



— LA TERRAZZA DI —  
EATALY

— BY **APEROL**<sup>®</sup> —  
— 1919 —

INSPIRED BY THE  
GREAT ITALIAN SUMMER

*All our dishes can be enjoyed individually or to share (which we like to call "Alla Grande"), and may arrive at different times. Perfect with a cocktail, beer or glass of wine in the sunshine we hope, but we do realise we're in London!*

@EATALYLONDON | EATALY.CO.UK





The most Italian way to start,  
brought to you in partnership  
with our friends at Aperol

## COCKTAIL CLASSICI



APEROL SPRITZ *Aperol, Prosecco* | 8



NEGRONI | 8  
*Campari, Portobello Road Gin,  
Vermouth Rosso*

SBAGLIATO | 8  
*Campari, Vermouth Rosso,  
Prosecco*



CAMPARI G&T | 8  
*Campari, Portobello Road Gin, Tonic*

CAMPARI SPRITZ | 8  
*Campari, Prosecco*



## GLI SPECIALI

### SEASONAL COCKTAILS



VERONA | 10  
*Plantation 3 Stars White Rum,  
Disaronno Amaretto, Tea Syrup  
& Lemon Juice*

NAPOLI | 10  
*Black Cow Vodka, Mr Black Coffee  
Liqueur, Fresh Brewed Coffee,  
Almond Milk & Salted Carmel*



GALLIPOLI | 10  
*Espolon Tequila, Chamomile  
Liqueur, Red Wine, Pineapple Juice,  
Lemon Juice & Apricot Marmalade*

EATALIANO | 10  
*Ketel One Vodka,  
Homemade Tomato Mix  
& Lemon Juice*



ALGHERO | 10  
*Vecchia Romagna Brandy,  
Mirto Liqueur, Red Wine, Chinotto,  
Strawberry Cordial & Lemon Juice*

PORTOFINO | 10  
*Limoncello, Odina Gin,  
Melon & Basil Syrup,  
Lemon Juice & Limonta*



## ALLA GRANDE

### COCKTAILS & BEERS TO SHARE

#### COCKTAILS

NEGRONI | 28  
*Campari, Portobello Road Gin,  
Vermouth Rosso*

EATALIANO | 32  
*Ketel One Vodka, Homemade  
Tomato Mix & Lemon Juice*

ALGHERO | 32  
*Vecchia Romagna Brandy, Mirto Liqueur,  
Red Wine, Chinotto, Strawberry Cordial  
& Lemon Juice*

PORTOFINO | 32  
*Limoncello, Odina Gin, Melon  
& Basil Syrup, Lemon Juice & Limonta*

#### BIRRA

SECCHIO PICCOLO | 22.5  
6 bottles of Peroni Nastro Azzurro

SECCHIO GRANDE | 36  
10 bottles of Peroni Nastro Azzurro

# STUZZICHINI

## NIBBLES

OLIVE DI CERIGNOLA (VG) | 4  
*Bella di Cerignola olives*

POMODORI SECCHI (VG) | 4  
*Sundried tomatoes in extra virgin olive oil*

TARALLI (VG) | 4  
*Traditional Italian breadsticks from Puglia with fennel seeds*

CARCIOFINI (VG) | 4  
*Artichokes in extra virgin olive oil*

PANE & OLIO (VG) | 4  
*Homemade bread & taralli served with extra virgin olive oil*

## CASARO

### FRESHLY MADE ITALIAN CHEESES

RICOTTA CON CAPONATA | 8  
*Ricotta with Sicilian caponata*

BURRATA CON CARCIOFINI | 10  
*Burrata with artichokes in extra virgin olive oil*

CAPRESE FIORDILATTE E  
POMODORI DI STAGIONE | 8.5  
*Fiordilatte mozzarella, Natoora tomatoes & basil*

## SALUMI E FORMAGGI

### TAGLIERI

#### SHARING BOARDS

TAGLIERE DI SALUMI | 15  
*Selection of cured meats from our market counter*

SALUMI E FORMAGGI | 26  
*Selection of cheeses and cured meats from our market counter*

TAGLIERE DI FORMAGGI | 15  
*Selection of cheeses from our market counter*

TAGLIERE DI VERDURE  
GRIGLIATE (VG) | 15  
*Selection of grilled Mediterranean vegetables with pepper coulis*

GRAN TAGLIERE DI  
SALUMI FORMAGGI E  
VERDURE GRIGLIATE | 38  
*Selection of cheeses, cured meats & grilled Mediterranean vegetables*

## INSALATE

### SEASONAL SALADS

CAPRETTA (V) | 10  
*Mixed leaves, goat's cheese, carrot & fennel shavings topped with walnuts & honey*

REGINA | 12.5  
*Mixed leaves, chicken breast, carrot & fennel shavings topped with pumpkin seeds & wholegrain mustard dressing*

LEGGERA (VG) | 12.5  
*Multigrain salad, beetroot, radish & sesame seeds*

SMERALDO | 15  
*Mixed leaves, prawns, avocado, boiled egg & yogurt dressing*

Choose from

## INDIVIDUAL OR ALLA GRANDE

Size up to Alla Grande to share with your table

### PIZZA ALLA PALA

Roman-style pizza with a crispy yet fluffy crust,  
topped with fresh ingredients

INDIVIDUAL | ALLA GRANDE

MARINARA (VG) 7.5 | 25  
Italian tomatoes, oregano, garlic  
& extra virgin olive oil

MARGHERITA (V) 8.5 | 28  
Italian tomatoes, mozzarella & basil

ORTOLANA (V) 9.5 | 36  
Grilled vegetables, mozzarella  
& pepper emulsion

PARMIGIANA (V) 10.5 | 38  
Italian tomatoes, aubergine, mozzarella,  
Grana Padano & basil

CROSTINO 10.5 | 38  
Ham, mozzarella & oregano

PUTTANESCA 11.5 | 40  
Italian tomatoes, anchovies & capers

PARMA 13 | 43  
Italian tomatoes, mozzarella & parma ham

NDUJA E POMODORINI 13 | 43  
Italian tomatoes, nduja sausage, mozzarella  
& cherry tomatoes

### PASTA

FRESH FROM OUR PASTIFICIO

INDIVIDUAL | ALLA GRANDE

TONNARELLO  
CACIO E PEPE (V) 10.5 | 22  
Tonnarelli with Pecorino Romano  
& cracked black pepper

RAVIOLI DI MAGRO (V) 12 | 25  
Ricotta & spinach ravioli with butter  
& parmesan shavings

TROFIE AL PESTO (V) 12.5 | 26  
Trofie with pesto di pra', parmesan,  
green beans & potatoes

TAGLIATELLE ALLA  
BOLOGNESE 14.5 | 30  
Tagliatelle with traditional Bolognese ragù

CHITARRA AL SUGO DI PESCE 17 | 35  
Squid ink chitarra with shellfish

 Please ask us for more vegan options 

### DOLCI

DESSERTS

TIRAMISÙ | 6  
Homemade ladyfinger  
sponge, Italian  
mascarpone & coffee

CANNOLO | 6  
Fried sweet pastry shell with  
homemade ricotta  
& chocolate chips

FRUTTA DI  
STAGIONE | 8  
Seasonal fresh  
fruit salad

### CAFFÈ E TÈ

HOT DRINKS

ESPRESSO  | 2.5

ESPRESSO MACCHIATO | 2.5

AMERICANO | 3

DAMMANN TEA | 2.5

A selection of tea Breakfast, Earl Grey, Peppermint, Green & Chamomile

Decaffeinated options and milk alternatives available

CAPPUCCINO | 3.5

LATTE | 3.5

FLAT WHITE | 3.5



# VINO

## BY THE GLASS OR BOTTLE

<b>BOLLICINE Sparkling</b>	125ml   bottle
PROSECCO DOC <i>Metodo Charmat</i> <i>Ronco Belvedere, Veneto (Glera)</i>	6   29
SAINT GERMAIN BRUT <i>Metodo Charmat</i> <i>Firriato, Sicilia (Grillo, Catarratto)</i>	7   30
ROSÉ DE NOIR BRUT <i>Metodo Charmat</i> <i>Cleto Chiarli, Emilia Romagna (Lambrusco Grasparossa, Pinot Nero)</i>	8   37

<b>BIANCHI White</b>	125ml   175ml   bottle
GAVI DOCG <i>Fontanafredda, Piemonte (Cortese)</i>	6   8   29
BIANCO VITTORIA <i>Santa Vittoria, Piemonte (Piemonte varietals)</i>	5   7   18
SOLOSOLE VERMENTINO BOLGHERI DOC <i>Poggio al Tesoro, Toscana (Vermentino)</i>	10.5   13   45
IRPINIA FALANGHINA DOC <i>Fonzone, Campania (Falanghina)</i>	8   10   37

## ROSATI Rosé

SOLEROSE LANGHE ROSATO DOC <i>Fontanafredda, Piemonte (Freisa, Barbera, Nebbiolo)</i>	6   8   29
--	------------

## ROSSI Red

MONTEPULCIANO D'ABRUZZO DOC <i>Poderi Marchesi Migliorati, Abruzzo (Montepulciano)</i>	6   8   29
PIEMONTE DOLCETTO <i>Santa Vittoria, Piemonte (Dolcetto)</i>	5   7   20
PRIMITIVO SALENTO IGP <i>Trullo di Noha, Puglia (Primitivo)</i>	6   8   29
SHERAZADE NERO D'AVOLA SICILIA DOC <i>Donnafugata, Sicilia (Nero d'avola)</i>	8   10   37
BARBERA D'ASTI <i>Valle Asinari, Piemonte (Barbera)</i>	8   10   37

# DIGESTIVI

## AFTER MEAL DRINKS

MOSCATO D'ASTI "MONCUCCO"   7 <i>Fontanafredda, Piemonte 125ML</i>	GRAPPA DI BAROLO   6 <i>Montanaro, Piemonte 50ML</i>
PASSITO DI PANTELLERIA "NES"   7 <i>Pellegrino, Sicilia 50ML</i>	LIMONCELLO   6 <i>Il Convento, Campania 50ML</i>
GRAPPA DI ARNEIS   6 <i>Montanaro, Piemonte 50ML</i>	CYNAR 50ML   6 AMARO AVERNA 50ML   6

# BIRRA

## ITALIAN BEER & CIDER

### ALLA SPINA *On tap*

HALF PINT | PINT

PERONI NASTRO  
AZZURRO 3.5 | 6.5  
*Blonde beer, Peroni*

AMBRATA 3.5 | 6.5  
*Amber beer, Baladin*

SIDRO DI MELE 4 | 7  
*Apple cider, Baladin*

NAZIONALE 4 | 7  
*100% Italian blonde  
ale, Baladin*

### BOTTIGLIA *By the bottle*

GRAN RISERVA  
DOPPIO MALTO | 7.5  
*Double malt beer, Peroni*

PERONI NASTRO  
AZZURRO | 4.5  
*Blonde beer, Peroni*

*Gluten free* PERONI  
NASTRO AZZURRO | 4.5  
*Blonde beer, Peroni*

LIBERA | 4.5  
*Peroni Alcohol free*

# RINFRESCHI

## HANDCRAFTED NON-ALCOHOLIC DRINKS

CRODINO | 2.5  
*Non-alcoholic aperitivo 175ML*

VIVALDI | 6  
*Freshly Brewed Coffee, Almond  
Milk & Salted Carmel*

MICHELANGELO | 6  
*Chinotto, Strawberry Cordial,  
Accorn Bitter & Lemon Juice*

DANTE | 6  
*Seedlip, Tea Syrup, Pineapple Juice,  
Lemon Juice & Tonic*

LEONARDO | 6  
*Melon & Basil Cordial, Belvoir  
Elderflower & Limonata*

# BIBITE

## SOFT DRINKS

CHINOTTO *Lurisia* | 3.5  
*Citrus & spiced flavoured soda 275ML*

TONICA *Lurisia* | 3.5  
*Tonic water 275ML*

GAZZOSA *Lurisia* | 3.5  
*Lemon flavoured soda 275ML*

ARANCIATA *San Pellegrino* | 3.5  
*Orange flavoured soda 200ML*

NIASCA LIMONATA | 3.5  
*Elderflower & lemons from Liguria 250ML*

MOLECOLA | 3.5  
*Classic / Sugar-free 330ML*

ACQUA PANNA | 3.5  
*Still water 750ML*

SAN PELLEGRINO | 3.5  
*Sparkling water 750ML*

*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.*

**(V) VEGETARIAN | (VG) VEGAN**