

This is a sample menu and can be subject to change

PASTA E PIZZA

Wood-fired pizza and traditional pasta

While “pasta and pizza” are just the tip of the Italian (and Eatalian) iceberg, there is a reason these two culinary staples are the most beloved exports of the Italian peninsula.

PER LA TAVOLA *For the table*

CESTINO DEL PANE CON OLIO EXTRA | 4
Homemade bread basket, extra virgin olive oil

ANTIPASTI

BRUSCHETTA
POMODORO | 5

Toasted rustic bread, seasonal tomatoes & basil

BRUSCHETTA PISELLI
E PECORINO | 5.5

Toasted rustic bread, fresh peas, Pecorino Romano, mint

BRUSCHETTA BACCALÀ | 6

Creamy salted cod bruschetta

TRIS DI BRUSCHETTE | 8

Trio of our seasonal bruschette

SUPLÌ AL TELEFONO | 4.5

Tomato, basil & fiordilatte fried rice balls with tomato coulis

FRITTATINA DI PASTA | 4.5

Pasta frittata bechamel, cooked ham, peas with tomato coulis

PIZZA FRITTA | 4.5

Fried pizza dough with tomato coulis

TRIS DI FRITTI | 12

Trio of our seasonal fritti

CASEIFICIO

Every day, our experts make these fresh cheeses by hand, from local milk. Discover the age-old craft at our Caseificio, enjoy the fresh cheese in our restaurants, and even buy some to take home. It doesn't get fresher than this!

CAPRESE | 9
Mozzarella, seasonal tomatoes and basil

BURRATA CON
CARCIOFINI
SOTT'OLIO | 10
Burrata, preserved artichokes, mint & lemon

RICOTTA CON
CAPONATA | 8
Vegetable caponata, pine nuts & raisins

TRIS DAL
CASEIFICIO | 14
Try them all!

Craft of
EATALY

SALUMI E FORMAGGI

Italian cured meats and cheeses

TAGLIERE DI
SALUMI | 12
Parma ham, Mortadella, Salamino, Capocollo (spicy)

TAGLIERE DI SALUMI
E FORMAGGI | 19
Selection of mixed cheese & cured meats

TAGLIERE
DI FORMAGGI | 12
Selection of cheese from our counter

INSALATE *Salads*

INSALATA
COLORATA (V) | 8
Mixed leaves salad, tomatoes, carrot, fennel & citrus dressing

INSALATA
CAPRETTA (V) | 10
Mixed leaves salad, endive, walnuts, fresh goat's cheese, honey

INSALATA REGINA | 12.5
Mixed leaves salad, tomatoes, carrot, fennel, grilled chicken breast, pumpkin seeds, mustard dressing

PASTA

From fresh pasta made in-house to the best dry pasta from Gragnano, our traditional pasta dishes are always served 'al dente' and balanced with fresh, seasonal ingredients.

SPAGHETTO EATALY (V) | 9

Spaghetti di Gragnano IGP, datterino tomatoes, extra virgin olive oil, Sicilian salt, basil
ADD MOZZARELLA DI BUFALA | 2.5

FREGOLA AI FRUTTI DI MARE | 15

Sardinian fregola, mixed seafood, garlic, parsley & datterino tomatoes

TONNARELLO CACIO & PEPE | 10.5

Fresh tonnarello, Pecorino Romano, cracked black pepper

TAGLIATELLE ALLA BOLOGNESE | 14.5

Fresh tagliatelle with traditional bolognese ragù

MEZZO PACCHERO

ALL' AMATRICIANA | 11.5

Mezzo Pacchero di Gragnano IGP, Italian tomatoes, guanciale, Pecorino Romano

RAVIOLI DI MAGRO (V) | 12

Ricotta & spinach ravioli with butter & sage

CHITARRA ALLE VONGOLE | 14

Fresh spaghetti alla chitarra, clams, parsley & chillies

FETTUCCHINE AL PESTO (V) | 12.5

Fresh fettuccine, basil Pesto di Pra', potato & french beans

PIZZA

To make our pizza, the dough is leavened for around 50 hours in total and we always use the best ingredients, including Italian tomatoes, organic flour from Mulino Marino, extra virgin olive oil and house-made mozzarella

MARINARA | 7

Italian tomatoes, oregano, garlic & extra virgin olive oil

MARGHERITA | 9

Italian tomatoes, mozzarella & extra virgin olive oil

ORTOLANA | 10.5

White base & Mediterranean mixed vegetables

BUFALA | 11.5

Italian tomatoes, Buffalo mozzarella & extra virgin olive oil

DIAVOLA | 12.5

Italian tomatoes, mozzarella & D.O.P spicy sausage "Santoro"

QUATTRO FORMAGGI | 14

Homemade Mozzarella, Mario Costa Gorgonzola, Nicoletta fontina & Caseificio Derosa scamorza

PARMA | 14

Italian tomatoes, mozzarella & Parma ham
DOP 20 months aged

NAPOLI | 12.5

Italian tomatoes, mozzarella, capers & salted anchovies

Speciali

FOCACCIA PARMA | 13

Parma ham, datterini tomatoes & rocket

FOCACCIA VERDURA | 14

Fried courgette 'alla scapece', mint, anchovies & stracciatella

CALZONE | 13

Cotto ham, mushrooms, tomato & fiordilatte

Switch to

BUFFALO MOZZARELLA | 2.5

A discretionary 12.5% service charge will be added to your bill. As our food and drinks menus do not include all ingredients or allergens, for all allergen information please ask our staff, or consult our Allergens Information Card or packaging. Wine contains sulphites and beer contains gluten.

EATALY