

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
Traditional 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*

SUPLÌ 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!

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

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!

MOZZARELLA *To share at your table*

Bring out your inner Italian chef and design your very own mozzarella dish from our trolley at your table

FROM 5PM
MON-THURS
£16



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

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

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

PIATTO DEL CASARO | 24
Try them all!

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

MENÙ BAMBINI

Children's menu

PIZZA MARGHERITA (V) | 6
Italian tomatoes, fiordilatte mozzarella, fresh basil & extra virgin olive oil

ORECCHIETTE (V) | 6
Small fresh pasta meaning 'little ears' with Italian tomatoes or olive oil & Parmigiano Reggiano DOP

INSALATE *Salads*

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

INSALATA CAPRETTE (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

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. 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 | 10
Aperol | Prosecco | Soda

CAMPARI SPRITZ | 10
Campari | Prosecco | Soda

SPRITZARONNO | 10
Prosecco | Orange Juice
Disaronno | Angostura

VINNY SPRITZ | 10
Ketel One | Strawberry Syrup
Aceto Balsamico | Prosecco

CIDER SPRITZ | 10
Cider | Aperol | Vodka | Lemon

CLASSICI DAL 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 4.5
ALCOHOL FREE
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