

I VINI

Sparkling wine

FRANCIACORTA DOCG BRUT S.A. EDIZIONE SPECIALE
Chardonnay, Pinot nero, Pinot bianco | *Vezzoli* | Lombardia

ALTA LANGA LIMITED EDITION
Chardonnay, Pinot nero | *Fontanafredda* | Piemonte

PERLE' TRENTO DOC MILLESIMATO
Chardonnay | *Ferrari* | Trentino

VALDOBBIADENE PROSECCO SUPERIORE DOCG MILLESIMATO BRUT
Glera | *Villa Sandi* | Veneto

PROSECCO ROSÈ DOC
Glera | *Azienda Agricola Giavi* | Veneto

Red wine

LANGHE NEBBIOLO DOC
Nebbiolo | *Casa E. di Mirafiore* | Piemonte

LA GROLETTA VALPOLICELLA RIPASSO DOC
Corvina, Rondinella | *Allegrini* | Veneto

ROSSO DI MONTALCINO DOC
Sangiovese | *Fattori* | Toscana

VIGNETO CIALDINI LAMBRUSCO GRASPAROSSA DI CASTELVETRO DOC
Lambrusco Grasparossa | *Cleto Chiarli* | Emilia Romagna

NERO D'AVOLA BIO
Nero d'avola | *Baglio di Grisi* | Sicilia

Sweet wine

MONCUCCO MOSCATO ASTI DOCG
Moscato bianco | *Fontanafredda* | Piemonte

White and Rosè wine

GAVI DEL COMUNE DI GAVI DOCG
Cortese | *Fontanafredda* | Piemonte

RIBOLLA GIALLA COLLIO DOC
Ribolla Gialla | *Borgo Conventi* | Friuli Venezia Giulia

VERDICCHIO DI MATELICA DOC BIO
Verdicchio | *Collestefano* | Marche

GIUNCO VERMENTINO DI SARDEGNA DOC
Vermentino | *Mesa* | Sardegna

LE MARGHERITE LANGHE DOC ARNEIS
Arneis | *Brandini* | Piemonte

ALIE' ROSATO TOSCANA IGT
Sirah, Vermentino | *Frescobaldi* | Toscana

I DRINK

HUGO
prosecco, Sathenay fleur de sucre, sparkling water, mint and lemon

NEGRONI
red vermouth, *Campari* and gin

GIN BOIGIN E TONICA
with Gin, tonic water, lemon

L' APERITIVO ITALIANO

APEROL SPRITZ
with *Aperol*, prosecco and sparkling water

CAMPARI SPRITZ
with Bitter *Campari*, prosecco and sparkling water

AMERICANO
Campari, vermouth, and sparkling water

LE BEVANDE

Beer

LATTINA POP
Pale Ale | *Baladin* | 6%

LATTINA L'IPPA
Ipa | *Baladin* | 5,5%

LATTINA SUD
Blanche | *Baladin* | 4,5%

LATTINA NAZIONALE
Blond Ale | *Baladin* | 6%

LATTINA NAZIONALE GLUTEN FREE
Blonde Ale | *Baladin* | 6,5%

LATTINA BOTANIC ANALCOHOLIC | *Baladin*

BALADIN ISAAC
Blanche | *Baladin* | 5%

BALADIN NAZIONALE
Blond Ale | *Baladin* | 6%

Water and soft drink

ACQUA
still or sparkling | *Lurisia*

CHINOTTO, ARANCIATA, LIMONATA, GAZZOSA | *Lurisia*

MANDARINATA | *Niasca Bibite*

MOLECOLA
classic or no sugar

After-dinner digestif

LIMONCELLO DI SICILIA
Vincenzi

MIRTO ROSSO DI SARDEGNA
Silvio Carta

GRAPPA DI VINACCIA BIANCA
Fondator Trussoni

GRAPPA DI VINACCIA GIALLA
Fondator Trussoni

I DOPO PASTO

AMARO AVERNA | *Averna*

AMARO BRAULIO RISERVA SPECIALE | *Braulio*



EAT ALY

PIZZA & CUCINA

Our cuisine starts from seasonality and Italian traditions to create simple and tasty dishes that enhance the flavor of good market ingredients



GLI ANTIPASTI

BRUSCHETTA CON POMODORO E BASILICO | 5
with tomato, basil and extra-virgin olive oil

BRUSCHETTA STRACCIATELLA E ALICI | 5,5
with *Ignalat* stracciatella cheese and *Vicente Marino* anchovies

LA CRUDA | 16
150g beef tartare of Piemontese Fassona beef from *La Granda*, served with capers, *Vicente Marino* anchovies, and sun-dried tomatoes

VITELLO TONNATO | 10
veal with *Vicente Marino* tuna, *Cereal Terra* mayonnaise, and capers

CRUDO E BUFALA | 16

18-month Parma Ham *Villani* DOP and buffalo mozzarella DOP

I PRIMI

SPAGHETTO EATALY | 10,9
Gragnano IGP spaghetti pasta, *Così Com'è* red datterino tomato, extra-virgin olive oil, Sicilian whole sea salt, and basil

SPAGHETTO EATALY CON BUFALA | 13,9
Gragnano IGP spaghetti pasta, *Così Com'è* red datterino tomato, extra-virgin olive oil, Sicilian whole sea salt, and basil and buffalo mozzarella *Il Parco* DOP

MEZZI PACCHERI CON PESCE SPADA | 14,5

mezzi paccheri with swordfish*, *Così com'è* datterino tomato, taggiasche olives, capers, parsley, and extra-virgin olive oil

AGNOLOTTI DEL PLIN | 16
agnolotti stuffed with meat and vegetables from Pastificio *Vallebelbo*, served with butter and aromatic herbs

TROFIE AL PESTO | 14
fresh trofie pasta from Pastificio *Martimucci*, served with Prà pesto, potatoes, green beans, Parmigiano Reggiano, and basil

TAGLIATELLE AL RAGÙ | 15
fresh pasta egg tagliatelle from Pastificio *Rossi* served with *La Granda* meat sauce

CAPRESE CON BUFALA | 14
cuore di bue tomato and buffalo mozzarella *Il Parco* DOP

INSALATA RUSSA | 6,5
mixed vegetables* with *Vicente Marino* tuna and *Cereal Terra* mayonnaise.

TAGLIERE DI SALUMI E FORMAGGI | 18
Mortadella Bologna *Negrini*, 18-month-aged Parma ham *Villani*, Coppa Piacentina DOP *Giordano*, fontina cheese DOP, spicy Gorgonzola DOP *Invernizzi*, Pecorino Toscano DOP *Il Fiorino*, served with hot white focaccia, fruit mustard from *Leccini*, and acacia honey.

I SECONDI

LA TAGLIATA | 21
200g of Piemontese Fassona beef from *La Granda* served with baked potatoes and mixed salad

TAGLIATA DI TONNO ALLA GRIGLIA | 20
Sliced selected Eataly tuna* served with roasted potatoes

IL GIOTTO | 15
180g Piemontese Fassona beef hamburger from *La Granda* served with tomatoes, roasted potatoes, and mixed salad

PETTO DI POLLO ALLA GRIGLIA | 15
Grilled *La Granda* chicken breast served with baked potatoes and mixed salad

I CONTORNI

PATATE ARROSTO | 5
roasted potatoes with fresh rosemary

INSALATA MISTA | 5
seasonal vegetable salad

MELANZANE MARINATE | 5
marinated eggplants with parsley and chili pepper

INSALATA DI POMODORI E BASILICO | 5
yellow and red datterino tomatoes, cuore di bue tomatoes and basil

LA PIZZA

MARGHERITA ORIGINALE DI EATALY | 10
100% Italian tomato pulp *Antonella*, *Ignalat* fiordilatte mozzarella, and extra-virgin olive oil

MARGHERITA EATALY CON BUFALA | 13,5
100% Italian tomato pulp *Antonella*, *Il Parco* buffalo mozzarella DOP, and extra-virgin olive oil

NAPOLI | 13,5
polpa 100% italiana *Antonella*, mozzarella fiordilatte *Ignalat*, acciughe *Vicente Marino*, capperi e olio extravergine d'oliva

DIAVOLA | 14
100% Italian pulp *Antonella*, mozzarella fiordilatte from *Ignalat*, spicy sausage *Sap*, and extra virgin olive oil

COTTO E OLIVE | 13,5
Ignalat fiordilatte mozzarella, *Villani* prosciutto, taggiasche olives, and extra-virgin olive oil

CAPRICCIOSA | 14
100% Italian tomato pulp *Antonella*, *Ignalat* fiordilatte mozzarella, taggiasche olives, artichokes, mushrooms, and *Villani* prosciutto

CRUDO E FIORDILATTE | 14,5
100% Italian tomato pulp *Antonella*, *Ignalat* fiordilatte mozzarella, and *Villani* 18-month aged DOP Parma prosciutto

QUATTRO FORMAGGI | 14
Ignalat fiordilatte and scamorza mozzarella, *Invernizzi* spicy gorgonzola DOP, and fontina cheese DOP

CALZONE | 15
100% Italian tomato pulp *Antonella*, *Ignalat* fiordilatte mozzarella, mushrooms and *Villani* prosciutto

ORTOLANA | 12,5
Ignalat mozzarella fiordilatte, eggplants, zucchini, and roasted peppers

ADD MORE TOPPING FROM OUR MARKET

Prosciutto *Villani* | +2,5
Anchovies oil-cured *Vicente Marino* | +2,5
Buffalo mozzarella *Il Parco* | +2,5

LE INSALATE

INSALATA CON POLLO | 15
mixed salad, grilled chicken breast, steamed potatoes, mustard and caper sauce

INSALATA MEDITERRANEA | 14
mixed salad, red radicchio, oil-cured tuna from *Vicente Marino*, hard-boiled egg, taggiasca olives, 24-month aged Parmigiano Reggiano DOP from *Gennari*, and semi-dried organic cherry tomatoes

INSALATA COLORATA | 14
mixed salad, *Ca verde* Robiola cheese, raspberries, toasted mixed bio seeds and yogurt sauce

UNLIMITED BREAD AND THE SERVICE OF THE EATALY STAFF | 2

IF YOU WANT TO KNOW ABOUT THE ALLERGENS CONTAINED AS INGREDIENTS OR AS CONTAMINANTS, PLEASE REFER TO THE INFORMATION BY SCANNING THIS QR CODE



I DOLCI

CANNOLO | 4,5
cannolo with ricotta* and choice of candied fruit or pistachio granules.

TIRAMISÙ | 5,9
mascarpone cream, coffee-soaked sponge cake, and cocoa *

CHEESE CAKE AL CIOCCOLATO | 5,9
cheese mousse, chocolate ganache, and chocolate and hazelnut* crumble

CREMOSO ALL' ALBICOCCA | 5,9
apricot creamy dessert with red fruits * jelly

MACEDONIA DI FRUTTA | 5,9
fruit salad with seasonal fresh fruits



...ESPRESSO?

We serve coffee directly at the bar. If you would like to have one, we can add it to your bill | 1,30

BEHIND EVERY GREAT PRODUCT THERE IS A GREAT PRODUCER

some of them:

OUR FLOURS: MOLINO GRASSI

We have chosen the organic ones from Molino Grassi, millers for 4 generations who produce high-quality flours by using stone milling. The result is a minimally refined flour that retains the organoleptic and nutritional properties of the grain, making it ideal for light and very tasty doughs.

THE PASTA: A FELTRA

Produced with Apulian wheat supplied by over 200 small farmers. The slow drying process, up to 48 hours, and bronze die extrusion ensure the right porosity.

THE MEAT: LA GRANDA

Animal welfare is at the heart of La Granda's production process, which raises Piemontese breed cattle in accordance with Slow Food Presidium standards and selects high-quality meats from the best Italian farms.

THE TOMATO: COSÌ COM'È

High-quality tomatoes, grown on company-owned land in the Piana del Sele. They are hand-picked and preserved in glass, without added sugars, preservatives, or stabilizers.

THE FRESH PASTA: VALLEBELBO

Artisanal workshop in the heart of the Langhe region. The production focuses on fresh pasta that is tasty and light, transmitting all the flavors, tastes, and aromas characteristic of the Piedmontese territory. The company is deeply tied to the land where it was born and through its products aims to enhance the tradition of local cuisine.