

EATALY

LA PIAZZA

PIZZA, VINO E CUCINA

ANTIPASTI

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

BRUSCHETTA ZUCCA E SPECK | 140
Roasted homemade bread with baked pumpkin and speck

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

TRY ALL THREE BRUSCHETTA FOR 185

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

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

PRIMI

SPAGHETTO EATALY | 145
Spaghetti di Gragnano IGP, datterino tomato sauce,
extra virgin olive oil and basil
*With buffalo mozzarella | 185

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

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

NEW!

PASTA FRESCA

Every day, our pastamakers, transform
simple high-quality ingredients into pasta shapes
inspired by the rich traditions of every
Italian region

**FUSILLI AL PESTO
E STRACCIATELLA | 195**
Fresh fusilli pasta with pesto sauce, creamy
stracciatella and toasted almonds

**RAVIOLONE RICOTTA
E SPINACI | 195**
Fresh spinach and ricotta ravioli with butter
and sage

**MONTHLY SPECIAL:
RAVIOLONE BARBABIETOLA
E CAPRINO | 225**
Redbeet and goat cheese raviolo with
butter and thyme

**SPAGHETTO CHITARRA
ALLE VONGOLE | 255**
Fresh spaghetti chitarra pasta with clams

TAGLIETELLE AL TARTUFO | 285
Fresh tagliatelle with black truffle
*Padellata al tartufo perfect for two | 540

ARANCINO AL RAGÙ | 95
Deep fried risotto croquettes with beef
bolognese ragù

ARANCINO AL TARTUFO | 105
Deep fried risotto croquettes with creamy
cheese and truffle

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

LA PATATA CROCCANTE | 60

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

SECONDI

POLPO PATATE E PORRI | 195
Potato and leek velouté, grilled octopus, confit
tomatoes and fried leek

PARMIGIANA DI MELANZANE | 255
Traditional gratin made with fried 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

**COTOLETTA CON PURÈ DI PATATE
AL TARTUFO | 325**
Traditional veal cutlet with potato and truffle puree

INSALATE

INSALATA TONNARA | 235
Grilled tuna fillet salad with tomatoes, carrot,
fennel, cucumber, olives and sunflower seeds.
Served with salsa verde

INSALATA REGINA | 185
Grilled chicken breast salad with tomatoes, carrot,
fennel, cucumber and pumpkin seeds.
Served with focaccia and rosemary dressing

INSALATA ORTOLANA | 185
Steamed broccoli and cauliflower salad with
tomatoes, carrot, fennel and cucumber.
Served with creamy Parmigiano Reggiano dressing

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

DOLCI

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

TIRAMISÙ EATALY | 105
Savoiardi biscuits, Italian mascarpone cream,
coffee and cocoa powder

TORTINO FONDENTE AL CIOCCOLATO | 125
Fondant chocolate cake with vanilla ice cream

MOUSSE AL PISTACCHIO | 125
Pistachio mousse with raspberry sauce and pistachio crumble

PIZZA

CHOOSE THE DOUGH THAT SUITS YOU!

RUSTICO | +30

100 % Organic Flour with ancient grains (Farro, Enkir,
Rye and Kamut). Nutritious and naturally poor in gluten.
Leavened for more than 50 hours for a flavourful,
whole grain and easy to digest pizza!

ORIGINALE

100% Organic flour Mulino Marino. Type 0 and Buratto
flour. Leavened for more than 50 hours for a traditional
and tasty pizza. Crunchy outside and fluffy inside!

PIZZA ROSSA

MARGHERITA | 145
Plum tomato sauce, fiordilatte mozzarella, extra
virgin olive oil and basil
*With buffalo mozzarella | 185

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

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