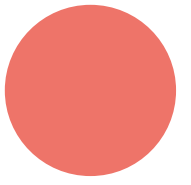


EAT ALY



Primo

Welcome to your Italian osteria, the perfect place to share both unforgettable moments and delicious meals.

Whether you are here for aperitivo, dinner, snacks or pizza, all our dishes are perfect for sharing!

BRUSCHETTE 2 PCS

BRUSCHETTA ACCIUGHE
E STRACCIATELLA · 110
Toasted homemade bread with stracciatella, anchovies
and lemon zest

BRUSCHETTA POMODORINI
E CREMA ALL'AGLIO · 110
Toasted homemade bread with roasted tomatoes and
garlic cream

BRUSCHETTA CREMA CARCIOFI
E SPIANATA · 110
Toasted homemade bread with artichoke cream and
spicy spianata salami

BRUSCHETTA TOMINO E TARTUFO · 145
Toasted homemade bread with melted tomino cheese,
and truffle

TRY IT ALL · 225

TAGLIERI

TAGLIERE MISTO · 150
Selection of mixed cheeses and charcuterie from our counter

GRAN TAGLIERE MISTO · 285
Bigger tray of mixed cheeses and charcuterie from our
counter

better together!



PER INIZIARE / TO START

PRIMI

There is always someone else craving pasta at the table.
Get your personal portion or choose our padella, perfect for 2.



CONCHIGLIONI AL PESTO · 175/305
Fresh conchiglioni pasta with pesto, stracciatella, toasted almonds and basil

RIGATONI ALLA NORMA · 185/335
Rigatoni di Gragnano with fried aubergines, tomato sauce and grated salted ricotta

LASAGNA · 185/335
Traditional homemade lasagna bolognese

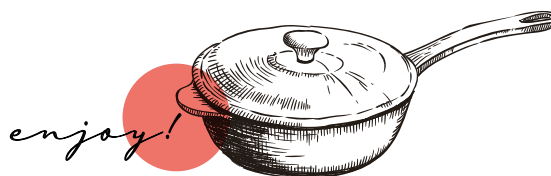
TONNARELLI CACIO E PEPE · 195/340
Fresh long pasta with creamy pepper and Pecorino Romano sauce

TONNARELLO ALLA GRICIA · 205/370
Fresh long pasta with pepper, Pecorino Romano sauce and guanciale

TAGLIATELLE AL RAGÙ · 205/370
Tagliatelle with ragù sauce

RIGATONI CARBONARA · 205/370
Rigatoni di Gragnano, pork guanciale, Pecorino Romano sauce, eggs and black pepper

GNOCCHI ALLA NORCINA · 225/390
Potato gnocchi with salsiccia, cream and truffle sauce



PIZZA

Leavened for more than 50 hours and topped with the best ingredients,
all our pizzas are served sliced to be easily shared.

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

DIAVOLA · 185
Plum tomato sauce, fiordilatte and spicy salami

PESTO, BUFALA E PROSCIUTTO · 205
Roasted tomatoes, buffalo mozzarella, Parma Ham 20 months aged and pesto

PER CONTINUARE / TO CONTINUE

DRAFT BEER

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

BOTTLED BEER

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

CIDER

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

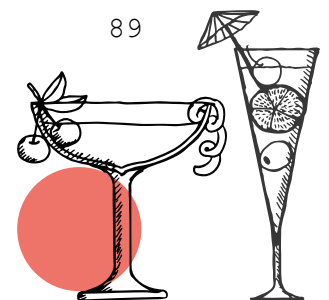
TOSELLI SPUMANTE 12,5cl/75cl	68/245
MENABREA ZERO 33cl	55
MOLECOLA/LIGHT 33cl	32
JUICE: APPLE, ORANGE 27,5cl	35
SAN PELLEGRINO SPARKLING WATER 50cl / 75cl	45/65
SAN PELLEGRINO SODA Choose between: orange, red orange, lemon, chinotto. Organic 20cl	42

COCKTAIL

MILANO-TORINO Campari, punt e mes, vermouth	128
BELLINI Prosecco, withe peach purée	128
APEROL SPRITZ Aperol, prosecco, soda	135
CAMPARI SPRITZ Campari, prosecco, soda	135
VETZ SPRITZ Vetz, prosecco, soda, lemon zest	135
AMERICANO Campari, martini, soda	138
GIN & TONIC Gin, san pellegrino tonic *with bombay sapphire gin · 155	142
MOJITO Rum, lime, mint, soda	148
NEGRONI CLASSICO Campari, sweet vermouth, gin *with martini special and bombay sapphire gin · 155	145
HUGO ST GERMAIN St germain, prosecco, soda	145
EATALY AMARETTO SOUR Nardini mandorla, galliano amaretto, lemon	148

MOCKTAIL

VIRGIN BELLINI White peach purée, toseli spumante	89
PEACH LIMONATA Peach purée, lemonade, soda	89
PINK LIMONATA Raspberry purée, lemon, mint, soda	89



SPARKLING WINES

LA MARCA PROSECCO Glera — Veneto	125/540
MAXIMUM BRUT TRENTO DOC METODO CLASSICO, FERRARI Chardonnay — Trentino Alto Adige	155/730
ALTA LANGA LIMITED EDITION FONTANAFREDDA Pinot Nero, Chardonnay — Piemonte	155/730

WHITE WINES

GRILLO SICILIA DOC, BAGLIO DI GRISI Grillo — Sicilia	125/540
LANGHE CHARDONNAY "SILVER" FONTANAFREDDA Chardonnay — Piemonte	135/600
RIBOLLA GIALLA LE VIGNE DI ZAMÒ Ribolla — Friuli Venezia Giulia	140/640
"MARIN" FONTANAFREDDA Riesling, Nascetta — Piemonte	135/600
ETNA BIANCO CARRANCO Carricante — Sicilia	155/750

ORANGE WINE

RADIKON SLATNIK Chardonnay, Friulano — Friuli Venezia Giulia	165/825
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RED WINES

PRIMITIVO "I TRATTURI" SAN MARZANO Primitivo — Puglia	125/540
BARBERA "BRICCOTONDO" FONTANAFREDDA Barbera — Piemonte	135/580
LANGHE NEBBIOLO "EBBIO" FONTANAFREDDA Nebbiolo — Piemonte	145/630
BAROLO "SILVER" FONTANAFREDDA Nebbiolo — Piemonte	175/845
ETNA ROSSO CARRANCO Nerello Mascalese — Sicilia	195/920

DOLCI

TIRAMISÙ CLASSICO · 105

Savoiardi biscuits, mascarpone cream, coffee and cocoa powder

TIRAMISÙ AL PISTACCHIO · 125

Savoiardi biscuits, pistachio and mascarpone cream. Topped with pistachio crumbs

CAFFÈ

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

PRICE FOR CL

LIMONCELLO · 25

AMARO MONTENEGRO · 25

GRAPPA NARDINI BIANCA · 30



PER FINIRE / TO FINISH