

EAT ALY LA PIAZZA

ANTIPASTI

MOZZARELLA IN CARROZZA · 95

Deep fried mozzarella toast

ARANCINI AL RAGÙ · 95

Deep fried rice croquettes with bolognese

ARANCINI TARTUFO · 160

Deep fried risotto croquettes with cheese and truffle

BURRATA · 105

Burrata served with sea salt, extra virgin olive oil and homemade bread

POLPETTE AL SUGO · 140

Italian braised beef and pork meatballs, plum tomato sauce and Parmigiano Reggiano. Served with homemade focaccia

CAPRESE · 155

Fresh bunch tomato, buffalo mozzarella, extra virgin olive oil and basil

BRUSCHETTE POMODORO E STRACCIATELLA · 140

Toasted homemade bread with tomatoes and stracciatella

BRUSCHETTE PROVOLA E ZUCCHINE · 140

Toasted homemade bread with provola cheese, sautéed zucchini and zucchini cream

BRUSCHETTE SALSICCIA E STRACCHINO · 140

Toasted homemade bread with salsiccia and creamy stracchino cheese

TRY ALL THREE BRUSCHETTE · 195

TAGLIERE DI SALUMI · 150

Selection of mixed charcuterie from our counter

TAGLIERE DI FORMAGGI · 150

Selection of mixed cheeses from our counter

TAGLIERE DI SALUMI E FORMAGGI · 285

Selection of mixed cheeses and charcuterie from our counter

TAGLIERE ALL'ITALIANA · 375

Selection of mixed appetizers: cheeses, charcuterie, pizza alla pala bite and bruschette

ASPETTANDO LA PRIMAVERA

A specially composed menu with our favorites, while waiting for spring

Antipasto: CARCIOFI FRITTI CON MAIONESE

Deep fried artichokes served with capers and anchovies flavored mayonnaise

Pasta: RAVIOLO AL TARTUFO

Home-made ravioli filled with truffle and asiago with butter and thyme

Secondo: ARROSTO CON SALSA AI FUNGHI

Roasted pork with mushrooms sauce

Dolce: PANNA COTTA ALLA FRAGOLA

Panna cotta with strawberry gelée and fresh strawberries

Antipasto, Pasta and Dolce · 350

Antipasto, Pasta, Secondo and Dolce · 455

PIZZA

Awarded best pizza 2022 by **GAMBERO ROSSO** 🍷🍷🍷

Red pizza

MARINARA · 140

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

MARGHERITA · 160

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

MARGHERITA BUFALINA · 180

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

MARGHERITA AFFUMICATA · 185

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

DIAVOLA · 195

Plum tomato sauce, mozzarella, spicy spianata salami and basil

CAPRICCIOSA · 210

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

PARMA · 220

Plum tomato sauce, mozzarella and Parma ham 20 months aged

White pizza

QUATTRO FORMAGGI · 195

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 · 220

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 · 95

Special pizza

CARCIOFI E COPPA · 215

White pizza with mozzarella, artichokes, coppa and Parmigiano Reggiano

'NDUJA E PATATE · 215

White pizza with mozzarella, roasted potatoes and 'nduja

FUNGHI E TARTUFO · 280

White pizza with mozzarella, potatoes, champignon, white truffle cream and fresh truffle

PASTA

Pasta from Gragnano

Our iconic pasta dish, inspired by tradition

TRY OUR LARGE PORTION, AS YOU WOULD COOK IT AT HOME IN ITALY!

SPAGHETTO EATALY · 180 / 210

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

SPAGHETTO EATALY BUFALA 210 / 240

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

RIGATONI CARBONARA · 220 / 260

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

*Add truffle · 95

Fresh pasta

Housemade pasta, daily fresh

TAGLIATELLE AL RAGÙ · 220 / 260

Handmade tagliatelle with beef ragù La Granda

TONNARELLO CACIO E PEPE · 225 / 265

Fresh long pasta with creamy pepper and Pecorino Romano sauce

*Add guanciale · 25 *Add artichokes · 25

*Add truffle · 95

RAVIOLO RICOTTA E SPINACI · 230 / 270

Fresh spinach and ricotta ravioli with butter and sage

RAVIOLO OF THE MONTH

RAVIOLO AL TARTUFO · 270 / 310

Home-made ravioli filled with truffle and asiago with butter and thyme

PENNE GAMBERI E ZUCCHINE · 260 / 300

Fresh penne pasta with shrimps and zucchini cream

TAGLIATELLE TARTUFO · 300 / 355

Fresh tagliatelle with black truffle

RISOTTO GORGONZOLA E NOCI · 255 / 295

Risotto with gorgonzola cheese, walnuts, and Parmigiano Reggiano

SECONDI e INSALATE

RADICCHIO CON FONDUTA DI TALEGGIO E PERE · 205

Grilled radicchio with taleggio cheese fondue, pears and walnuts

TONNO CON VERDURE E SALSA AL PREZZEMOLO · 305

Grilled yellowfin tuna with sautéed vegetables and parsley oil

INSALATA INVERNALE · 185

Salad with artichokes, semi-dry tomatoes, asiago cheese, taggiasche olives, tomatoes, carrots, fennel and cucumber

INSALATA TONNARA · 195

Tuna salad with tomatoes, carrots, fennel, cucumber. Served with our parsley dressign

ENTRECOTE CON PATATE GRIGLIATE · 305

Grilled beef entrecote, served with green pepper sauce and grilled potatoes

SPIEDONE DEL MACELLAIO CON PATATE · 305

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

INSALATA REGINA · 185

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

DOLCI

CANNOLO · 95

Fried pastry shell with ricotta and chocolate chips

TIRAMISÙ · 105

Savoardi biscuits, mascarpone cream, coffee and cocoa powder

COPPA GELATO · 105

Vanilla gelato with homemade chocolate biscuit and black cherry

PANNA COTTA ALLA FRAGOLA · 105

Panna cotta with strawberry gelée and fresh strawberries

TORTINO FONDENTE · 125

Chocolate fondant with vanilla gelato

PIZZA DOLCE · 145

Sweet pizza with chocolate and hazelnut spread, powdered sugar and flaked almonds

For information on allergens, please talk to your waiter.



VINI

sparkling wines

	120 ml	750 ml
LA MARCA PROSECCO Glera — Veneto	125	540
FRESCO ROSÉ "VILLA SANDI" Glera, Pinot Noir — Veneto	135	580
PASQUA PROSECCO ROSE 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

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

rosé wines

	100 ml	200 ml	750 ml
"ALIE" ROSATO TOSCANA IGT, FRESCOBALDI Vermentino, Syrah — Toscana	120	190	680

red wines

	100 ml	200 ml	750 ml
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 MIRAFIORE Nebbiolo — Piemonte	135	260	830
BAROLO SERRALUNGA D'ALBA Nebbiolo — Piemonte	150	290	920

BIRRA E SIDRO

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

classics

BELLINI · 135 Prosecco, white peach purée
MIMOSA · 135 Prosecco, orange juice
VETZ APERITIVO · 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

l'aperitivo italiano

the Italian aperitif

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

BIBITE

TOSELLI SPUMANTE · 68/245 12,5cl/75cl
MENABREA ZERO · 55 33cl
MOLECOLA / LIGHT · 48 33cl

JUICE: APPLE, ORANGE · 35 27,5cl
SAN PELLEGRINO SPARKLING WATER · 45/65 50cl/75cl

SAN PELLEGRINO SODA · 42 choose between: orange, red orange, lemon, chinotto eko 20cl
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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

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