

SALSE PER IL PANE bread dips

- PESTO Pesto sauce · 25
NDUJA Spicy salami paste · 30
BURRO AL TARTUFO Truffle butter · 40
[TRY IT ALL · 85](#)

EATALY LA PIAZZA

BOCCONI bites

- TARALLI · 40 OLIVE Green olives · 45
GRISSINI E PROSCIUTTO · 50
Breadsticks with Parma ham DOP 20 months aged
PARMIGIANO E BALSAMICO · 55
Parmigiano Reggiano with balsamic glaze
[TRY IT ALL · 135](#)

ANTIPASTI

LA PATATA CROCCANTE · 65

Italian organic potatoes, first steamed with their skin, then fried at the moment. Served with our Salsa Mediterranea

FRITTELLE DI ZUCCA · 85

Deep fried pumpkin and potatoes croquettes

CROCCHETTE DI BROCCOLI · 85

Deep fried broccoli and potatoes croquettes

ARANCINO PESTO E NDUJA · 90

Deep fried risotto croquettes with pesto, spicy salami paste and provola cheese

ARANCINO TARTUFO · 105

Deep fried risotto croquettes with cheese and truffle

CAPONATA SICILIANA CON RICOTTA SALATA · 150

Sweet and sour mixed vegetables with pine nuts and raisins, served with pane carasau (typical sardinian crunchy bread) and salted ricotta

CARPACCIO DI BRESAOLA · 185

Bresaola carpaccio, served with Grana Padano and arugula

VITELLO TONNATO · 195

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 charcuterie from our counter

BRUSCHETTA POMODORO E STRACCIATELLA · 130

Toasted homemade bread with tomatoes and stracciatella

BRUSCHETTA ZUCCA E RICOTTA · 130

Toasted homemade bread with pumpkin cream and ricotta

BRUSCHETTA MELANZANE E PANCETTA · 130

Toasted homemade bread with marinated aubergines and pancetta

[TRY ALL THREE BRUSCHETTA FOR 195](#)

[ADD TRUFFLE · 75](#)

PIZZA



CHOOSE THE DOUGH THAT YOU LOVE THE MOST!

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!

RUSTICO +20

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!

traditional pizza

MARINARA · 135

Datterino tomato sauce, garlic, extra virgin olive oil, basil and oregano

MARGHERITA · 145

Plum tomato sauce, mozzarella, extra virgin olive oil and basil

MARGHERITA AFFUMICATA · 165

Datterino tomato sauce, mozzarella, smoked scamorza cheese and black pepper

MARGHERITA BUFALINA · 185

Plum tomato sauce, buffalo mozzarella, extra virgin olive oil and basil

DIAVOLA · 185

Plum tomato sauce, mozzarella, spicy spianata salami and basil

CAPRICCIOSA · 195

Plum tomato sauce, mozzarella, ham, champignon, olives and artichokes

PARMA · 215

Plum tomato sauce, mozzarella and Parma Ham 20 months aged

calzoni our filled pizza

CALZONE · 185

Filled with mozzarella and ham. Served with plum tomato sauce and grated Grana Padano on top

TRONCHETTO CRUDO E RUCOLA · 205

Filled with mozzarella and smoked scamorza cheese. Served with Parma Ham 20 months aged, arugula, fresh cherry tomatoes and Grana Padano on top

QUATTRO FORMAGGI · 190

White pizza with mozzarella, gorgonzola, provola cheese and Parmigiano Reggiano

NERANO · 195

White pizza with zucchini cream, fried zucchini, stracciatella, provola cheese and basil

VEGETARIANA · 195

White pizza with mozzarella, mixed fried vegetables and basil.

GORGONZOLA E CRUDO · 195

White pizza with mozzarella, gorgonzola, Parma Ham 20 months aged and walnuts

SALSICCIA E FRIARELLI · 205

White pizza with mozzarella, smoked scamorza cheese, sausage and friarielli (typical neapolitan wild broccoli rabe)

EXTRA PIZZA TOPPING

Champignon, olives, arugula · 35
Ham, buffalo mozzarella · 40
Truffle · 75

special pizza

ZUCCA E PANCETTA · 205

White pizza with taleggio, pumpkin cream, stracciatella and pancetta

FUNGHI E TARTUFO · 225

White pizza with mozzarella, potatoes, champignon and fresh truffle

DOLCI

TIRAMISÙ · 105

Savoiardi biscuits, mascarpone cream, coffee and cocoa powder

TIRAMISÙ AL

PISTACCHIO · 125
Savoiardi biscuit, pistachio and mascarpone cream. Topped with pistachio crumbs

PIZZA DOLCE · 165

Sweet pizza with chocolate and hazelnut spread, served with powdered sugar and hazelnuts

PASTA

pasta from Gragnano

Our iconic pasta dish, inspired by tradition

SPAGHETTO EATALY · 145

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

SPAGHETTO EATALY CON BUFALA · 185

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

MEZZI PACCHERI DI MARE · 250

Mezzi Paccheri di Gragnano with octopus, shrimps, calamari, tomato sauce and parsley

fresh pasta

Housemade pasta, daily fresh

PENNE ALLA VECCHIA TAORMINA · 180

Fresh Penne with fried zucchini and aubergines, tomato sauce and grated salted ricotta

RAVIOLONE RICOTTA E SPINACI · 225

Fresh spinach and ricotta ravioli with butter and sage

RAVIOLO OF THE MONTH

ZUCCA E AMARETTI · 225

Fresh pumpkin ravioli with butter, sage and amaretti crumbs

TAGLIATELLE AL TARTUFO · 285

Fresh tagliatelle with black truffle

PASTA ROMANA

Try our large portion, as you would have it in Rome!

TONNARELLO CACIO E PEPE · 195 / 225

Fresh long pasta with creamy pepper and Pecorino Romano sauce

**Add guanciale · 25 *Add artichokes · 25 *Add truffle · 75*

RIGATONI ALLA CARBONARA · 205 / 245

Rigatoni di Gragnano, pork guanciale, Pecorino Romano sauce, eggs and black pepper

**Add truffle · 75*

RIGATONE ALL'AMATRICIANA · 225 / 265

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

SECONDI

MERLUZZO IMPANATO · 235

Panko breaded and deep fried cod with grilled vegetables and potato mille feuille. Served with a garlic and dried tomato sauce

CAVOLO GRIGLIATO CON MIELE E NOCCIOLE · 195

Grilled pointed cabbage with roasted hazelnuts and honey. Served on a chickpea cream

ENTRECOTE RUCOLA E GRANA · 295

Grilled beef entrecote, served with arugula and Grana Padano

SPIEDONE DEL MACELLAIO CON PATATE · 295

Meat skewer with sausage, entrecote and pork capocollo, served with crunchy fried potatoes

INSALATE

CAPRESE · 145

Datterino tomatoes, buffalo mozzarella, extra virgin olive oil and basil

INSALATA CASARA · 185

Grilled radicchio and taleggio salad with tomatoes, carrots, fennel and cucumber. Served with honey and walnuts

INSALATA REGINA · 185

Grilled chicken thigh fillet salad with tomatoes, carrots, fennel, cucumber and pumpkin seeds. Served with focaccia and rosemary dressing

INSALATA TONNARA · 195

Tuna salad with tomatoes, carrots, fennel, cucumber and pumpkin seeds. Served with our salsa verde

VINI

sparkling wines

LA MARCA PROSECCO Glera — Veneto	125	540
PASQUA PROSECCO ROSÉ EXTRA DRY Glera, Pinot Noir — Veneto	145	680
FRANCIACORTA ROSÉ BRUT DOCG METODO CLASSICO, GIUSEPPE VEZZOLI Pinot Nero — Lombardia	155	730
MAXIMUM BRUT TRENTO DOC METODO CLASSICO, FERRARI Chardonnay — Trentino Alto Adige	155	730
ALTA LANGA LIMITED EDITION FONTANAFREDDA Pinot Nero, Chardonnay — Piemonte	155	730
"SECRET DE FAMILLE" CHAMPAGNE BRUT 1ER CRU METODO CLASSICO MONMARTHE Pinot Nero, Chardonnay, Pinot Meunier — Francia	830	

white wines

GRILLO SICILIA DOC, BAGLIO DI GRISI Grillo — Sicilia	125	540
GRECO DI TUFO DOCG, FEUDI Greco — Campania	135	600
PINOT BIANCO BARON LONGO Pinot Bianco — Trentino Alto Adige	135	600
MARIN FONTANAFREDDA Riesling, Nascetta — Piemonte	135	600
CHARDONNAY TOSCANA IGT, ALBIZZIA, FRESCOBALDI Chardonnay — Toscana	140	640
RIBOLLA GIALLA LE VIGNE DI ZAMÒ Ribolla — Friuli Venezia Giulia	140	640
GEWURZTRAMINER COLTERENZIO Gewurztraminer — Trentino Alto Adige	145	680

rosé wine

FONTANAFREDDA ROSÈ SOLEROSE Nebbiolo, Dolcetto, Barbera — Piemonte	135	600
"ALÌE" ROSATO TOSCANA IGT, FRESCOBALDI Vermentino, Syrah — Toscana	145	680

red wines

PRIMITIVO "I TRATTURI" SAN MARZANO Primitivo — Puglia	125	540
VALPOLICELLA RIPASSO, PASQUA Corvina, Corvinone, Rondinella — Veneto	135	600
BARBERA D'ALBA SUPERIORE DOC, BORGOGNO Barbera — Piemonte	145	680
CHIANTI RUFINA RISERVA, FRESCOBALDI Sangiovese, Cabernet Sauvignon — Toscana	150	700
LANGHE NEBBIOLO MIRAFIORE Nebbiolo — Piemonte	165	830
BAROLO SERRALUNGA D'ALBA Nebbiolo — Piemonte	195	920

BIRRA E CIDRO

draft beers

BIRRA MENABREA · 64/82/98 30cl/40cl/50cl 4,8% Light Lager
SHIP FULL OF IPA · 76/98/118 30cl/40cl/50cl 5,8% Ipa
SLEEPY BULLDOG · 76/98/118 30cl/40cl/50cl 4,8% Pale Ale

bottled beer

MENABREA · 68 33cl 4,8% Light Lager
MENABREA AMBRATA · 68 33cl 5% Dark Lager
PERONI GRAN RISERVA · 98 50cl 6,6% Double malt

cider

BRISKA DEMI-SEC · 61 33cl 4,5% Semi-dry apple cider
--

l'aperitivo italiano

APEROL SPRITZ · 135 <i>Aperol</i> , prosecco, soda
CAMPARI SPRITZ · 145 <i>Campari</i> , prosecco, soda
NEGRONI SBAGLIATO · 145 <i>Campari</i> , sweet vermouth, prosecco
NEGRONI · 155 <i>Campari</i> , sweet vermouth, gin

COCKTAIL

classics

BELLINI · 135 Prosecco, white peach purée
MIMOSA · 135 Sparkling wine, orange juice
VETZ SPRITZ · 145 Vetz, prosecco, soda, lemon zest
MOONLIGHT · 150 Vetz aperitivo, gin, averna, lime juice, sugar syrup, egg yolk
OLD FASHIONED · 150 Bourbon, sugar, angostura
GIN FIZZ · 150 Gin, lemon, egg yolk, sugar, soda
MOJITO · 155 White rom, soda, sugar, lime

alcoholfree

MIMOSA · 89 Alcohol free prosecco, orange juice
LIMONATA ALLA PESCA · 89 White peach purée, San Pellegrino lemon soda, mint
LIMONATA ROSA · 89 Raspberry purée, San Pellegrino lemon soda, mint

BIBITE

TOSELLI SPUMANTE · 68/245 12,5cl/75cl	JUICE: APPLE, ORANGE · 35 27,5cl	SAN PELLEGRINO SODA · 42 choose between: orange, red orange, lemon, chinotto EKO 20cl
MENABREA ZERO · 55 33cl	SAN PELLEGRINO SPARKLING WATER · 45/65 50cl/75cl	
MOLECOLA / LIGHT · 32 33cl		

CAFFE

ESPRESSO/DOPPIO · 30/38
AMERICANO · 38
CAPPUCCINO · 45
CAFFÈ LATTE · 48
MACCHIATO/DOPPIO · 35/40

Add 20 kr and
get a hazelnut-
chocolate bite to
your coffee!

DISTILLATI

LIMONCELLO · 25
AMARO MONTENEGRO · 25
GRAPPA NARDINI BIANCA · 30