

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](#)

E A T A L Y 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

ARANCINO PESTO E NDUJA · 90

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

ARANCINI AL RAGÙ · 95

Deep fried rice croquettes with bolognese

CROCCHETTE DI PATATE · 95

Deep fried potato croquettes with ham and 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

Try our large portion, as you would cook it at home in Italy!

pasta from Gragnano

Our iconic pasta dish, inspired by tradition



SPAGHETTO EATALY · 145 / 170

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

SPAGHETTO EATALY BUFALA · 185 / 220

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

MEZZI PACCHERI DI MARE · 250 / 290

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

RIGATONI CARBONARA · 205 / 245

Rigatoni di Gragnano, pork guanciale, Pecorino Romano sauce, eggs and black pepper
[*Add truffle · 75](#)

RIGATONE AMATRICIANA · 225 / 265

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

fresh pasta

Housemade pasta, daily fresh



PENNE VECCHIA TAORMINA · 180 / 215

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

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](#)

RAVIOLO RICOTTA E SPINACI · 225 / 265

Fresh spinach and ricotta ravioli with butter and sage

RAVIOLO OF THE MONTH

FUNGHI E PARMIGIANO · 225 / 265

Fresh mushroom ravioli with Parmigiano Reggiano fondue

TAGLIATELLE TARTUFO · 285 / 325

Fresh tagliatelle with black truffle

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

	120 ml	750 ml
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

	 100 ml	 200 ml	 750 ml
GRILLO SICILIA DOC, BAGLIO DI GRISI Grillo — Sicilia	100	180	540
GRECO DI TUFO DOCG, FEUDI Greco — Campania	110	185	600
PINOT BIANCO BARON LONGO Pinot Bianco — Trentino Alto Adige	110	185	600
MARIN FONTANAFREDDA Riesling, Nascetta — Piemonte	110	185	600
CHARDONNAY TOSCANA IGT, ALBIZZIA, FRESCOBALDI Chardonnay — Toscana	120	190	640
RIBOLLA GIALLA LE VIGNE DI ZAMÒ Ribolla — Friuli Venezia Giulia	120	190	640
GEWURZTRAMINER COLTERENZIO Gewurztraminer — Trentino Alto Adige	125	195	680

rosè wines

FONTANAFREDDA ROSÈ SOLEROSÉ Nebbiolo, Dolcetto, Barbera — Piemonte	110	185	600
"ALIE" ROSATO TOSCANA IGT, FRESCOBALDI Vermentino, Syrah — Toscana	120	190	680

red wines

PRIMITIVO "I TRATTURI" SAN MARZANO Primitivo — Puglia	100	180	540
VALPOLICELLA RIPASSO, PASQUA Corvina, Corvinone, Rondinella — Veneto	110	185	600
BARBERA D'ALBA SUPERIORE DOC, BORGOGNO Barbera — Piemonte	120	190	680
CHIANTI RUFINA RISERVA, FRESCOBALDI Sangiovese, Cabernet Sauvignon — Toscana	130	200	700
LANGHE NEBBIOLO MIRAFLIORE Nebbiolo — Piemonte	135	260	830
BAROLO SERRALUNGA D'ALBA Nebbiolo — Piemonte	150	290	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
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COCKTAIL

l'aperitivo italiano

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

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 rum, 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	Add 20 kr and get a hazelnut-chocolate bite to your coffee!
AMERICANO · 38	
CAPPUCCINO · 45	
CAFFÈ LATTE · 48	
MACCHIATO/DOPPIO · 35/40	

DISTILLATI

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

COS'È UNA PIAZZA?

A TRADITIONAL TOWN SQUARE, IN A NON TRADITIONAL WORLD



In Italy, la piazza is the jovial square in the heart of every village, where people meet to shop, eat and drink. It is the place where friends and family come to be all together.

At Eataly, we created La Piazza for the same reason. Stay with us to chat, eat, drink and just be together in the most real way possible, in this virtual-loving world.

Piazza