

Christmas at
EATALY

CHRISTMAS BROCHURE 2023

MAKE EATALY YOUR CHRISTMAS TRADITION

Christmas is a time for traditions. In the spirit of the festive season, Stockholm comes to life as we celebrate the lead-up to Christmas. Streets are strung with twinkling lights, bustling with Christmas markets, and - most exciting for us - filled with delicious food and drink.

Curated by our experts at Eataly, our assortment of unique culinary gifts will open the door to Italy through our high-quality Italian products. Choose from our wrapped and ready hampers and gift boxes, or explore the abundance of individual products, from fine chocolates to premium Extra Virgin Olive Oils and the king of Christmas, panettone!

To place an order or for more information, please email

INFO@EATALY.SE

Panettone & Pandoro



EATALY'S PANDORO & PANETTONE

The great novelty of Eataly's Christmas is represented by four delicious proposals of high-quality panettone and pandoro. Classic, Orange and Chocolate, Pistachio Cream, and Pandoro - each one is made with the finest ingredients, starting from natural sourdough, Piemontese whipped butter, and fresh eggs. The search for ingredients, combined with skilled craftsmanship and long leavening, has given life to products that will delight you with every bite. Discover them all!



PANETTONE CLASSICO

Classic panettone

As tradition requires, this Panettone is made with the finest ingredients and prepared following the ancient recipe. A soft dough made with sourdough, Piedmontese whipped butter, fresh eggs from free-range hens, and Madagascar vanilla is enriched with plenty of raisins and Italian candied orange peels that give the product its unmistakable flavors and aromas. - 1 KG



ARANCIA E CIOCCOLATO

Orange & chocolate with icing, without raisins

Delicious and incredibly aromatic, this panettone is made with the finest Italian ingredients. A soft dough made with sourdough, Piedmontese whipped butter, fresh eggs from free-range hens, and Madagascar vanilla is enriched with luscious dark chocolate drops produced in Italy and candied orange peels that give the product its unmistakable aroma. – 750 G



CREMA AL PISTACCHIO

Pistachio cream without raisins & candied fruit

Soft and fragrant, this Panettone is made with the finest ingredients. A soft dough made with sourdough, Piedmontese whipped butter, fresh eggs from free-range hens, and Madagascar vanilla. Enjoy it as is or accompanied by the incredible indulgence of toasted pistachio cream. – 750 G



PANDORO

Pandoro cake with no raisins and candied fruit

A great classic in a special format. This Pandoro is made with the finest ingredients and prepared following the ancient traditional recipe. A soft dough made with sourdough, Piedmontese whipped butter, fresh eggs from free-range hens, and Madagascar vanilla results in an extremely soft and fragrant Pandoro. – 900 G

Christmas Hampers



PANETTONE CLASSICO *Bonifanti*

A festive Italian treasure for cherished celebrations – 500 G

CREMA SPALMABILE PISTACCHIO *Scyavuru*

Sicilian Bronte pistachio cream, paradise in every spoonful – 200 G

BACI ORIGINAL BOX 12PZ *Perugina*

Baci Perugina chocolates to share sweet moments – 150 G



1. TRUFFLE LOVERS

580 sek



OLIO AL TARTUFO *Urbani*

Black truffle oil, for extraordinary culinary creations - 55 ML

LINGUINE AL TARTUFO *Antichi Poderi Toscani*

Experience Tuscany with truffle linguine - 250 G

PATATINE AL TARTUFO *Alfredo*

Truffle chips that redefines snacking sophistication - 100 G

CREMA AL TARTUFO *Urbani*

Discover the exquisite taste of cheese and truffle spread - 180 G

Decadent bites of pure chocolate pleasure - 250 G

SALE AL TARTUFO *Appennino Food*

Truffle salt for a gourmet touch of truffle experience - 100 G

3. ULTIMATE EATALIAN EXPERIENCE

880 sek



TARALLI *Puglia Sapori*

Traditional Italian snacks from Puglia - 250 G

LA BELLA DI CERIGNOLA *Giovanni Fratepietro*

Green olives brimming with Mediterranean character - 580 G

TAGLIATELLE ALL'UOVO *Anticha Madia*

Crafted with Bolognese tradition - 250 G

ROASTED MEAT SAUCE *La Granda Pronta*

The classic Italian meat sauce - 210 G

OLIOEXTRA VERGINE D'OLIVA *Roi*

A fresh experience awaits, ready to inspire and captivate - 250 ML

CREMA DI ACETO BALASMICO *Acetomodena*

Balsamic Modenese vinegar to enhances flavors - 250 ML

CREMA DI PARMIGIANO REGGIANO *La Dispensa*

Di Amerigo

Parmesan spread that embodies authenticity and excellence - 90 G

CREMA SPALMABILE AL PISTACCHIO *Scyavuru*

Sicilian Bronte pistachio cream, paradise in every spoonful - 200 G

TARTUFINI *Antica Torroneria*

Decadent bites of pure chocolate pleasure - 250 G

Bespoke hampers



BESPOKE HAMPERS

Do you want to make an original gift but haven't found the most suitable package for you? No problem. Let us know your preference and we'll take care of the rest.

HOW IT WORKS

Eataly has more than 2.000 products available to choose from. All you have to do is indicate your preference and you will receive a bespoke proposal.

You will also be able to personalize your hamper with a message to add inside.

To place an order please email
INFO@EATALY.SE

Gift Cards

LA EATALY CARD

The perfect gift for those who want to have the freedom of choice. From over 2,000 delicious products at Eataly, to numerous courses at our school and unique experiences, or dining at our restaurants.

You can purchase the gift card online, writing at info@eataly.se and paying through Swish. We'll then send the gift barcode in a printable format to use at our store.



In our store



PRIVATE CHRISTMAS MEAL

From 7/11 to 23/12

12 to 19 people

Experience the warmth of a traditional Italian Christmas with our private meal alternatives designed for sharing at your table. Immerse yourselves in the heart and soul of Italy's holiday culinary traditions. Enjoy a symphony of flavors with a carefully curated selection of classic Italian Christmas dishes, meant to be savored and shared together.

Food: Italian seafood starters, stuffed ravioli, creamy risotto, and christmasy dessert for an unforgettable culinary journey.

Beverages: Enjoy a tailored assortment of Italian wines, beers, schnapps, and refreshing non-alcoholic options.

For kids till 8 years a la carte menu

*Elevate your experience: Reserve a private room of our venue for an exclusive gathering. Add a personal touch to your celebration spending some time in one of our *Chambre Separeè**

Prices from 580 sek



*Use the QR codes for more
info and bookings*

JULBORD AT EATALY

From 7/11 to 23/12

from 20 people

Exquisite Italian buffet featuring a delectable array of appetizers, first courses with creamy risotto and savory pasta dishes, followed by succulent meat-based main courses.

Conclude your culinary journey with irresistible desserts that will leave your taste buds enchanted.

Enjoy 3 dedicated drink packages made from an assortment of Italian wines, beers, schnapps, and refreshing non-alcoholic options.

For kids till 8 years a la carte menu

*Elevate your experience: Reserve a private room of our venue for an exclusive gathering. Add a personal touch to your celebration spending some time in one of our *Chambre Separeè**

Prices from 550 sek



More info and bookings at
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WINE FAIR CHRISTMAS EDITION

December 6th and 20th

Join us for a festive celebration of Italian wines and flavors. Experience the magic as we curate an evening of holiday delight.

Savor a diverse selection of over 20 Italian wines, perfectly paired with seasonal treats such as artisanal cheeses, charcuterie, and traditional panettone.

Our knowledgeable sommeliers will guide you through the nuances of each wine, creating an educational and enjoyable experience. Bask in the warm ambiance, illuminated by twinkling lights, and share in the joy of togetherness.

Create cherished memories with friends and family at our unforgettable Christmas Wine Fair.

4 tastings and buffet for 500 kr



*Reserve your spot now
and let the festivities begin!*

THE SCHOOL

This season, gather the team, family or all your friends for a fun and tasty activity in our cooking school La Scuola. We offer the possibility to organize a variety of delicious classes, team buildings and private dinners, all centered around the joy of Italian food.

From making fresh pasta and home-made pizza from scratch to decadent wine tastings, there is something for all tastes. Looking for a specific activity? We are happy to create custom-made culinary experiences for you.



*Discover your activities or contact
lascuola@eataly.se for more info*

EAT ALY