

DINING EXPERIENCE


\$ 34



Flûte of Bollicine di Prosecco
"Serafini & Vidotto"

Roasted bell pepper filled with tuna in oil,
Salina capers and anchovies
(Piedmont, Liguria)

Spaghetti alla chitarra with broccolini, pine nuts and bonito*
(Abruzzo, Puglia, Liguria)

Oven-baked glazed duck
on a vegetable "caponata" eggplant-based dish, with tangerine honey* 
(Piedmont, Sicily)

Bronte sundae
Bronte pistachio ice cream, dark chocolate sprinkles,
ground almond, dark chocolate sauce
(Sicily)



MEDITERRANEAN ICONS


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If you have any allergies or sensitivity to specific foods, please notify our Maître d'Hotel before ordering.

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Tuna tartare with crisp vegetables,
fresh melon and sweet and sour Giarratana onions* 
(Sicily)

Citrus-infused seafood passatelli
(Emilia Romagna, Tuscany)

Steamed cod served with a creamy sauce of chickpeas,
toasted almonds and slightly spicy extra-virgin olive oil
(Veneto, Abruzzo, Calabria)

Rum baba with pastry cream and whipped cream
(Campania)



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Sarde a Beccafico
stuffed sardines with shavings of fresh pecorino cheese
(Sicily, Lazio)

Hand-made linguine from the Afeltra pasta factory,
with Liguria pesto, potatoes and green beans
(Liguria)

Lamb cutlets coated in savoury breadcrumbs with Ustica lentils* 
(Sardinia, Sicily)

Dark chocolate mousse cake
with raspberry filling and wild berry coulis
(Trentino - Alto Adige)



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Panzanella vegetable salad and steamed shrimp scampi
(Tuscany, Liguria)

Creamed Carnaroli risotto
with peas and Sardinian pecorino cheese
(Lombardy, Sardinia)

Spiced braised veal cheek
with blanched chicory dressed with balsamic vinegar and Giarratana onion compote 
(Piedmont, Veneto, Emilia Romagna, Sicily)

Fior di Fragola sundae
fiordilatte ice cream made from mountain milk,
crushed meringue and strawberry pulp
(Piedmont)



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Smoked trout, baby leaf salad, six-grain bread and mountain butter*
(Aosta Valley, Campania)

Mini lasagne au gratin with buffalo mozzarella,
fresh basil, botargo and "Miracolo di San Gennaro" tomato 
(Campania, Tuscany)

Paranza
assorted fried fish coated in cornflour with lightly battered vegetables
(Liguria, Calabria)

Chocolate mousse cake
with hazelnut cream filling and crushed meringue
(Piedmont)



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Passata of Colfiorito beans,
seared red mullet and Senise pepper
(Umbria, Abruzzo)

Orecchiette pasta with broccolini, anchovies
and "colatura di alici" anchovy sauce* 
(Puglia, Lazio, Campania)

Brodetto all'Anconetana
fish soup with Tuscan bread and herb-infused olive oil
(Marche, Tuscany)

Zuppa Inglese
Italian trifle layered with ladyfingers soaked in Alchermes syrup, chocolate and vanilla cream
(Emilia Romagna)



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Menu Restaurant Eataly:

WATER

LURISIA MINERAL WATER "ALUMINIUM" LINE	17.00
STILL "STILLE"	\$ 3.25
SPARKLING "BOLLE"	\$ 3.25

FRUIT JUICE

UNICO 100% pure fruit	17.00
with barbers grapes, apple, peach and pear	\$ 4.50

COFFEE

ESPRESSO	\$ 2.25
DECAF ESPRESSO	\$ 2.25
CAPPUCCINO	\$ 3.00
DECAF CAPPUCCINO	\$ 3.00
CAFFÈ LATTE	\$ 3.00
CAFFÈ CORRETTO	\$ 3.50
an espresso with a dash of your favorite liqueur	

Guests with the "Allergissimo Classic" package will be entitled to the drinks covered by the package.
Guests under 21 years of age are not permitted to purchase or consume alcohol.
A 15% bar service charge is automatically added to all purchases.



EATALY APPETIZERS

PARMA VS SAN DANIELE TWO TYPES OF FAMOUS ITALIAN PROSCUITO, SERVED WITH TOASTED GARLICKY BREAD	\$ 12.00
BEEF CARPACCIO* WITH FARM-FRESH REGGIANO, EXTRA VIRGIN OLIVE OIL AND FRESH HERBS	\$ 12.00
SUPERB SELECTION OF ITALIAN COLD CUTS SALAMI, PANICETTA, HAM AND SPICE	\$ 10.00
EATALY SALAD OF THE DAY EVERY DAY A DIFFERENT SELECTION AS PER MARKET AVAILABILITY	\$ 5.90
EATALY CAESAR SALAD*	\$ 5.90

EATALY PASTA DISHES

WE SUGGEST TO EAT OUR PASTA AL DENTE BECAUSE THAT'S HOW GRAGNANO PASTA SHOULD BE!	
AFELTRA GRAGNANO SPAGHETTONE WITH TOMATO, MUSHROOMS AND FRESH BASIL	\$ 8.50
AFELTRA GRAGNANO SPAGHETTONE WITH CAGO CHEESE AND PEPPER	\$ 8.50
AFELTRA GRAGNANO PACCHERO WITH SAUSAGE SAUCE, SPINACH, CALABIAN SEA SQUIDDS, FRESH TOMATOES AND PARSLEY	\$ 10.50

MEAT AND FISH SELECTED BY EATALY FROM THE CERRI

T-BONE STEAK* FROM PIEDMONT BEEF	1000 G / 35 OZ (FOR 2)	\$ 60.00
SLICED STEAK "TAGLIATA" FROM PIEDMONT BEEF	300 G / 10.5 OZ	\$ 16.00
LAMB CHOP*		\$ 15.00
SALMON STEAK*		\$ 15.00
"THE DIVINA" FILET SOFT WITH TOMATO CRUETONS		\$ 10.50

ANGUS BEEF... "in via fu l'Americano"

BEEF TENDERLOIN* 250 G / 8.5 OZ	\$ 25.00
NEW YORK STRIP STEAK* 300 G / 10.5 OZ	\$ 18.00
RIB-EYE STEAK* 320 G / 11 OZ	\$ 21.00

EATALY VEGETABLES

POTATOES	\$ 3.00
ROASTED NEW POTATOES OR FRESH WEDGES OR FOLI-BLANKED WITH BEAN BUTTER OR OLIVE OIL	
ROASTED MUSHROOMS	\$ 3.00
SALAD	\$ 3.00
CRISPY TOMATOES, FENNEL, TROUSERS AND RED ONIONS WITH RED WINE VINAIGRA	
BROCCOLI	\$ 3.00

EATALY SAUCES

EXTRA VIRGIN OLIVE OIL	
STEAK SAUCE	
BÉARNAISE SAUCE	
GORGONZOLA CHEESE SAUCE	
PEPPER CORN SAUCE	
CHIMICHURRI	
BBQ SAUCE	

AND FINALLY, SOMETHING SWEET...

SICILIAN CANNOLO	\$ 4.90
FIOREDFRAGOLA FIOREDFRAGOLA ICE CREAM, FRESH STRAWBERRIES AND WHIPPED CREAM	\$ 4.90
BOMBOLONI WITH VANILLA ICE CREAM	\$ 4.90

*FRESH GRASSM APPOINTED. WE ADVISE THAT ALLERGENS ARE: EGGS, CRUSTACEAN SHELLFISH, GARLIC, FISH, LAMB, PORK, SHELLFISH, SERRANOLO, VANILLA AND SOY. WE ADVISE THAT OUR BEEF IS FROM THE CERRI. WE ADVISE THAT OUR PASTA IS FROM GRAGNANO. WE ADVISE THAT OUR SAUCES ARE MADE WITH FRESH INGREDIENTS.

VINO LIBERO

HIGH QUALITY WINES IN THREE STAGES

FREE FROM CHEMICAL FERTILIZERS ONLY ORGANIC FERTILIZERS IS USED ON THE LAND	FREE FROM ADDED SULPHITES SULPHITE USE HAS BEEN REDUCED TO LESS THAN 10% OF THE LEGAL LIMIT	FREE FROM HERBICIDES THE LAND IS NEVER TREATED WITH HERBICIDES
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WINES BY THE GLASS

BOLLICINE DI PROSECCO BRANCA & VIOFFO	\$ 6.50	GIÀ ROSSO BARBERA-DOLCETTO-NEBBIOLO FOOTMARRERIA 2015	\$ 6.50
BOLLICINE ROSE BRANCA & VIOFFO	\$ 7.00	DOLCETTO LA LEPRE DI DIANO PALKA FOOTMARRERIA 2015	\$ 7.00
SAUVIGNON LE TROIS DE L'AMBI 2011	\$ 7.50	LANGHE NEBBIOLO PIRAZZI CORTI MANTOVA 2015	\$ 7.50

THE 17oz BOTTLE

"VOLUMI BOLLATI"

THE PERFECT SERVE!

Ideal for two people: two good glasses of wine. Drink well during your meal and may below the alcohol limit.
The menu is available for four people: a 1/2 of white wine and 1/2 of red wine.

THE WHITE	THE RED	THE SWEET
<p>PIGALDO 2012 100% Pinot Grigio 25% VS Bottle served by Footmarreria, Mantova and Giovinetti.</p> <p>\$ 19.00</p>	<p>DOLCETTO 2011 100% Dolcetto 25% VS Bottle served by Footmarreria, Mantova and Giovinetti.</p> <p>\$ 21.00</p>	<p>MOSCATO 2011 100% Moscato 25% VS Bottle served by Footmarreria, Mantova and Giovinetti.</p> <p>\$ 21.00</p>

BOTTLED WINES

SPARKLING AND WHITE WINES	RED WINES
BOLLICINE DI PROSECCO BRANCA & VIOFFO	DIAMO CALTAFFRÀ & MICHIELLI 2011
BOLLICINE ROSE BRANCA & VIOFFO	ROSSO MANTOVA MANTOVA 1974 MANTOVA 2010
BOLLICINE ROSE BRANCA BRANCA & VIOFFO	BARBERA D'ALBA RAIMONDA FOOTMARRERIA 2015
ASTI DOCG GALAREJ FOOTMARRERIA 2015	GIÀ ROSSO BARBERA-DOLCETTO-NEBBIOLO FOOTMARRERIA 2015
ALTA LANGA EXTRA MARY FOOTMARRERIA 2015	DOLCETTO D'ALBA MANTOVA 2011
ALTA LANGA CANTIERA MIRA MIRA FOOTMARRERIA 2015	DOLCETTO LA LEPRE DI DIANO PALKA FOOTMARRERIA 2015
VERDICCHIO DI JESI SUPERIOR PIZZA CANTIERA 2011	REY OSCO 100% PROSCUITO ROSSO LE TROIS DE L'AMBI 2010
SAUVIGNON LE TROIS DE L'AMBI 2011	MERLOT (COLLI ORONTALI DEL PIRELLI LE TROIS DE L'AMBI)
LANGHE BIANCO MARIN FOOTMARRERIA 2015	LANGHE NEBBIOLO PIRAZZI CORTI MANTOVA 2015
	NO NAME MANTOVA 2015
	BAROLO SERRALUNGA FOOTMARRERIA 2015
	BAROLO LAZZARITO MANTOVA 2015
	BAROLO CRU MANTOVA 2015

BEERS

BOTTLES	12 OZ	\$ 5.00
LURISIA QUATTRO DI TRE MIESE	\$ 16.00	
LURISIA SEI DI TRE MIESE	\$ 16.00	
LURISIA OTTO DI TRE MIESE	\$ 16.00	
LURISIA DIECI DI TRE MIESE	\$ 16.00	
NAZIONALE BELLESI, 100% ITALIAN HOPS	\$ 16.00	
SUPER BALANCE, LIGHT	\$ 17.00	
ISAAC BALANCE, LIGHT	\$ 17.00	
LURISIA NORMALE 100% ITALIAN	\$ 5.00	
TRENTATRE AMBRATA BIERA DEL BOCCO	\$ 6.50	
TRENTATRE DORATA BIERA DEL BOCCO	\$ 6.50	
TRENTATRE BRUNA BIERA DEL BOCCO	\$ 6.50	

SOFT DRINKS

ORZ GAZZOSA 100% MADE FROM ALLERGIEN "VIOFFO" BRAND	7 OZ	\$ 3.50
ORZ CHINOTTO 100% MADE FROM ALLERGIEN "VIOFFO" BRAND	7 OZ	\$ 3.50
ORZ ARANCIA 100% MADE FROM ALLERGIEN "VIOFFO" BRAND	7 OZ	\$ 3.50
ORZ ACQUA TONICA DI CHINOTTO 100% MADE FROM ALLERGIEN "VIOFFO" BRAND	7 OZ	\$ 3.50
LURISIA WATER "ALUMINIUM" LINE FRAGRANCE "SALAP" OR "PILLA" "WELAP"	17 OZ	\$ 3.25
UNICO 100% PURE FRUIT WITH BARBERA GRAPES, APPLE, PEACH AND PEAR	7 OZ	\$ 4.50

THE PRODUCE OF THIS LIST ARE NOT PRODUCED IN THE "ALLERGIEN CLASSIC" RESTAURANT. PLEASE, GUESTS UNDER 21 YEARS OF AGE ARE NOT ADMITTED TO PURCHASE OR CONSUME ALCOHOL.
A 15% BAR SERVICE CHARGE IS AUTOMATICALLY ADDED TO ALL PURCHASES.