on crusty bread*
- CAPRESE CON BUFALA** | 15  
*Cuore di bue tomato and Mozzarella di Bufala Campana PDO*
- VITELLO TONNATO** | 12  
*Tuna, mayonnaise and capers*

- INSALATA RUSSA** | 6,5  
*Mixed vegetables with tuna and mayonnaise*

- CRUDO E BUFALA** | 16  
*18-month aged PDO Parma Ham and Mozzarella di Bufala Campana PDO*

#### EATALY'S SPECIAL DISHES

**TAGLIERE DI SALUMI E FORMAGGI** | 18  
*Mortadella Bologna PGI, 18-month aged Parma Ham PDO, Coppa Piacentina PDO, Fontina cheese PDO, Gorgonzola PDO, Pecorino Toscano PDO served with white focaccia, fruit mustard and acacia honey*



### i Primi

- SPAGHETTO EATALY** | 13,5  
*Eataly spaghetti pasta with cherry tomatoes sauce*

- TAGLIATELLA AL RAGÙ** | 16  
*Egg tagliatelle with Piedmontese Fassona beef ragù*

#### EATALY'S SPECIAL DISHES

**SPAGHETTO EATALY CON BURRATA**  
*Eataly spaghetti pasta with cherry tomatoes sauce and burrata*

16



- TAGLIATELLA CON CREMA DI PARMIGIANO E TARTUFO** | 16,9  
*Fresh pasta egg tagliatelle and Parmigiano Reggiano PDO and truffle sauce*

- TORTELLINI E CREMA CON PARMIGIANO REGGIANO** | 16  
*Tortellini from Modena filled with pork, with Parmigiano Reggiano PDO cream and rosemary*

- RAVIOLI CON CREMA DI ZUCCHINE E PECORINO** | 15,5  
*Ravioli stuffed with mozzarella and dried tomatoes, creamed courgettes and Pecorino Romano PDO*

- MEZZI PACCHERI ALLA PUTTANESCA DI TONNO** | 16,5  
*Mezzi paccheri, yellow datterino tomato in juice, tuna, Taggiasca and Leccino olives and capers*

- TROFIE AL PESTO, PATATE E FAGIOLINI** | 15  
*Trofie with pesto, potatoes, green beans and Parmigiano Reggiano PDO*

### i Secondi

- PETTO DI POLLO ALLA GRIGLIA** | 17  
*Grilled chicken breast served with roasted potatoes, cherry tomatoes and mixed salad*

- IL GIOTTO** | 16,5  
*180g piedmontese Fassona beef hamburger served with roasted potatoes, tomatoes and mixed salad*

- POLPETTE AL SUGO** | 16,5  
*Meatballs of piedmontese Fassona beef, with tomato pulp and grated Parmigiano Reggiano PDO, served with roasted potatoes*

- PANGIOTTO** | 18  
*180g piedmontese Fassona beef hamburger, gentilina salad, tomato and mayonnaise served with roasted potatoes and bread*

- ROASTBEEF CON RUCOLA E PARMIGIANO** | 16  
*Roast beef, rocket salad and Parmigiano Reggiano PDO*

- TRANCIO DI TONNO ALLA GRIGLIA** | 23  
*With roasted potatoes, mixed salad and cherry tomatoes*

#### EATALY'S SPECIAL DISHES

**LA TAGLIATA EATALY**  
*Piedmontese Fassona steak 200g, with roast potatoes, potatoes and mixed salad*

23,5



### le Insalate

- INSALATA DI POLLO** | 16  
*Mixed salad greens, chicken breast, steamed potatoes, semi-dried cherry tomatoes, mustard sauce and capers*

- INSALATA MEDITERRANEA** | 16  
*Mixed salad, oil-cured tuna, hard-boiled egg, taggiasca and leccino olives, Parmigiano Reggiano PDO and semi-dried cherry tomatoes*

- INSALATA COLORATA** | 14,5  
*Mixed salad, feta PDO, olives, red and yellow cherry tomatoes and oregano*

- INSALATA DI ORZO, POLLO E VERDURE** | 14,5  
*Barley salad with chicken breast, carrots, courgettes, cherry tomatoes and basil*

#### EATALY'S SPECIAL DISHES

**SMERALDO**  
*Mixed salad and Planet Farms fresh mix with shrimp, avocado, hard boiled egg, and mustard yogurt dressing*

17



### i Contorni

- ROASTED POTATES** | 6  
*with fresh rosemary*

- COURGETTES WITH MINT** | 6

- TOMATO SALAD** | 6  
*Red, yellow, and green striped datterino tomato salad*

- GRILLED VEGETABLES** | 6,5

- MIXED SALAD** | 5,5  
*Small seasonal vegetable salad*

# le Pizze

Our pizzas are cooked in a wood oven

## MARGHERITA EATALY | 12,5

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

## MARGHERITA EATALY CON BUFALA | 14,5

100% italian tomato pulp, Mozzarella di Bufala Campana PDO and extra-virgin olive oil

## DIAVOLA | 15

100% italian tomato pulp, fiordilatte mozzarella, spicy salami and extra-virgin olive oil

## NAPOLI | 14,5

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

## QUATTRO FORMAGGI | 15

Fiordilatte mozzarella and scamorza cheese, gorgonzola PDO and fontina cheese PDO

## CALZONE | 16

100% italian tomato pulp, fiordilatte mozzarella, mushrooms and ham

## CRUDO E FIORDILATTE | 16,5

100% italian tomato pulp, fiordilatte mozzarella and 18-month aged Parma Ham PDO

## FOCACCIA BIANCA AL ROSMARINO | 6

with extra-virgin olive oil and fresh rosemary

## ORTOLANA | 15

Mozzarella fiordilatte, aubergines, courgettes and grilled peppers

## PARMIGIANA | 15,5

100% Italian tomato pulp, fiordilatte mozzarella, aubergines, Parmigiano Reggiano PDO and basil

## PESTO E ACCIUGHE | 15,5

Mozzarella fiordilatte, anchovies, pesto, pine nuts, lemon zest and basil

## MORTADELLA, BURRATA E PISTACCHIO | 16

Mozzarella fiordilatte, Bologna PGI mortadella and chopped pistachios

## COTTO E OLIVE | 15

Mozzarella fiordilatte, steamed ham, and Taggiasca olives

### EATALY'S SPECIAL DISHES

#### CAPRICCIOSA

100% italian tomato pulp, fiordilatte mozzarella, taggiasca and leccino olives, artichokes, mushrooms and ham

## 16,5



Add more topping from our market

Mozzarella fiordilatte  
+ 4

Mozzarella di Bufala PDO  
+ 4

Burrata  
+ 4

Gorgonzola PDO  
+ 4

Artichokes  
+ 3

Anchovies  
+ 3,5

Spicy salami  
+ 4

Ham  
+ 4

Parma ham PDO  
+ 4

Champignon mushrooms  
+ 3

## i Dolci e la Frutta

## TIRAMISÙ AL PISTACCHIO | 6,5

Mascarpone cream, ladyfingers, and pistachios

## CANNOLO RIPIENO | 5,9

With ricotta cheese, candied fruit or chopped pistachios

## TORTA SACHER | 6,5

With apricot filling, glazed with dark chocolate

## CHEESECAKE AL CIOCCOLATO | 5,9

Cheese mousse, chocolate ganache, and chocolate-hazelnut crumble

## CHEESECAKE AI FRUTTI DI BOSCO | 5,9

Cheese mousse, berry jelly, and cinnamon crumble

## MACEDONIA DI FRUTTA | 5,9

with fresh seasonal fruit

### EATALY'S SPECIAL DISHES

#### TIRAMISÙ EATALY

Mascarpone cream, ladyfingers soaked in coffee and bitter cocoa

## 5,9



### EATALY CHOSSES

Behind every dish there is a great story: get to know the producers we have chosen to create our dishes

RAZZA BOVINA PIEMONTESE  
PRESIDIO SLOW FOOD  
La Granda

POMODORI PELATI  
DELLA SARDEGNA  
Marca Antonella

DATTERINI IN SUCCO  
DELLA PIANA DEL SELE  
Così Com'è

### \* FULL LIST OF FROZEN OR DEEP FROZEN PRODUCTS AT ORIGIN:

TUNA - BREAD - FRENCH FRIES - CROUTONS - SHRIMP - SACHER TORTE - RICOTTA - TIRAMISÙ - BERRY AND CHOCOLATE CHEESECAKE - POTATOES - GREEN BEANS

FOR A COMPLETE LIST OF INGREDIENTS AND ALLERGENS, PLEASE REFER TO THE DEDICATED QR CODE: ASK OUR STAFF

## i Vini, le Birre e le Bevande

### Sparkling wines

	125ML	750ML
PROSECCO ROSÈ DOC IL FRESCO Glera   Villa Sandi   Veneto	8	32
PROSECCO DOC Glera   Ronco Belvedere   Veneto	6	24
MAXIMUM BLANC DE BLANCS TRENTO DOC METODO CLASSICO Chardonnay   Ferrari   Lombardia	10	45

### White and rosé wines

	125ML	750ML
GAVI DEL COMUNE DI GAVI DOCG Cortese   Marchese Raggio   Piemonte	6	24
GEWÜRZTRAMINER MERUS Gewürztraminer   Tiefenbrunner   Trentino Alto Adige	8	32
SERROCIELO FALANGHINA DEL SANNOIO DOC Falanghina   Feudi di San Gregorio   Campania	7	28
RIBOLLA GIALLA COLLI ORIENTALI DEL FRIULI DOC Ribolla Gialla   Le Vigne Di Zamò   Friuli Venezia Giulia	8	32
ROSATO NEGROAMARO SALENTO BIO Negroamaro   Puglia	6	24

### Red wines

	125ML	750ML
LANGHE NEBBIOLO EBBIO Nebbiolo   Fontanafredda   Piemonte	10	42
PRIMITIVO SALENTO IGT Primitivo   Trullo di Noha   Puglia	6	24
MONTEMASSI CHIANTI CLASSICO DOCG Sangiovese   Colombaio di Cencio   Toscana	10	42
CARILLO PINOT NERO Pinot Nero   Freccia Rossa   Lombardia	8	32
VALPOLICELLA RIPASSO Corvina Corvinone, Rondinella   Corte Giara   Veneto	10	42

### Draft Beers

L'IPPA 350 ML | 7  
5,5% | IPA | Baladin

ISAAC 350 ML | 7  
5% | Blanche | Baladin

NAZIONALE 350 ML | 7  
6,5% | Blonde Ale | Baladin

### Bottled Beers

NAZIONALE GLUTEN FREE 330 ML | 7  
6,5% | Blonde Ale | Baladin

BOTANIC ANALCOHOLIC 330 ML | 7  
Alcohol-free < 0,5% | Baladin

### Water

MINERAL WATER 750 ML | 2,8

SPARKLING WATER 750 ML | 2,8

### Soft Drinks

COLA 330 ML | 4,5  
Eataly

COLA ZERO ZUCCHERI 330 ML | 4,5  
Eataly

VIVACE 330 ML | 4,5  
with Italian orange juice | Eataly

LIMONATA 330 ML | 4,5  
with Italian lemon juice | Eataly



GAZZOSA E CHINOTTO 275 ML | 4  
Lurisia

LEMON TEA, PEACH TEA, GREEN TEA 330 ML | 4  
Te BioGalvanina

ESPRESSO COFFEE | 2,5

### Afer Meal

LIMONCELLO DI SICILIA 40 ML | 5  
Vicenzi

MIRTO ROSSO DI SARDEGNA 40 ML | 5  
Silvio Carta

GRAPPA DI VINACCIA BIANCA 40 ML | 6  
Fondator Trussoni

GRAPPA DI VINACCIA GIALLA 40 ML | 7  
Fondator Trussoni

AMARO AVERNA 40 ML | 5  
Averna

AMARO BRAULIO RISERVA SPECIALE 40 ML | 6  
Braulio