



LA PIAZZA

PIZZA, VINO E CUCINA

ANTIPASTI

**BRUSCHETTA POMODORO
E STRACCIATELLA | 130**
Roasted homemade bread with
tomatoes and stracciatella

**BRUSCHETTA STRACCIATELLA
E CRUDO | 140**
Roasted homemade bread with stracciatella and
Parma ham DOP 20 months aged

BRUSCHETTA RICOTTA E TARTUFO | 145
Roasted homemade bread with ricotta
cheese and truffle

TRY ALL THREE BRUSCHETTA FOR 185

ARANCINO AL RAGÙ | 85
Deep fried risotto croquettes with beef
bolognese ragù

ARANCINO AL TARTUFO | 95
Deep fried risotto croquettes with creamy
cheese and truffle

LA PATATA CROCCANTE | 70

Italian organic potatoes, first steamed with
their skin, then fried at the moment. Served with
our mediterranean sauce, made with fresh
mayonnaise, capers, anchovies and mustard

**CAPRESE DI POMODORO
E MOZZARELLA | 145**
Buffalo mozzarella, mixed datterino
tomatoes, basil and extra virgin olive oil

VITELLO TONNATO | 185
Traditional Piedmontese slow cooked veal with creamy
mayonnaise based sauce, flavoured with capers and tuna

CRUDA E TARTUFO | 255
Beef tartare with stracciatella and truffle

TAGLIERE DI SALUMI E FORMAGGI | 285
Selection of mixed cheeses
and cured meats from our counter

PASTA

SPAGHETTO EATALY | 135
Spaghetto di Gragnano IGP, datterino tomato sauce,
extra virgin olive oil and basil

SPAGHETTO EATALY CON BUFALA | 175
Spaghetto di Gragnano IGP, datterino tomato sauce,
extra virgin olive oil, buffalo mozzarella and basil

GNOCCHI AL PESTO E STRACCIATELLA | 195
Gnocchi with pesto sauce, creamy stracciatella
and toasted almonds

RIGATONI ALLA CARBONARA | 225
Rigatoni pasta, pork guanciale, Pecorino Romano,
eggs and black pepper

**TORTELLINO PANNA
PISELLI E PROSCIUTTO | 225**
Traditional filled pasta with cream,
green peas and ham

TONNARELLO ALLO SCOGLIO | 255
Fresh tonnarello pasta with clams, mussels,
shrimps and fresh tomatoes

RISOTTO AI CROSTACEI | 275
Creamy risotto with shellfish bisque, fresh prawns
and lemon zest

TRUFFLE SPECIAL

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

**PADELLATA
AL TARTUFO NERO | 540**
Fresh egg pasta with black truffle,
perfect for two

PIZZA ROSSA

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

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

DIAVOLA | 185
Plum tomato sauce, fiordilatte mozzarella,
spicy spianata salami and basil

NAPOLI | 185
Plum tomato sauce, fiordilatte mozzarella
and anchovies

VEGETARIANA | 185
Plum tomato sauce, roasted vegetables
and stracciatella

PARMA | 185
Plum tomato sauce, fiordilatte mozzarella
and Parma ham DOP 20 months aged

NDUJA E PROVOLA | 185
Plum tomato sauce, fiordilatte mozzarella, provola
and traditional spicy salami paste from Calabria

CAPRICCIOSA | 195
Plum tomato sauce, fiordilatte mozzarella, ham,
champignon, olives and artichokes

SALSICCIA E CIPOLLA | 195
Plum tomato sauce, fiordilatte mozzarella, sausage
and caramelized onions

PIZZA BIANCA

QUATTRO FORMAGGI | 190
Fiordilatte mozzarella, gorgonzola, asiago and provola

CRUDO E RUCOLA | 215
Fiordilatte mozzarella, Parma ham DOP 20 months
aged and arugula

FUNGHI E TARTUFO | 225
Fiordilatte mozzarella, champignon and truffle sauce

SALSICCIA E FRIARELLI | 195
Fiordilatte mozzarella, sausage and traditional sautéed
friarielli (typical neapolitan broccoli rabe)

EXTRA PIZZA TOPPING
Ham, mushrooms, olives,
buffalo mozzarella, arugula | 35

SECONDI

PARMIGIANA DI MELANZANE | 255
Traditional gratin made with
fried sliced eggplants, provola, tomato sauce
and Parmigiano Reggiano DOP

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

GRAN FRITTO MISTO DI PESCE | 315
Fried shrimps, squid and vegetables

**ENTRECOTE, TOMINO E SENAPE
ALLE NOCCIOLE | 325**
Beef entrecote with grilled tomino cheese, caramelized
carrots, potatoes and mustard-hazelnut sauce

INSALATE

INSALATA TONNARA | 235
Mixed leaves, tomatoes, carrot, fennel, cucumber,
olives and sunflower seeds with grilled tuna fillet and
green sauce

INSALATA REGINA | 185
Mixed leaves, tomatoes, carrot, fennel and cucumber
with grilled chicken breast, pumpkin seeds, focaccia and
mayonnaise and Parmigiano Reggiano dressign

INSALATA ORTOLANA | 185
Mixed leaves, tomatoes, carrot, fennel and cucumber
with roasted vegetables and creamy cornsauce

INSALATA MISTA | 65
Mixed leaves, tomatoes, carrot,
fennel and cucumber

DOLCI

CANNOLO | 95
Fried sweet pastry shell with creamy ricotta,
chocolate chips and pistachio

TIRAMISU EATALY | 105
Savoardi biscuits, Italian mascarpone cream,
coffee and cocoa powder

MOUSSE CIOCCOLATO BIANCO E VANIGLIA | 125
White chocolate and vanilla mousse
with red berries sauce



LA PIAZZA

BEVANDE

SPARKLING

BONCHELLI PROSECCO

Glera – Veneto



125



540

MAXIMUM BRUT TRENTO DOC
METODO CLASSICO, FERRARI

Chardonnay – Trentino Alto Adige

155

730

"SECRET DE FAMILLE" CHAMPAGNE
BRUT 1ER CRU METODO CLASSICO
MONMARTHE

Pinot Nero, Chardonnay, Pinot Meunier – Francia

165

830

SPARKLING ROSÈ

FRESCO ROSÈ "VILLA SANDI"

Glera – Lombardia

125

540

FRANCIACORTA ROSE' BRUT DOCG
METODO CLASSICO, GIUSEPPE VEZZOLI

Pinot Nero – Lombardia

155

730

VINI BIANCHI - WHITE

GRILLO SICILIA DOC, BAGLIO DI GRISI

Grillo – Sicilia

125

540

GRECO DI TUFO DOCG, FONZONE

Greco – Campania

135

600

PINOT BIANCO BARON LONGO

Pinot Bianco – Trentino Alto Adige

135

600

CHARDONNAY TOSCANA IGT, CASTELLO,
MONSANTO

Chardonnay – Toscana

140

640

GEWURZTRAMINER COLTERENZIO

Gewurztraminer – Trentino Alto Adige

145

680

VINI ROSATI - ROSE

FONTANAFREDDA ROSÈ SOLEROSE

Glera, Chardonnay, Pinot Nero – Piemonte

135

600

"ALÌE" ROSATO TOSCANA IGT,
FRESCOBALDI SYRAH

Vermentino – Toscana

145

680

VINI ROSSI - RED

PRIMITIVO "I TRATTURI" SAN MARZANO

Primitivo – Puglia

125

540

VALPOLICELLA RIPASSO, TORRE DEL
FALASCO

Corvina, Corvinone, Rondinella – Veneto

135

600

BARBERA D'ALBA SUPERIORE DOC,
BORGOGNO

Barbera – Piemonte

145

680

ROSSO DI MONTALCINO DOC, FATTOI

Sangiovese – Toscana

145

680

AMARONE VALPANTENA

Rondinella, Corvinone, Corvina Veronese – Veneto

155

730

LANGHE NEBBIOLO MIRAFIORE

Nebbiolo – Piemonte

165

830

BAROLO SERRALUNGA D'ALBA DOCG,
FONTANAFREDDA

Nebbiolo – Piemonte

195

920

CAFFETTERIA

ESPRESSO | 22

ESPRESSO DOPPIO | 28

CAPPUCCINO | 40

CAFFÈ LATTE | 42

MACCHIATO | 23

MACCHIATO DOPPIO | 36

AMERICANO | 28

DRAFT BEERS

BIRRA MENABREA 35cl/40cl 4,8% Light Lager

64/74

SLEEPY BULLDOG 35cl/40cl 4,8% Pale Ale

76/86

SHIP FULL OF IPA 35cl/40cl 5,8% Ipa

74/84

BOTTLED BEERS

MENABREA 33cl 4,8% Light Lager

62

MENABREA AMBRATA 33cl 5% Dark Lager

62

PERONI GRAN RISERVA 50cl 6,6% Double malt

79

CIDER

KIVIKS ÄPPELCIDER 33cl 4,5% Dry apple cider

61

SOFT DRINKS

TOSELLI SPUMANTE 12,5cl/75cl

68/245

JUICE: APPLE, ORANGE 27,5cl

35

SAN PELLEGRINO SPARKLING WATER
50cl/75cl

45/65

SAN PELLEGRINO CHINOTTO 20cl

42

SAN PELLEGRINO LEMON 20cl Bio

42

SAN PELLEGRINO ORANGE 20cl Bio

42

SAN PELLEGRINO RED ORANGE 20cl Bio

42

MOLECOLA / LIGHT 33cl

32

MELLERUDS ZERO 33cl Pilsner

48

COCKTAIL

MILANO-TORINO

128

Campari, Punt e Mes, Vermouth

BELLINI

128

Prosecco, white peach

APEROL SPRITZ

135

Aperol, prosecco, soda

CAMPARI SPRITZ

135

Campari, prosecco, soda

VETZ SPRITZ

135

Vetz, prosecco, soda, lemon wedge

AMERICANO | 138

138

Campari, Martini, soda

GIN & TONIC

142

Gin, San Pellegrino tonic

*With Bombay Sapphire gin 155

NEGRONI CLASSICO

145

Campari, söt vermouth, gin

*With Martini Special and Bombay

Sapphire gin, 155

HUGO ST GERMAIN

145

St Germain, prosecco, soda

MOJITO

148

Rum, lime, mint, soda

EATALY AMARETTO SOUR

148

Nardini Mandorla, Galliano, Amaretto, lemon

MOCKTAIL

VIRGIN BELLINI

89

White peach, Toselli spumante

PEACH LIMONATA

89

Peach, citron, soda

PINK LIMONATA

89

Raspberries, lemon, mint, soda

