

EATALY LA PIAZZA

GLI ANTIPASTI

PATATA RUSTICA Crispy deep fried potatoes	80	ARANCINO AL RAGÙ Deep fried risotto croquette filled with meat ragu, served on datterino tomato sauce and basil	125	BRUSCHETTA AL POMODORO Toasted homemade bread with tomatoes and stracciatella cheese	140	TARTARE DI TONNO Tuna tartare with tomato carpaccio and our salsa verde made of fresh herbs, garlic and chili	290
MOZZARELLA IN CARROZZA Deep fried mozzarella toast	100	ARANCINO AI QUATTRO FORMAGGI Deep fried risotto croquette filled with four types of cheese, served on parmesan fondue	155	BRUSCHETTA AI FUNGHI Toasted homemade bread with mushrooms and scamorza cheese	175	TAGLIERE DI SALUMI E FORMAGGI Selection of mixed cheeses and charcuterie from our Salumeria	285
CAPRESE Fresh bunch tomato, buffalo mozzarella, extra virgin olive oil and basil	155	ARANCINO AL TARTUFO Deep fried risotto croquette filled with truffle and cheese, served on parmesan fondue	165	VITELLO TONNATO Cold, thinly sliced veal served with creamy tuna and caper sauce	215	TAGLIERE ALL'ITALIANA Selection of mixed appetizers: cheeses, charcuterie, pizza alla pala bite and bruschette	375
BURRATA Burrata served with sea salt, extra virgin olive oil and home-made bread	130			FRITTURA DI GAMBERI, CALAMARI ZUCCHINE E CAROTE Fried squid, shrimps, zucchini and carrots served with lemon mayo Try our large portion!	225 / 295		
BURRATA CON TARTUFO Burrata with fresh truffle and crispy bread sticks	195						

I PRIMI

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

SPAGHETTO EATALY Spaghetti, datterino tomato sauce, extra virgin olive oil and basil	190	220	RAVIOLO RICOTTA E SPINACI Home-made spinach and ricotta ravioli with butter and sage	230	270	TAGLIATA DI POLLO Grilled chicken thigh with roasted potatoes, grilled lemon and home-made smoky mayo	230
SPAGHETTO EATALY BUFALA Spaghetti, datterino tomato sauce, buffalo mozzarella, extra virgin olive oil and basil	210	240	RAVIOLO AI FUNGHI Home-made ravioli filled with mushrooms and Parmigiano Reggiano DOP, served herb butter sauce	280	310	SPIEDONE DI GAMBERI Grilled shrimp skewer with radicchio and roasted potatoes, served with our salsa verde made of fresh herbs, garlic and chili	290
TAGLIATELLE AL RAGÙ Home-made tagliatelle with beef ragu "La Granda" and grated Parmigiano Reggiano DOP	230	280	TONNARELLO ALLE VONGOLE Home-made long pasta with clams, garlic, parsley and chili pepper	270	320	EATALIAN BURGER 180 g Hamburger with home-made bread, fontina DOP cheese, caramelized onion, tomato and salad. Served with roasted potatoes, grilled lemon, and home-made smoky mayo	290
RIGATONI ALLA CARBONARA Rigatoni, pork guanciale, Pecorino Romano DOP sauce, eggs and black pepper	230	280	RISOTTO AL TARTUFO Risotto with Parmigiano Reggiano DOP, fresh black truffle and parmesan tuile	295	345	SPIEDONE DEL MACELLAIO Meat skewer with sausage, entrecote and pork capocollo, served with roasted potatoes	305
TONNARELLO CACIO E PEPE Home-made long pasta with creamy pepper and Pecorino Romano DOP sauce	240	290	TAGLIATELLE AL TARTUFO Home-made tagliatelle with fresh black truffle, butter and Parmigiano Reggiano DOP	295	345	TAGLIATA DI TONNO Sliced tuna steak with roasted pumpkin	365
						TAGLIATA 300 g Sliced rib-eye steak with roasted potatoes, grilled lemon, gravy and home-made smoky mayo	450

LA PIZZA

AWARDED BEST PIZZA BY **GAMBERO ROSSO** 

RED PIZZA

MARINARA Datterino tomato sauce, garlic, extra virgin olive oil, basil and oregano	160	CAPRICCIOSA Plum tomato sauce, mozzarella, ham, champignon, olives and artichokes	230
MARGHERITA Plum tomato sauce, mozzarella, extra virgin olive oil and basil	180	PARMA Plum tomato sauce, mozzarella and Parma ham 20 months aged	240
MARGHERITA BUFALINA Plum tomato sauce, buffalo mozzarella, extra virgin olive oil and basil	200	CALZONE Filled with mozzarella and ham. Served with plum tomato sauce and grated Grana Padano on top	230
DIAVOLA Plum tomato sauce, mozzarella, spicy spianata salami and basil	210		
CALABRESE Plum tomato sauce, nduja, red onion and creamy stracciatella	220	EXTRA PIZZA TOPPING Champignon, olives, rucola Ham, buffalo mozzarella	35 / 40

WHITE PIZZA

BUFALA CONFIT Buffalo mozzarella, tomato confit and fresh basil	200	VAITELLINA Mozzarella, bresaola, rucola, shaved parmesan and citronette dressing	240
QUATTRO FORMAGGI Mozzarella, gorgonzola, provola cheese and Parmigiano Reggiano	210	SOTTOBOSCO Mozzarella, porcini mushrooms and shaved parmesan	240
COTTO E FUNGHI Mozzarella, ham and champignon	215	VEGETARIANA D'INVERNO Mozzarella, roasted pumpkin, leek, mushrooms and taggiasche olives	245
SALSICCIA E FRIARIELLI Mozzarella, smoked scamorza cheese, sausage and friarielli (neapolitan wild broccoli rabe)	230	BRONTE Mozzarella, mortadella, burrata and pistachio	275
GORGONZOLA E CRUDO Mozzarella, gorgonzola, Parma Ham 20 months aged and walnuts	230	FUNGHI E TARTUFO Mozzarella, potatoes, champignon, truffle cream and fresh black truffle	280

LE INSALATE

INSALATA INVERNALE Winter salad with roasted radicchio, asiago cheese, pears, walnuts, and honey dressing	200
INSALATA REGINA Grilled chicken thigh fillet salad with tomatoes, carrots, fennel, cucumber and pumpkin seeds. Served with focaccia and rosemary dressing	210
INSALATA CON GAMBERI Salad with grilled shrimps, apple, toasted almonds and lemon mayo	220

I DOLCI

TIRAMISÙ Savoiardi biscuits, mascarpone cream, coffee and cocoa powder	105	BAVARESE Creamy vanilla dessert on a chocolate cereal cake, topped with white chocolate	155
PANETTONE CON CREMA AL MASCARPONE Traditional Italian Christmas cake with raisins and candied fruit, served with mascarpone cream	105	TORTINO PISTACCHIO Pistachio and white chocolate fondant with chocolate gelato and pistachio crumble	165

I VINI

		
SPARKLING WINES	120 ml	750 ml
PROSECCO CONEGLIANO VALDOBBIADENE EXTRA DRY D.O.C.G. GIAVI Glera — Veneto	125	540
FRESCO ROSÉ "VILLA SANDI" Glera, Pinot Noir — Veneto	135	580
FRANCIACORTA ROSÉ BRUT DOCG METODO CLASSICO, GIUSEPPE VEZZOLI Pinot Nero — Lombardia	155	740
PERLÉ TRENTO DOC MILLESIMATO, FERRARI Chardonnay — Trentino Alto Adige		860
"SECRET DE FAMILLE" CHAMPAGNE BRUT 1ER CRU METODO CLASSICO MONMARTHE Pinot Nero, Chardonnay, Pinot Meunier — Francia		900

		
WHITE WINES	120 ml	750 ml
CAPITOLO PINOT GRIGIO DELLE VENEZIE DOC, PASQUA Pinot Grigio — Veneto	125	540
MASSOVIVO AMMIRAGLIA VERMENTINO TOSCANA IGT, FRESCOBALDI Vermentino — Toscana	135	580
GRECO DI TUFO CUTIZZI, FEUDI SAN GREGORIO Greco — Campania	140	600
RIESLING VIGNA COSTA, VERDI BRUNO Riesling — Lombardia	145	620
GEWURZTRAMINER BOTTEGA VINAI, CAVIT Gewürztraminer — Trentino-Alto Adige	145	620
KALKGESTEIN CHARDONNAY DOLOMITI IGT, BARON LONGO Chardonnay — Trentino-Alto Adige	150	640

		
ROSÉ WINES	120 ml	750 ml
ROSERI VALTENESI RIVIERA DEL GARDA CLASSICO DOP CHIARETTO, CA' MAIOL Barbera, Gropello, Marzemino, Sangiovese — Lombardia	150	640
"ALÌE" ROSATO TOSCANA IGT, FRESCOBALDI Vermentino, Syrah — Toscana	155	660

		
RED WINES	120 ml	750 ml
PRIMITIVO "I TRATTURI" SAN MARZANO Primitivo — Puglia	125	540
SYRAH, BAGLIO DI GRISI Syrah — Sicilia	130	560
MONTEMASSI CHIANTI CLASSICO DOCG, COLOMBAIO DI CENCIO Sangiovese — Toscana	130	560
BARBERA D'ASTI DOCG, VALLE ASINARI Barbera — Piemonte	140	600
VALPOLICELLA RIPASSO, PASQUA Corvina, Corvinone, Rondinella — Veneto	150	640
PINOT NERO, KALTERN CALDARO Pinot Noir — Trentino-Alto Adige	150	640
LANGHE NEBBIOLO EBBIO, FONTANAFREDDA Nebbiolo — Piemonte	155	740
AMARONE DELLA VALPOLICELLA LA GROLETTA, CORTE GIARA Corvina veronese, Rondinella — Veneto	185	900
BAROLO BRANDINI, BRANDINI Nebbiolo — Piemonte	195	920

LA BIRRA E IL SIDRO

DRAFT BEERS	BOTTLED BEERS	CIDER
BIRRA MENABREA 64 82 98 30cl/40cl/50cl 4,8% Light lager	MENABREA 68 33cl 4,8% Light lager	BRISKA DEMI-SEC 61 33cl 4,5% Semi-dry apple cider
SHIP FULL OF IPA 76 98 118 30cl/40cl/50cl 5,8% Ipa	MENABREA AMBRATA 68 33cl 5% Dark lager	
SLEEPY BULLDOG 76 98 118 30cl/40cl/50cl 4,8% Pale Ale	PERONI GRAN RISERVA 98 50cl 6,6% Double malt	

I COCKTAIL

CLASSICS

BELLINI 135 Prosecco, white peach purée	135
MIMOSA 135 Prosecco, orange juice	135
AMARETTO SOUR 145 Amaretto, lemon juice, eggwhite, lime	145
OLD FASHIONED 150 Bourbon, sugar, angostura	150
NEGRONI 150 Campari, sweet vermouth, gin	150

NEGRONI SBAGLIATO 150 Campari, sweet vermouth, prosecco	150
MOJITO 155 White rum, soda, sugar, lime	155
VETZ APERITIVO 155 Vetz, prosecco, soda, lemon zest	155
DELIZIA D'AGRUME 170 Vetz aperitivo, gin, averna, lime juice, sugar syrup, egg yolk	170

ALCOHOL FREE

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

L'APERITIVO ITALIANO

THE ITALIAN APERITIF

APEROL SPRITZ 135 Aperol, prosecco and soda	135
CAMPARI SPRITZ 135 Campari, prosecco and soda	135
AMERICANO 150 Campari, red vermouth and soda	150

LE BIBITE

TOSELLI SPUMANTE 68 245 12,5cl/75cl	JUICE: APPLE, ORANGE 35 27,5cl	SAN PELLEGRINO SODA 52 choose between: ORANGE, RED ORANGE, LEMON, CHINOTTO, EKO 20cl
MENABREA ZERO 55 33cl	SAN PELLEGRINO SPARKLING WATER 45 65 50cl/75cl	
MOLECOLA / LIGHT 58 33cl		

I DISTILLATI

price per cl

LIMONCELLO 25	
AMARO MONTENEGRO 25	
GRAPPA NARDINI BIANCA 30	

IL CAFFÈ

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

Add 20 kr and get a hazelnut truffle to your coffee!