MENU

APPETIZER

HUMMUS DI FAGIOLI
E BARBABIETOLE VEGAN · 95
Beetroot and borlotti bean hummus, served with toasted focaccia

VITELLO TONNATO NG · 155
Finely sliced roasted veal, served chilled with tuna and capers mayonnaise

CAPRESE NG V · 155
Fresh tomato and buffalo mozzarella, served with yellow datterino tomato juice and extra virgin olive oil

SIDE

ZUCCA ARROSTO VEGAN NG · 65
Roasted pumpkin

PATATA AL FORNO VEGAN NG · 65
Roasted baby potatoes

INSALATA MISTA VEGAN NG · 65
Mixed green salad, tomatoes, cucumber, fennel and carrots

DESSERT

CANNOLI V · 105
Three small cannoli filled with ricotta, each with its topping: pistachio, chocolate and cherry

TIRAMISÙ V · 105
Savoiardi biscuits, mascarpone cream, coffee and cocoa powder

TIRAMISÙ AL PISTACCHIO V · 118
Savoiardi biscuits, coffee, mascarpone cream, pistachio cream, and chopped pistachios

VEGAN
V = VEGETARIAN
NG = NON GLUTEN INGREDIENTS, CAN CONTAIN TRACES OF GLUTEN
For more information on allergens, please talk to your waiter.

MAIN

SPAGHETTO EATALY VEGAN · 192 / 222
Spaghetti with datterino tomato sauce, extra virgin olive oil and basil

SPAGHETTO EATALY CON BURRATA V · 235 / 285
Spaghetti with datterino tomato sauce, burrata, extra virgin olive oil and basil

PACCHERO AL RAGÙ DI CINGHIALE · 245 / 285
Mezzi paccheri with wild boar ragu, topped with grated Grana Padano DOP

TAGLIATELLE AL TARTUFO V · 295 / 345
Fresh tagliatelle with fresh black truffle, butter and grated Parmigiano Reggiano DOP

RAVIOLO RICOTTA E SPINACI V · 235 / 275
Home-made spinach and ricotta ravioli with butter and sage, topped with Grana Padano DOP

RISOTTO AI FUNGHI NG V · 225
Seasonal mushrooms risotto with Grana padano DOP

ENTRECOTE CON SALSA TARTARA NG · 315
Entrecote with creamy tartar sauce (mayonnaise, capers, chives and pickled cucumber) and roasted pumpkin on the side

FILETTO DI BRANZINO | 298 NG
Sea bass fillet with roasted celeriac seasoned with liquorice

PIZZA

MARINARA VEGAN · 160
Datterino tomato sauce, garlic, extra virgin olive oil, basil and oregano

MARGHERITA EATALY V · 182
Plum tomato sauce, mozzarella, extra virgin olive oil and basil

MARGHERITA EATALY CON BUFALA V · 198
Plum tomato sauce, buffalo mozzarella, extra virgin olive oil and basil

DIAVOLA · 215
Plum tomato sauce, mozzarella, spicy spianata salami and basil

PARMIGIANA V · 215
Plum tomato sauce, mozzarella, eggplant and Grana Padano DOP

CAPRICCIOSA · 245
Plum tomato sauce, mozzarella, ham, champignons, olives and artichokes

PARMA · 245
Plum tomato sauce, mozzarella and parma ham 20M

ORTOLANA VEGAN · 182
Focaccia with grilled aubergine, zucchini, mushrooms and olives

QUATTRO FORMAGGI V · 215
White pizza with mozzarella, gorgonzola, provola cheese and Grana Padano DOP

EATALIANA · 215 V
Zucchini, sun-dried tomatoes, mozzarella, and stracciatella

DRINK LIST

WINE
SPARKLING AND ROSÉ

PROSECCO DOC BRUT ROSÉ MILLESIMATO, VILLA SANDI Glera, Pinot Noir — Veneto	145	665
VALDOBBIADENE PROSECCO SUPERIORE DOCG, VILLA SANDI Glera — Veneto	155	725
CHAMPAGNE AYALA BRUT MAJEUR Pinot Noir, Pinot Meunier, Chardonnay — Champagne district, Frankrike	195	930

WHITE WINE

RIESLING "VIGNA COSTA", VERDI BRUNO Riesling — Lombardia	150	700
GRECO DI TUFO CUTIZZI, FEUDI SAN GREGORIO Greco — Campania	155	725
VERMENTINO MAREMMA TOSCANA IGT, AIA VECCHIA Vermentino — Toscana	160	750

RED WINE

CHIANTI CLASSICO DOCG, BRANCAIA Sangiovese — Toscana	160	750
VALPOLICELLA RIPASSO SUPERIORE, VIGNETI DI SOLE Corvina, Corvinone, Rondinella — Veneto	160	750
BAROLO BRANDINI, BRANDINI Nebbiolo — Piemonte	195	930

BEER
DRAFT BEER

	40	*50d*
BIRRA PERONI 5% Light lager	88	98
GROLSH PREMIUM 5% Light lager, pilsner	98	118
FULLER'S INDIA PALE ALE 5,3% India Pale Ale	98	118

COCKTAIL

BELLINI Prosecco, white peach purée	145
APEROL SPRITZ Aperol, prosecco and soda	145
CAMPARI SPRITZ Campari, prosecco and soda	145
GIN TONIC Bombay Sapphire gin, tonic water	155
AMARETTO SOUR Amaretto, lemon juice, eggwhite	155
ESPRESSO MARTINI Vodka, coffee liquor, vanilla liquor, espresso, coffee beans	160
NEGRONI Campari, sweet vermouth, gin	160

AVEC price per cl

AMARO MONTENEGRO	25
FERNET BRANCA	25
GRAPPA NARDINI BIANCA	30
LIMONCELLO	25
SAMBUCA	25
WHISKY LAPHOROAIG 10	35
RUM DIPLOMATICO RESERVA ESCLUSIVA	35
COGNAC VSPO GRÖNSTEDT'S MONOPOLE	30

SODA AND ALCOHOL FREE

Ask us what's available!