

# PASTA E PIZZA

Traditional pasta and wood-fired pizza

## ANTIPASTI

Starters

PANE & OLIO (Vg) | 4  
Homemade bread from our bakery with extra virgin olive oil

OLIVE DI CERIGNOLA (Vg) | 4  
Bella di Cerignola olives

PIZZETTA ALL'AGLIO (Vg) | 6  
Flatbread with rosemary & garlic olive oil

TARALLI AL FINOCCHIO (VG) | 4  
Typical top knot breadsticks from Puglia with fennel seeds

PROSCIUTTO E MELONE | 11.5  
Parma ham DOP 20 month aged with seasonal melon from Italy

ADD MOZZARELLA DI BUFALA | 4.5

FRISELLA & BUFALA | 12.5  
Frisella bread with seasonal tomatoes, capers, taggiasca olives, basil & buffalo mozzarella

INSALATA DI POLPO E PATATE | 12.5  
Octopus & potato salad with taggiasca olives, celery, sundried tomatoes, lemon juice & parsley

PANZANELLA DI GAMBERI | 13  
Typical salad with bread, prawns, tomatoes, red pickled onions, cucumber, basil & extra virgin olive oil

## FRITTI *Fried*

SUPPLÌ AL TELEFONO (V) | 4.5  
Tomato, basil & fiordilatte mozzarella arancino

PIZZA FRITTA (Vg) | 4.5  
Fried pizza dough served with tomato coulis

POLPETTE DI MELANZANE (V) | 4.5  
Deep fried aubergine in breadcrumbs with Pecorino Romano & mint served with tomato coulis

TRIS DI FRITTI | 11.5  
Try them all!

## CASEIFICIO

*The house of mozzarella*

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 (V) | 8.5  
Fiordilatte mozzarella, Natoora tomatoes & basil olive oil

BURRATA CON CARCIOFINI SOTT'OLIO | 10  
Burrata & artichokes in extra virgin olive oil

RICOTTA E CAPONATA (V) | 8  
Ricotta & Sicilian caponata

PIATTO DEL CASARO | 24  
Try them all!

Craft of EATALY

## SALUMI E FORMAGGI

*Italian cured meats and cheeses*

GRAN TAGLIERE DI SALUMI E FORMAGGI | 26  
Selection of mixed cheeses & cured meats

TAGLIERE DI SALUMI | 15  
Selection of cured meats from our experts

TAGLIERE DI FORMAGGI | 15  
Selection of cheeses from our experts

## INSALATE

Salads

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

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

INSALATA LEGGERA (Vg) | 12.5  
Quinoa, spelt, barley, beetroot, green beans, radish, carrots, fennel, pickled red onion with pumpkin & sunflower seeds

## PASTA

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

### Dry pasta from Naples

SPAGHETTO EATALY (Vg) | 9  
Spaghetti di Gragnano IGP, Datterino tomatoes, extra virgin olive oil, raw Sicilian salt & basil

ADD MOZZARELLA DI BUFALA | 4.5

MEZZO PACCHERO ALL' AMATRICIANA | 12.5  
Short dry pasta, Italian tomatoes, pork guanciale, Pecorino Romano

MEZZO PACCHERO ALLA CARBONARA | 14.5  
Short dry pasta, pork guanciale, Pecorino Romano, eggs & black pepper

Ask our team for low gluten pasta

### Fresh pasta

ORECCHIETTE BROCCOLI E PECORINO | 11.5  
Small fresh pasta meaning 'little ears' with broccoli, garlic, Pecorino Romano, crusco pepper & taralli breadcrumbs

TAJARIN AL TARTUFO | 18  
Homemade tagliolini with butter, Parmigiano Reggiano DOP & seasonal, fresh black truffle

RAVIOLO RICOTTA, FUNGHI E TARTUFO | 20  
Homemade ricotta ravioli with girolles, truffle, Parmigiano Reggiano DOP & black pepper

TAGLIATELLE BOLOGNESE | 14.5  
Tagliatelle with traditional Bolognese ragù

TONNARELLO AL TONNO | 17  
Homemade green tonnarelli pasta with fresh tuna, yellow datterino tomatoes, capers, taggiasca olives & basil

## PIZZA

To make our pizza, the dough is leavened for around 50 hours in total. We always use the best ingredients, including Italian tomatoes, organic flour from Mulino Marino and extra virgin olive oil. Our pizza is cooked at a high temperature in a wood-fired Marana oven.

MARINARA (Vg) | 8.5  
Italian tomatoes, oregano, garlic & extra virgin olive oil

MARGHERITA EATALY (V) | 9.5  
Italian tomatoes, fiordilatte mozzarella, fresh basil & extra virgin olive oil

PARMIGIANA | 12.5  
Italian tomatoes, fried aubergine, stracciatella, Parmigiano Reggiano DOP & fresh basil

BUFALA | 14  
Italian tomatoes, buffalo mozzarella, fresh basil & extra virgin olive oil

DIAVOLA | 11.5  
Italian tomatoes, fiordilatte mozzarella & spicy sausage

QUATTRO FORMAGGI (V) | 13  
Fiordilatte mozzarella, gorgonzola, fontina & smoked scamorza

PARMA | 13.5  
Italian tomatoes, fiordilatte mozzarella & Parma ham DOP 20 month aged

CAPRICCIOSA | 14  
Italian tomatoes, fiordilatte mozzarella, preserved artichokes, taggiasca olives, mushrooms & ham

ACCIUGHE E STRACCIATELLA | 14.5  
Italian tomatoes, anchovies, olives, oregano, stracciatella & basil

### Speciali

MORTADELLA, BURRATA E PISTACCHIO | 18  
Fiordilatte mozzarella, mortadella, whole burrata, scapece courgette & crushed pistacchio

FUNGHI E TARTUFO | 18  
Fiordilatte mozzarella, sautéed mushrooms, seasonal truffle & Parmigiano Reggiano DOP

### Switch to

BUFFALO MOZZARELLA | 4.5

Ask our team for children's options

We use high-quality, radically seasonal fruit & vegetables from Natoora, also available to buy in our fresh market

(V) - VEGETARIAN | (Vg) - VEGAN

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 team, or consult our Allergens Information Card or packaging. Wine contains sulphites and beer contains gluten.

EATALY

# VINI

## VINI DELLA CASA

House wine  
£ 5 / glass

### BIANCHI White

BIANCO VITTORIA  
Santa Vittoria, Piemonte (Piemonte  
varietals)

### ROSSI Red

PIEMONTE DOLCETTO  
Santa Vittoria, Piemonte  
(Dolcetto)

£ 6 / glass  
£ 29 / bottle

### BOLLICINE Sparkling

PROSECCO DOC  
METODO CHARMAT  
Ronco Belvedere,  
Veneto (Glera)

### BIANCHI White

GAVI DEL COMUNE  
DI GAVI DOCG  
Fontanafredda, Piemonte  
(Cortese)

### ROSATI Rosé

“SOLEROSE” LANGHE  
ROSATO DOC  
Fontanafredda, Piemonte  
(Freisa, Barbera, Nebbiolo)

### ROSSI Red

MONTEPULCIANO  
D'ABRUZZO  
Poderi Marchesi Migliorati,  
Abruzzo (Montepulciano)

PRIMITIVO SALENTO  
Trullo Di Noha, Puglia  
(Primitivo)

£ 8 / glass  
£ 37 / bottle

### BOLLICINE Sparkling

ROSE' DE NOIR  
SPUMANTE BRUT  
METODO CHARMAT  
Cleto Chiarli, Emilia Romagna  
(Lambrusco Grasparossa, Pinot Nero)

### BIANCHI White

SAUVIGNON COLLI  
ORIENTALI  
DEL FRIULI DOC  
Le Vigne Di Zamo', Friuli  
(Sauvignon)

IRPINIA  
FALANGHINA DOC  
Fonzone, Campania (Falanghina)

### ROSSI Red

BARBERA D'ASTI  
Valle Asinari, Piemonte (Barbera)

SHERAZADE NERO  
D'AVOLA  
SICILIA DOC  
Donnafugata, Sicilia (Nero  
D'avola)

£ 10.5 / glass  
£ 45 / bottle

### BOLLICINE Sparkling

ALTA LANGA EXTRA  
BRUT DOCG  
Fontanafredda, Piemonte  
(Pinot Nero, Chardonnay)

FRANCIACORTA  
BRUT DOCG  
Giuseppe Vezzoli, Lombardia  
(Chardonnay)

### BIANCHI White

PINOT GRIGIO COLLI  
ORIENTALI  
DEL FRIULI DOC  
Livio Felluga, Friuli  
(Pinot Grigio)

BOLGHERI VERMENTINO  
DOC  
Poggio Al Tesoro, Toscana  
(Vermentino)

### ROSATI Rosé

PURPLE ROSE 2019  
Castello di Ama, Toscana  
(Merlot, Sangiovese)

### ROSSI Red

ROSSO DI MONTALCINO  
San Polo, Toscana (Sangiovese)

## ICONICI

Iconic

£ 14 / glass  
£ 55 / bottle

### BOLLICINE Sparkling

TRENTO DOC  
MAXIMUM ROSE'  
METODO CLASSICO  
Ferrari, Trentino  
(Pinot Nero, Chardonnay)

### BIANCHI White

ALTO ADIGE  
GEWURZTRAMINER  
DOC SANCT  
VALENTIN  
San Michele Appiano,  
Alto Adige (Gewurztraminer)

### ROSSI Red

BAROLO 2016  
Borgogno, Piemonte  
(Nebbiolo)

AMARONE DELLA  
VALPOLICELLA  
VALPANTENA 2018  
Bertani, Veneto  
(Rondinella, Corvina, Veronese)

## SPRITZ COCKTAILS

### Spritz Cocktails

APEROL SPRITZ | 8  
Aperol | Prosecco | Soda

CAMPARI SPRITZ | 8  
Campari | Prosecco | Soda

SPRITZARONNO | 8  
Prosecco | Orange Juice  
Disaronno | Angostura

VINNY SPRITZ | 8  
Ketel One | Strawberry Syrup  
Aceto Balsamico | Prosecco

CIDER SPRITZ | 8  
Cider | Aperol | Vodka | Lemon

## CLASSICI A MONDO

World Classics

OLD FASHIONED | 10  
Bourbon | Sugar | Angostura

'VERMOUTH' TINI | 10  
Vodka or Gin | Dry or White Vermouth

DAIQUIRI | 10  
Plantation Rum | Lime | Sugar

L'ORO DI NAPOLI | 10  
Black Cow Vodka | Sugar | Espresso  
Coffee Liqueur

## CLASSICI ITALIANI

Italian Classics

NEGRONI | 10  
Dry Gin | Cinzano | Campari

CAMPARI G&T | 10  
Dry Gin | Campari | Tonic

BELLINI | 10  
Peach | Prosecco

## SPECIALI

Signature Cocktails

BISHOPSGATE 135 | 10  
Espolon Tequila | Ocho Blanco Tequila  
Limoncello | Lime | Agave | Gazzosa

DA NORD A SUD | 10  
O'ndina Italian Gin | White Vermouth  
Italicus | Camomille infused with  
Amalfi Lemons

WILD MANHATTAN | 10  
Wild Turkey Bourbon | Red Vermouth  
Angostura

SEGRETO | 10  
Monkey Shoulder Whisky | Lemon  
Angostura | Cedrata

GOLOSO | 10  
Plantation Rum | Chocolate Gelato  
Lemon | Sugar

## ANALCOLICI

### Refreshing non-alcoholic drinks

MOJITO LIBERO | 8  
Lemon | Sugar | Mint  
Libera 0% Alcohol

DOLCETTO | 8  
Chocolate Gelato | Milk | Sugar

CONTE ASTEMIO | 8  
Bitter Orange Marmalade | Aecorn Bitters  
Strawberry Syrup | Pomegranate Juice

FRESCO | 8  
Seedlip | Lemon | Sugar  
Bitter Orange Marmalade |  
Elderberry Soda

# COCKTAILS

# BIRRE

## IN BOTTIGLIA Bottled Beer

ALLA SPINA Half | Pint  
On Tap

PERONI NASTRO AZZURRO 3.5 | 6.5  
Peroni 100% BLONDE BEER

AMBRATA 3.5 | 6.5  
Baladin 100% ITALIAN ALE

NAZIONALE 6  
Baladin 100% ITALIAN BLONDE ALE

GRAN RISERVA DOPPIO MALTO 7.5  
Peroni 100% DOUBLE MALT BEER

PERONI NASTRO AZZURRO 4.5  
Peroni 100% BLONDE BEER

PERONI NASTRO AZZURRO 4.5  
GLUTEN FREE  
Peroni 100% BLONDE BEER

LIBERA ALCOHOL FREE 4.5  
Peroni

# BIBITE

## Soft drinks

CHINOTTO | 3.5  
Italian Soda LURISIA 275ML

GAZZOSA | 3.5  
Italian Soda LURISIA 275ML

CRODINO | 2.5  
Non-alcoholic aperitivo 175ML

MOLECOLA | 3.5  
Classic or Sugar-free 330ML

SAN PELLEGRINO | 3.5  
Sparkling water 750ML

TONICA | 3.5  
Italian Soda LURISIA 275ML

ARANCIATA | 3.5  
SAN PELLEGRINO 200ML

LIMONATA | 3.5  
NIASCA 250ML

ACQUA PANNA | 3.5  
Still water 750ML

FILTERED WATER | 1