

# EATALY LA PIAZZA

## GLI ANTIPASTI

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

## I PRIMI

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

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

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

### WHITE PIZZA

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

## LE INSALATE

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

## I DOLCI

<b>TIRAMISÙ</b> Savoiardi biscuits, mascarpone cream, coffee and cocoa powder	105	<b>TORTINO AL PISTACCHIO</b> Pistachio and white chocolate fondant with chocolate gelato and pistachio crumble	145
<b>BAVARESE</b> Creamy vanilla dessert on a chocolate cereal cake, topped with white chocolate	145		

# I VINI

	 120 ml	 750 ml
<b>SPARKLING WINES</b>		
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

	 120 ml	 750 ml
<b>WHITE WINES</b>		
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

	 120 ml	 750 ml
<b>ROSÉ WINES</b>		
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

	 120 ml	 750 ml
<b>RED WINES</b>		
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	ALCOHOL FREE
BELLINI 135 Prosecco, white peach purée	MIMOSA 89 Alcohol free prosecco, orange juice
MIMOSA 135 Prosecco, orange juice	LIMONATA ALLA PESCA 89 White peach purée, San Pellegrino lemon soda, mint
AMARETTO SOUR 145 Amaretto, lemon juice, eggwhite, lime	LIMONATA ROSA 89 Raspberry purée, San Pellegrino lemon soda, mint
OLD FASHIONED 150 Bourbon, sugar, angostura	
NEGRONI 150 Campari, sweet vermouth, gin	
NEGRONI SBAGLIATO 150 Campari, sweet vermouth, prosecco	
MOJITO 155 White rum, soda, sugar, lime	
VETZ APERITIVO 155 Vetz, prosecco, soda, lemon zest	
DELIZIA D'AGRUME 170 Vetz aperitivo, gin, averna, lime juice, sugar syrup, egg yolk	

## 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 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		

# 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	