

LA PIAZZA

PIZZA, VINO E CUCINA

ANTIPASTI

**BRUSCHETTA POMODORO
E STRACCIATELLA** | 125
Roasted bread with tomatoes and stracciatella cheese

**BRUSCHETTA MELANZANE E RICOTTA
SALATA** | 135
Bruschetta with fried eggplants and salted ricotta cheese

BRUSCHETTA RICOTTA E TARTUFO | 145
Roasted bread with ricotta cheese,
porcini mushrooms and black
truffle

TRY
ALL
185

VITELLO TONNATO | 185
Sliced veal in a creamy tuna-caper sauce

**CAPRESE DI POMODORO
E MOZZARELLA** | 145
With tomatoes, buffalo mozzarella, extra virgin
olive oil and basil

**GRAN TAGLIERE DI SALUMI
E FORMAGGI** | 285
Selection of the best cold cuts and cheeses from our
Salumeria + pair with a warm Piadina - traditional
flatbread from Emilia Romagna | 50

**CRUDA CON TARTUFO
E STRACCIATELLA** | 255
Beef tartare with truffle and stracciatella cheese

ARANCINO | 85
Sicilian deep-fried rice balls with meat ragù
OLIVE ASCOLANA | 95
Deep-fried olives filled with meat
MOZZARELLA IN CARROZZA | 115
Golden crusted deep-fried mozzarella sandwich

TRY
ALL
185

PASTA

SPAGHETTO EATALY | 135
Spaghetti, datterini tomato sauce, basil
and extra virgin olive oil

SPAGHETTO EATALY CON BUFALA | 175
Spaghetti, datterini tomato sauce, basil, extra virgin
olive oil and buffalo mozzarella

RIGATONI ALLA CARBONARA | 225
Rigatoni with eggs, guanciale
and Pecorino Romano cheese

TONNARELLO ALLE VONGOLE | 255
Fresh pasta with vongole, garlic and chili

TORTELLINO AL PARMIGIANO | 235
Fresh tortellini with ham and
creamy parmesan sauce

GNOCCHI PESTO E STRACCIATELLA | 195
Gnocchi with pesto, stracciatella cheese and toasted
almonds

TAGLIATELLE AL RAGÙ | 205
Fresh eggpasta with traditional bolognese ragù

ASK OUR STAFF FOR GLUTEN FREE OPTIONS

TRUFFLE SPECIAL

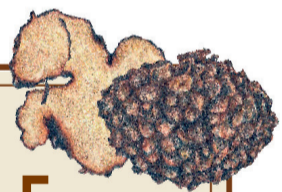
**TAGLIATELLE AL
TARTUFO NERO** | 285
Fresh pasta with black truffle

**PADELLATA AL
TARTUFO NERO** | 540
Fresh pasta with black truffle

GRATTATA DI TARTUFO NERO

Extra topping of black truffle
on your favourite dish | 95

PERFECT
TO SHARE



**PERFECT WITH TRUFFLE
BARBERA D'ALBA SUPERIORE DOC
BORGOGNO**

Aromas of flowers, beautiful body, notes of
plum and spices. Glass | 145 | Bottle | 675

PIZZA

RED

MARGHERITA | 145
Plum tomato sauce, mozzarella, extra virgin olive
oil and basil

MARGHERITA CON BUFALA | 175
Plum tomato sauce, buffalo mozzarella, extra virgin
olive oil and basil

DIAVOLA | 175
Plum tomato sauce, fior di latte mozzarella,
spicy spianata salami and basil

CAPRICCIOSA | 195
Plum tomato sauce with ham, mushrooms, olives and
artichokes

NAPOLI | 185
Plum tomato sauce, mozzarella and anchovies

VEGETARIANA | 185
Plum tomato sauce, grilled zucchini, stracciatella,
eggplants and peppers

NDUJA E PEPERONI | 195
Plum tomato sauce, spicy salami and peppers

PIZZA PARMIGIANA | 185
Plum tomato sauce, mozzarella, fried eggplants and salted
ricotta cheese

PIZZA SALSICCIA E CIPOLLA | 195
Plum tomato sauce, mozzarella, sausage and caramelized
onion

EXTRA TOPPING

Cured ham, Parma ham, mushrooms,
olives, buffalo mozzarella, rocket salad | 35

WHITE

FUNGHI E TARTUFO | 225
White pizza with mozzarella, mushrooms and
truffle cream

ZUCCA E SALSICCIA | 195
White pizza with pumpkin, smoked scamorza and salsiccia
CRUDO E RUCOLA | 215

White pizza with cured ham, mozzarella, parmigiano
and rocket salad

QUATTRO FORMAGGI | 190
White pizza with mozzarella, gorgonzola, asiago and
provola cheese.

CONTORNI

PATATE ARROSTO | 65
Roasted potatoes with rosemary

INSALATA MISTA | 65
Mixed salad with fresh vegetables

LA PATATA EATALY | 70
Steamed, fried smashed potatoes with rosemary and
lemon salt. Served with our Mediterranean sauce

SECONDI

**AGNELLO ALLA MENTA
CON VERDURE SALTATE** | 315
Grilled lamb ribs with mint dressing and
seasonal vegetables

**SPIEDONE DEL MACELLAIO
CON PATATA EATALY** | 285
Meat skewer with sausage, entrecote and
pork capocollo, served with crispy potatoes

**POLPO CON GAZPACHO
E STRACCIATELLA** | 265

Octopus with gazpacho and stracciatella cheese

PARMIGIANA DI MELANZANE | 205
Eggplants gratin with Parmigiano Reggiano,
tomato sauce, provola cheese and basil

INSALATE

INSALATA TONNARA | 235
Mixed salad with grilled tuna, carrots, cucumber,
fennels, olives and sunflower seeds served with mint
and lemon

INSALATA REGINA | 185
Mixed salad with grilled chicken, carrots,
roasted focaccia, pumpkin seeds served with rosemary
mayonnaise

INSALATA DEL CASARO | 185
Mixed salad with grilled radicchio, taleggio cheese,
pears and nuts served with honey

DOLCI

SALAME AL CIOCCOLATO | 45
Chocolate salame with pistachio

TIRAMISU EATALY | 105
Mascarpone, Vergnano coffee, savoiardi biscuits and
cocoa

CANNOLO | 95
Cannolo filled with ricotta cheese and chocolate cream
topped with pistachio

BÒNET | 95
Typical dessert from Piedmont with
amaretto, caramel and chocolate

COFFEE SEMIFREDDO | 125
With chocolate sauce and hazelnut crunch

CHEESECAKE SEMIFREDDO | 125
With raspberry glaze

GLUTEN
FREE

VINO

BOLLICINE SPARKLING

ALTA LANGA BRUT DOCG METODO CLASSICO, BRANDINI Pinot Nero, Chardonnay	Piemonte	150	725
MAXIMUM BRUT TRENTO DOC METODO CLASSICO, FERRARI Chardonnay	Trentino Alto Adige	145	695
PROSECCO SPUMANTE LA MARCA Glera	Veneto	115	495
"SECRET DE FAMILLE" CHAMPAGNE BRUT IER CRU METODO CLASSICO MONMARTHE Pinot Nero, Chardonnay, Pinot Meunier	Francia	165	825

ROSE

"IL FRESCO" SPUMANTE ROSE' BRUT METODO CHARMAT, VILLA SANDI Glera, Chardonnay, Pinot Nero	Veneto	115	495
FRANCIACORTA ROSE' BRUT DOCG METODO CLASSICO, GIUSEPPE VEZZOLI Pinot Nero	Lombardia	135	635

BIANCHI - WHITE

"PRADALUPO" ROERO ARNEIS DOCG, FONTANAFREDDA Arneis	Piemonte	120	520
"SCHUTTERSTEIN" PINOT BIANCO ALTO ADIGE-SUDTIROL DOC, BARON LONGO Pinot Bianco	Trentino Alto Adige	130	570

GEWURZTRAMINER COLTERENZIO Gewurztraminer	Trentino Alto Adige	145	575
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RIBOLLA GIALLA FRIULI COLLI ORIENTALI DOC, LE VIGNE DI ZAMO' Ribolla Gialla	Friuli Venezia Giulia	135	595
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CHARDONNAY TOSCANA IGT, CASTELLO, MONSANTO Chardonnay	Toscana	140	635
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GRECO DI TUFO DOCG, FONZONE Greco	Campania	125	545
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GRILLO SICILIA DOC, BAGLIO DI GRISI Grillo	Sicilia	115	495
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ROSATI

"ALÌE" ROSATO TOSCANA IGT, FRESCOBALDI Syrah, Vermentino	Toscana	125	545
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ROSSI - RED

BARBERA D'ALBA SUPERIORE DOC, BORGOGNO Barbera	Piemonte	145	675
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BAROLO SERRALUNGA D'ALBA DOCG, FONTANAFREDDA Nebbiolo	Piemonte	170	865
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VALPOLICELLA RIPASSO, TORRE DEL FALASCO Corvina, Corvinone, Rondinella	Veneto	135	595
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ROSSO DI MONTALCINO DOC, FATTOI Sangiovese	Toscana	140	635
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MONTEPULCIANO D'ABRUZZO DOC, PODERI MARCHESI MIGLIORATI Montepulciano	Abruzzo	125	545
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PRIMITIVO "I TRATTURI" SAN MARZANO Primitivo	Puglia	115	495
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"VILLA DEI BARONI" ETNA ROSSO DOC, CARRANCO Nerello Mascalese	Sicilia	160	825
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LANGHE NEBBIOLO MIRAFIORE Nebbiolo	Piemonte	155	745
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DOLCI

"MONCUCCO" MOSCATO D'ASTI DOCG, FONTANAFREDDA Moscato Bianco	Piemonte	115	495
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BIRRE

DRAFT BEERS

BIRRA MENABREA	35cl	40cl
SLEEPY BULLDOG 4,8% Pale Ale	76	86
SHIP FULL OF IPA 5,8% IPA	74	84

BOTTLED BEERS

PERONI NASTRO AZZURO 5,1%	59	
PERONI GRAN RISERVA 6,6% Double malt		79
BIRRA MORETTI 4,6% 66cl		110

MELLERUDS 4,5% Pilsner BIO	64
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TAIL OF A WHALE 4,8% White Ale	71
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BRUTAL BULLDOG 8,4% Double Ipa	83
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CIDER

ANGIOLETTI SECCO 5%	84
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KIVIKS ÄPPELCIDER 4,5% Dry apple cider BIO	61
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BIBITE alcohol free

TOSELLI SPUMANTE 12,5cl/75cl	68	245
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SAN PELLEGRINO Sparkling water 50cl/75cl	45	65
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JUICE: APPLE, ORANGE 27,5cl	32
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SAN PELLEGRINO LIMONATA BIO Citrus 20cl	42
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SAN PELLEGRINO ARANCIATA BIO Orange 20cl	42
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SAN PELLEGRINO ARANCIATA ROSSA BIO Red Orange 20cl	42
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SAN PELLEGRINO CHINOTTO 20cl	42
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MOLECOLA 33cl	32
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MOLECOLA LIGHT 33cl	32
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BIRRA MORETTI ZERO Lager 33cl	48
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CAFFETTERIA

ESPRESSO 22
ESPRESSO DOPPIO 28
CAPPUCCINO 40
CAFFÈ LATTE 42
MACCHIATO 23
MACCHIATO DOPPIO 36
AMERICANO 28



COCKTAILS

CLASSICI

APEROL SPRITZ 128 Aperol, prosecco, soda
CAMPARI SPRITZ 128 Campari, prosecco, soda
MILANO-TORINO 128 Campari, Punt e Mes vermouht
MARTINI FIERO & TONIC 128 Martini Fiero, San Pellegrino tonic
HUGO ST GERMAIN 142 St Germain, prosecco, soda

MARTINI NEGRONI RISERVA SPECIALE 142 Martini Bitter, Martini Riserva Speciale Rubino or Ambrato vermouht, Bombay Sapphire gin
BOMBAY SAPPHIRE & TONIC 142 Bombay Sapphire gin, San Pellegrino tonic
BELLINI 128 Prosecco, white peach
EATALIAN MOJITO 148 Nardini Grappa, Nardini Acqua di Cedro, lime, mint, soda
EATALY AMARETTO SOUR 148 Nardini Mandorla, Galliano Amaretto, citron

MOCKTAIL

VIRGIN BELLINI 89 Peach puree, Toselli Spumante
PEACH LIMONATA 89 Peach, lemon, soda
PINK LIMONATA 89 Raspberry, lemon, mint, soda