



*Our cuisine starts from seasonality
and Italian traditions to create
simple and tasty dishes that enhance
the flavour of high quality
ingredients from our market*

EAT ITALY



FRENCH | GERMAN | CHINESE | JAPANESE

MENU



Appetizers

SUPLÌ CLASSICO | 3,5 V

Deep-fried traditional Roman crispy rice ball, enriched with tomato sauce and mozzarella cheese.

SUPLÌ CACIO E PEPE | 4 V

Deep-fried traditional Roman crispy rice ball, cheese and pepper flavoured.

FIORE DI ZUCCA | 4,9

Battered and fried zucchini blossoms with mozzarella and anchovies.

PATATA FRITTA EATALY | 6 NG

Avezzano potatoes, freshly prepared each day, steamed and fried on the spot. Paired with our mediterranean sauce, made with mayonnaise, mustard, anchovies and capers.

BRUSCHETTA POMODORO SECCO E STRACCIATELLA | 6,5 V

Rustic bread with stracciatella and sun-dried *De Carlo* tomatoes.

FOCACCIA BIANCA AL ROSMARINO | 5,5 V

White focaccia with extra virgin olive oil and rosemary.

HUMMUS DI CECI | 6 V NG

Chickpeas hummus with purple crisps.

TAGLIERE DI SALUMI E FORMAGGI | 21,9

Board of cured meats and cheeses featuring Parma ham from *San Nicola*, *Villani* IGP Bologna mortadella, burrata, taleggio, green olives and traditional Puglian taralli.

PROSCIUTTO CRUDO E MOZZARELLA DI BUFALA | 16,9 NG

San Nicola Prosciutto di Parma ham and buffalo mozzarella DOP *Collebianco*.

PANISSA LIGURE | 7,9 V NG

Crispy strips made from chickpea flour.

la CAPRESE EATALY | 18,9 V



Salad with 3 tomatoes and buffalo mozzarella PDO *Collebianco* from 250gr, sweet cream of yellow datterino tomatoes *Gusta Rosso*, basil, rustic bread croutons.

First courses

SPAGHETTO EATALY | 12,9 V

Gagnano *Afeltra* IGP spaghetti made from 100% Italian wheat, *Così Com'è* Datterino tomatoes, extra virgin olive oil and basil.

SPAGHETTO EATALY CON BURRATA | 15,9 V

Gagnano *Afeltra* IGP spaghetti made from 100% Italian wheat, *Così Com'è* Datterino tomatoes, extra virgin olive oil, basil and *Ignalat* Burrata.

LASAGNA | 14,5

Fresh egg pasta sheets with Bolognese meat sauce, béchamel and *Gennari* Parmigiano Reggiano.

TORTELLINO AL DOPPIO PARMIGIANO REGGIANO | 16,9

Tortellini *L'Arte della Pasta* with cream Parmigiano Reggiano PDO *Gennari*.

TAGLIATELLE AL RAGÙ | 16,9

Fresh *Gratifico* tagliatelle with *La Granda* Bolognese ragù.

MEZZE MANICHE ALLA CARBONARA | 15,9

Monograno *Felicetti* mezze maniche pasta with egg yolk, Pecorino Romano DOP *Fratelli Pinna*, *La Granda* guanciale and *Mercante di Spezie* pepper.

MEZZE MANICHE ALL'AMATRICIANA | 15,9

Monograno *Felicetti* mezze maniche pasta with *Così Com'è* tomatoes, *La Granda* guanciale, Pecorino Romano DOP *Fratelli Pinna* and *Mercante di Spezie* pepper.

MEZZE MANICHE CACIO E PEPE | 15,9 V

Monograno *Felicetti* mezze maniche pasta with Pecorino Romano DOP *Fratelli Pinna* and *Mercante di Spezie* pepper.

TROFIA AL PESTO | 14 V

Sori *Novella* trofie with *Italpesto* genovese pesto.

ALL OUR FIRST COURSES CAN ALSO BE PREPARED WITH GLUTEN-FREE PASTA.

THERE ARE TRACES OF GLUTEN RELATED TO HANDLING IN THE KITCHEN

SPECIAL MENU*

DEDICATO AGLI ISCRITTI
EATALY CLUB

SPAGHETTO EATALY
or PIZZA BUFALA

with your choice of water
or soft drink and coffee for

€14,90

cover charge included

*Excluding Saturday, Sunday and holidays



Don't have the
Eataly Club card yet?
it's free!

MENU DEGUSTAZIONE LIGURIA

Panissa frita

+

Trofia al pesto or Pizza Ligure

+

Crostata crema e pinoli

27,9

ROMAN MENU

Suppli of your choice

+

Your choice of main course
(Amatriciana, Carbonara, Cacio e pepe)

+

Maritozzo panna e crema

29,9

coperto incluso

Pizzas

MARGHERITA EATALY | 9,9 V

100% Italian *Antonella* tomato pulp, fiordilatte mozzarella, extra virgin olive oil and basil.

MARGHERITA CON BUFALA EATALY | 13,5 V

100% Italian *Antonella* tomato pulp, buffalo mozzarella DOP *Collebianco* and extra virgin olive oil.

AFFUMICATA | 14 V

Così Com'è yellow datterino tomatoes, smoked burrata, fiordilatte mozzarella and basil.

NAPOLI | 13,5

100% Italian *Antonella* tomato pulp, fiordilatte mozzarella, capers *La Nicchia* selection and *Vicente Marino* anchovies.

MARINARA | 7 V

100% Italian *Antonella* tomato pulp with oregano, garlic, and extra virgin olive oil.

PARMA | 15

100% Italian *Antonella* tomato pulp, fiordilatte mozzarella and Parma ham from *San Nicola*.

DIAVOLA | 14

100% Italian *Antonella* tomato pulp, fiordilatte mozzarella and spicy *Saporello Sap.*

CAPRICCIOSA | 15

100% Italian *Antonella* tomato pulp, fiordilatte mozzarella, artichokes, Leccino and Taggiasca olives, *Villani* cooked ham and mushrooms.

QUATTRO FORMAGGI | 14,9 V

fiordilatte mozzarella, smoked scamorza, *Quaglia* Bra Tenero DOP cheese *Quaglia* and spicy *Invernizzi* gorgonzola DOP.

LIGURE | 14,9

fiordilatte mozzarella, crescenza cheese, anchovies, toasted pine nuts, *Italpesto* garlic-free pesto, lemon zest and basil.

ORTOLANA | 15 V

fiordilatte mozzarella, mushrooms, *Roi* taggiasche olives and red onion.

OUR VERTICAL CALZONE

PIZZA SCROCCHIARELLA, CRUNCHY AND TASTY IN 2 DIFFERENT VERSIONS!



CRUDO E MOZZARELLA | 17,9

20 month aged *San Nicola* Parma ham DOP, fiordilatte mozzarella, cuore di bue tomato, arugula and oregano.

MORTADELLA E BURRATA | 14

Villani mortadella, burrata, arugula and *Ventura* pistachio granules.

The extra touch:

buffalo mozzarella DOP *Collebianco* +€3

Vicente Marino anchovies +€2,5

Taggiasca olives +€1

Prelibato *Villani* cooked ham +€3

Parma ham from *San Nicola* +€3,5

Second courses and Side dishes

TAGLIATA EATALY | 24,9 NG

Sliced Piedmontese Fassona beef from *La Granda* and sautéed chicory.



HAMBURGER GIOTTO NEL PANE | 16,9

Sesame seed bun, 180g Giotto hamburger *La Granda*, smoked scamorza, romaine lettuce, tomato, and *Salsa Natura* mayonnaise.

TAGLIATA DI POLLO RUSPANTE | 18 NG

Sliced chicken breast raised with love with grilled zucchinis and fresh fried potatoes.

POLPO ALLA GRIGLIA CON CREMA DI PATATE | 24

Octopus cooked at low temperature and grilled at the moment, on a cream of potatoes and thyme.

POLPETTE POMODORO, PECORINO

E CROSTONE DI PANE | 17,9

La Granda meatballs with *Antonella's* tomato sauce, *Pinna* pecorino cheese, basil and a slice of bread.

UOVO MORBIDO CON VERDURE GRIGLIATE

E GRANA | 14,9 V

Uovo morbido cotto a bassa temperatura, con verdure grigliate e scaglie di Parmigiano Reggiano DOP *Gennari* 24 mesi.

INSALATA CESARINA | 14

Romaine lettuce, grilled chicken breast, flakes of Parmigiano Reggiano DOP *Gennari* 24 months, crispy bread croutons and mustard yogurt dressing.

INSALATA SMERALDO | 16,9 NG

Romaine lettuce, avocado, steamed shrimp, hard boiled egg and mustard yogurt dressing.

INSALATA VEGANA | 14,9 VG

Misticanza with chickpea hummus, fennel, red cabbage, carrots, chickpeas, crunchy capers and citrus and mint dressing.

CICORIA RIPASSATA | 7 V NG

with garlic, chili, and oil.

POMODORI IN PINZIMONIO | 6 V NG

Colorful tomatoes, salt and oil.

PATATA FRITTA EATALY | 6 NG

Fresh fried potato.

SEASONAL SALAD | 6 V NG

Mixed greens.

VERDURE GRIGLIATE | 7,9 V NG

grilled vegetables

VG VEGAN

V VEGETARIAN

NG

WITHOUT GLUTEN-CONTAINING INGREDIENTS,
CONTAMINATION DUE TO KITCHEN HANDLING
CANNOT BE EXCLUDED.
DISCOVER THE DEDICATED MENU



Wines

Sparkling

	125ML	750ML
ALTA LANGA DOCG BLANC DE BLANCS EXTRA BRUT Chardonnay Fontanafredda Piemonte	9	48
BUTTERFLY PROSECCO TREVISO DOC MILLESIMATO EXTRA DRY Glera Astoria Veneto	6	22
ESILIO ROSÈ METODO CLASSICO EXTRA BRUT Pinot Nero Camossi Lombardia	8	36
MAXIMUM BLANC DE BLANCS TRENTO DOC BRUT Chardonnay Ferrari Trentino Alto Adige	10	45
BOLLICINA ROSÈ Chardonnay, Pinot Nero Serafini Vidotto Veneto	6	23
ZEROTONDO BIO ALCOHOL FREE Glera Astoria Veneto	5	22

White

	125ML	750ML
LUGANA DOC Turbiana Villa Della Torre Veneto	8	30
LANGHE NASCETTA BIO Nascetta Mirafiore Piemonte	8	40
AMPELIO LANGHE DOC CHARDONNAY Chardonnay Fontanafredda Piemonte	9	35
VERDICCHIO DI MATELICA DOC BIO Verdicchio Collestefano Marche	7	23
ROSERI VALTENESI CHIARETTO DOC Groppello, Marzemino, Sangiovese, Barbera Ca Maiol Lombardia	7	23

Red

	125ML	750ML
NOBILE DI MONTEPULCIANO DOCG Prugnolo Gentile Salcheto Toscana	8	38
CAELES SYRAH TERRE SICILIANE IGT BIO Syrah Firriato Sicilia	7	26
PINOT NERO ALTO ADIGE DOC Pinot Nero Tramin Trentino Alto Adige	8	30
ANCUM LANGHE BIO Dolcetto Borgogno Piemonte	9	38
VALPOLICELLA CLASSICO DOC Corvina, Corvinone, Rondinella, Molinara Secondo Marco Veneto	8	28

Beers

Beers on tap

	330ML	500ML
NORA Spice Beer 6,8 % Baladin	6	8
SUPER BITTER Belgian Strong Amber Ale 8% Baladin	6	8
BALADIN LEGGERA Blonde ale 3,3 % Baladin	5	7

Bottled beers

	330ML
BIONDA ARTIGIANALE Bionda Lager 4,8% Eataly	6
GLUTEN FREE ARTIGIANALE Bionda Lager 5% Eataly	6
AMBRATA ARTIGIANALE Lager Ambrata 5,5% Eataly	6
IPA ARTIGIANALE Bionda Rice India Pale Ale 6% Eataly	6
BOTANIC ANALCOHOLIC Birra alla canapa Baladin	6

l'Aperitivo Italiano

APEROL SPRITZ Aperol, prosecco e soda	7	AMERICANO Campari, vermouth rosso, soda	8
CAMPARI SPRITZ Campari, prosecco e soda	7	NEGRONI Campari, vermouth rosso, gin	8
GIN TONIC ITALIANO Boigin Silvio Carta, Tonica Baladin	10		

Soft drinks

WATER Still or sparkling	3,5
CHINOTTO, ARANCIATA, GAZZOSA, LIMONATA, TONICA Lurisia 275 ml	3,5
MOLECOLA 330 ml Classic or sugar free	3,5
COFFEE	2

IL PANE E I TARALLI | 2,5€

Rustic bread wholemeal bread, taralli snack-sized, savory ring-shaped biscuits and table service.

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



WINE CONTAINS SULPHITES | BEER CONTAINS GLUTEN

I SUPPLÌ, IL FIORE DI ZUCCA, I TOTANI, LE ACCIUGHE, IL TONNO ROSSO, IL POLPO, IL BACCALÀ, LA CREMA DI NOCI, LE CODE DI MAZZANCOLLA, LA CROSTATA DI LINZ E I FRUTTI ROSSI, CREMA AL LIMONE, RICOTTA DI PECORA E LA CREMA MASCARPONE DEL TIRAMISÙ (REALIZZATA DA UNA BASE DICREMA DI GOLOSI DI SALUTE), PASTIERA, CROSTATA CREMA E PINOLI, SALSA DI NOCI, ARE FRESH, PROCESSED AND BLAST CHILLED AT - 18°C IN OUR KITCHENS TO PRESERVE ALL THE ORGANOLEPTIC QUALITIES OR PURCHASED FROZEN FROM SELECTED SUPPLIERS. SOME INGREDIENTS INDICATED IN THE MENU MAY VARY ACCORDING TO THE AVAILABILITY AND SEASONALITY OF THE PRODUCTS, IN ORDER TO ALWAYS GUARANTEE THE HIGHEST QUALITY OF OUR DISHES. OUR STAFF IS ALWAYS AVAILABLE FOR ANY REFERENCE. PRICES ARE IN EUROS.

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