

EATALY  
**LA PIAZZA**

*chambre séparée menu*

*Every day, our team transforms seasonal ingredients into beloved Italian recipes to be the perfect star of any special dinner, meeting or occasion. Choose your menu and get ready to enjoy a real Italian experience.*

**MENÙ 1 • 350** PER PERSON

*starter*

**SALUMI E FORMAGGI**

Selection of mixed cheeses and charcuterie from our counter

*mains to share*

**SPAGHETTO EATALY CON BUFALA**

Spaghetti di Gragnano, datterino tomato sauce, buffalo mozzarella, extra virgin olive oil and basil

*dessert*

**TIRAMISÙ**

Savoardi biscuits, mascarpone cream, coffee and cocoa powder

**CONCHIGLIONI AL PESTO  
E STRACCIATELLA**

Fresh pasta with pesto sauce and creamy stracciatella

**MENÙ 2 • 500** PER PERSON

*starters to share*

**SALUMI E FORMAGGI**

Selection of mixed cheeses and charcuterie from our counter

**BRUSCHETTE**

Selection of bruschette

*mains to share*

**TAGLIATELLE AL TARTUFO**

Fresh tagliatelle with black truffle

**RIGATONI ALL'AMATRICIANA**

Rigatoni di Gragnano with tomato sauce, pork guanciale and Pecorino Romano

*dessert*

**TIRAMISU AL PISTACCHIO**

Savoardi biscuit, pistachio and mascarpone cream. Topped with pistachio crumbs

**MENÙ GIROPIZZA • 550** PER PERSON

*Taste the best pizzas of the season in this special shared pizza tasting!*

*Join us in front of our golden woodfired oven to see our pizzaiolo create our award-winning pizza right in front of your eyes.*

**PIZZATASTING OF  
DIFFERENT PIZZAS**

**TIRAMISÙ EATALY**

Savoardi biscuits, mascarpone cream, coffee and cocoa powder

*Add 50kr and get  
an antipasto*

**CAPRESE**

Datterino tomatoes, buffalo mozzarella and pesto dressing

**BRUSCHETTA POMODORO  
E STRACCIATELLA**

Roasted homemade bread with tomatoes and stracciatella