

EAT ALY LA PIAZZA

GLI ANTIPASTI

PATATA RUSTICA CON PARMIGIANO E TARTUFO Crispy deep fried potatoes served with grated Parmigiano Reggiano and fresh truffle	95	PROSCIUTTO DI PARMA Parma ham with crispy breadsticks	140	ARANCINO AL RAGÙ Deep fried risotto croquette filled with meat ragu, served on datterino tomato sauce and basil	125	TARTARE DI TONNO Tuna tartare with tomato carpaccio and our salsa verde made of fresh herbs, garlic and chili	290
BURRATA Burrata with roasted tomatoes and basil infused olive oil	130	BRUSCHETTA AL POMODORO Toasted home-made bread with tomatoes and stracciatella cheese	140	ARANCINO AL TARTUFO Deep fried risotto croquette filled with truffle and cheese, served on parmesan fondue	165	TAGLIERE DI SALUMI E FORMAGGI Selection of mixed cheeses and charcuterie from our Salumeria	285
BURRATA CON TARTUFO Burrata with fresh truffle	195	FOCACCIA BARESE CON STRACCIATELLA Home-made focaccia with black olives and cherry tomatoes served with stracciatella and basil infused olive oil	150	ZUPPETTA DI PESCE CON PANE ALL'AGLIO Rustic fish soup with king prawns, squid, mussels, mackerel and crispy garlic bread	235	TAGLIERE ALL'ITALIANA Selection of mixed appetizers: cheeses, charcuterie, pizza alla pala bite and bruschette	375
FRITTATINA DI CARBONARA Deep fried carbonara croquette served on creamy pecorino sauce	135	CAPRESE Fresh bunch tomato, buffalo mozzarella, extra virgin olive oil and basil	155				

I PRIMI

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

SPAGHETTO EATALY Spaghetti with datterino tomato sauce, extra virgin olive oil and basil	 190	 220	TONNARELLO BURRO, LIMONE E SGOMBRO Home-made fresh long pasta with anchovie butter and lemon zest served with fried mackerel and herbed breadcrumbs	 270	 320	FRITTURA MISTA Fried squid, shrimps and carrots served with lemon mayo Try our large portion!	225 / 295
SPAGHETTO EATALY BUFALA Spaghetti with datterino tomato sauce, buffalo mozzarella, extra virgin olive oil and basil	210	240	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	250
TAGLIATELLE AL RAGÙ Home-made tagliatelle with beef ragù "La Granda" and grated Parmigiano Reggiano DOP	230	280	RAVIOLO AI FUNGHI Home-made ravioli filled with mushrooms and Parmigiano Reggiano DOP, served herb butter sauce	280	330	SPIEDONE DI GAMBERI Grilled shrimp scampi skewer with radicchio and roasted potatoes, served with our salsa verde made of fresh herbs, garlic and chili	290
RIGATONI ALLA CARBONARA Rigatoni with pork guanciale, Pecorino Romano DOP sauce, eggs and black pepper	230	280	TONNARELLO AGLI SCAMPI Home-made fresh long pasta with king prawns and fresh cherry tomatoes	280	330	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 CON NDUJA E STRACCIATELLA Rigatoni with spicy nduja sauce and stracciatella	230	280	TAGLIATELLE AL TARTUFO Home-made tagliatelle with fresh black truffle, butter and Parmigiano Reggiano DOP	295	345	SPIEDONE DEL MACELLAIO Meat skewer with sausage, entrecote and pork capocollo, served with roasted potatoes	305
						TAGLIATA DI TONNO Sliced tuna steak with roasted asparagus	365
						TAGLIATA 300 g Sliced rib-eye steak with roasted potatoes, grilled lemon, gravy and home-made smoky mayo	450
						COSTOLETTE DI AGNELLO Grilled lamb racks with mashed potatoes, asparagus, marinated tomatoes and red wine sauce	390

LA PIZZA

AWARDED BEST PIZZA BY **GAMBERO ROSSO** 

RED PIZZA

MARINARA Datterino tomato sauce, garlic, extra virgin olive oil, basil and oregano	160	CALABRESE Plum tomato sauce, nduja, red onion and creamy stracciatella	220	QUATTRO FORMAGGI Mozzarella, gorgonzola, provola cheese and Parmigiano Reggiano	210	CALZONE RICOTTA E SPIANATA Filled with ricotta, spicy salami and mozzarella fiordilatte	230
MARGHERITA Plum tomato sauce, mozzarella, extra virgin olive oil and basil	180	CAPRICCIOSA Plum tomato sauce, mozzarella, ham, champignon, olives and artichokes	230	EATALIANA Mozzarella, zucchini, sun-dried tomatoes and stracciatella	210	GAMBERI E RUCOLA Mozzarella, rucola, shrimps and lemon infused olive oil	240
MARGHERITA BUFALINA Plum tomato sauce, buffalo mozzarella, extra virgin olive oil and basil	200	PARMA Plum tomato sauce, mozzarella and Parma ham 20 months aged	240	COTTO E FUNGHI Mozzarella, ham and champignon	215	VALTELLINA Mozzarella, bresaola, rucola, shaved parmesan and citronette dressing	240
DIAVOLA Plum tomato sauce, mozzarella, spicy spianata salami and basil	210	CALZONE Filled with mozzarella and ham. Served with plum tomato sauce and grated Grana Padano on top	230	SALSICCIA E FRIARIELLI Mozzarella, smoked scamorza cheese, sausage and friarielli (neapolitan wild broccoli rabe)	230	BRONTE Mozzarella, mortadella, burrata and pistachio	275
MELANZANE E ACCIUGHE Plum tomato sauce, aubergine, anchovies, mozzarella and stracciatella	210	EXTRA PIZZA TOPPING Champignon, olives, rucola Ham, buffalo mozzarella	35 40	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

WHITE PIZZA

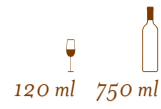
LE INSALATE

INSALATA PRIMAVERILE Spring sallad with asparagus, blanched broccoli, celery, poched egg, marinated onion and taleggio cream	200	INSALATA REGINA Grilled chicken thigh fillet salad with tomatoes, carrots, fennel, cucumber and pumpkin seeds. Served with focaccia and rosemary dressing	210	TIRAMISÙ Savoiardi biscuits, mascarpone cream, coffee and cocoa powder	105	TORTINO AL PISTACCHIO Pistachio and white chocolate fondant with chocolate gelato and pistachio crumble	145
INSALATA PRIMAVERILE CON TARTUFO Spring sallad with asparagus, blanched broccoli, celery, poched egg, marinated onion, taleggio cream and grated fresh truffle	290	INSALATA CON GAMBERI Salad with grilled shrimps, apple, toasted almonds and lemon mayo	220	BAVARESE Creamy vanilla dessert on a chocolate cereal cake, topped with white chocolate	145		

I DOLCI

I VINI

SPARKLING WINES



PROSECCO DOC, RONCO BELVEDERE 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

WHITE WINES



CAPITOLO PINOT GRIGIO DELLE VENEZIE DOC, PASQUA Pinot Grigio — Veneto	125	540
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



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



PRIMITIVO "I TRATTURI", CANTINE 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

FATÖL

30cl 40cl 50cl

BIRRA MENABREA 4,8% Light lager	64	82	98
SHIP FULL OF IPA 5,8% Ipa	76	98	118
SLEEPY BULLDOG 4,8% Pale Ale	76	98	118

FLASKÖL

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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I COCKTAIL

CLASSICS

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

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

ALCOHOL FREE

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

L'APERITIVO ITALIANO

THE ITALIAN APERITIF

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

LE BIBITE

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

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!

I DISTILLATI

price per cl

LIMONCELLO	25
AMARO MONTENEGRO	25
GRAPPA NARDINI BIANCA	30