

PASTA E PIZZA

Traditional pasta and wood-fired pizza

ANTIPASTI

STUZZICHINI

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

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

TARALLI AL FINOCCHIO (VE) | 4
Taralli from Puglia with fennel seeds

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

ZUPPA DEL GIORNO

Soup of the day

ZUPPA AL POMODORO (VE) | 9
Italian tomatoes, onion & basil topped with croutons & extra virgin olive oil

ADD RICOTTA | 2

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

BRUSCHETTA

brus-ket-ta

BRUSCHETTA POMODORO E STRACCIATELLA | 5
Toasted bread with tomatoes & stracciatella

BRUSCHETTA SALMONE E STRACCHINO | 6
Toasted bread with smoked salmon & stracchino cheese

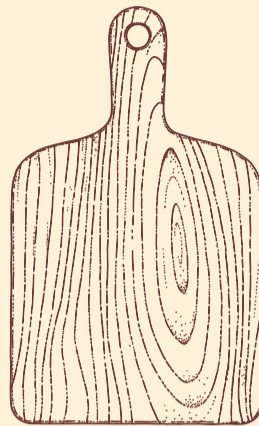
BRUSCHETTA ZUCCA E SPECK | 6
Toasted bread with pumpkin cream & speck

PROVALE TUTTE | 15
Try them all!

SALUMI E FORMAGGI

Italian cured meats & cheeses

Served on tagliere (sharing boards) our daily selection of the finest cured meats and cheeses comes from our salumi and formaggi counter in our market.



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

FRITTI

Fried

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

PIZZA FRITTA (VE) | 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, Notoora tomatoes & basil olive oil

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

BURRATA ACCIUGHE E POMODORINI SECCHI | 10
Homemade burrata with anchovies & sundried tomatoes

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

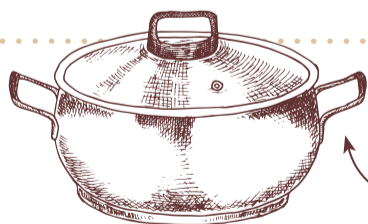
SPAGHETTO EATALY (VE) | 9
Spaghetti di Gragnano IGP, Datterino tomatoes, extra virgin olive oil, raw Sicilian salt & basil

ADD MOZZARELLA DI BUFALA | 4.5

MEZZO PACCHERO 'NDUJA E STRACCIATELLA | 12.5
Short dry pasta with Italian tomatoes, 'nduja & stracciatella

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

Ask our team for low gluten pasta



Fresh pasta

ORECCHIETTE ZUCCA PORRI E CAVOLO NERO (VE) | 11
Small fresh pasta meaning 'little ears' with pumpkin cream, black cabbage & deep fried leeks

TAGLIATELLE BOLOGNESE | 14.5
Tagliatelle with traditional Bolognese ragù

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

GNOCCHI MUSSELS E PECORINO
Gnocchi with mussels & Pecorino Romano
Size up to alla grande to share with your table

INDIVIDUAL | 17
ALLA GRANDE X2 PEOPLE | 30

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 (VE) | 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

BUFALA (V) | 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

ZUCCA (VE) | 15
Pumpkin cream, mushrooms, artichokes, rocket & sundried tomatoes

NDUJA E BURRATA | 16
Italian tomatoes, fiordilatte mozzarella, 'nduja, red onion, rocket & burrata

Speciali

TARTUFO E FUNGHI (V) | 18
Truffle ricotta cream, mushrooms, Parmigiano Reggiano DOP & basil

TARTUFO E SALSICCIA | 20
Truffle ricotta cream, truffle sausage, Parmigiano Reggiano DOP & basil

Switch to

BUFFALO MOZZARELLA | 4.5

INSALATE Salads

INSALATA PERE RADICCHIO E NOCI (VE) | 11
Mixed leaves, radicchio, pears & walnuts

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

INSALATA LEGGERA (VE) | 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 Notoora, also available to buy in our fresh market

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

(V) - VEGETARIAN | (VE) - 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

BOLLICINE *Sparkling*

Glass / Bottle

PROSECCO DOC METODO CHARMAT Ronco Belvedere, Veneto	8 35
PROSECCO ROSÉ DOC MILLESIMATO Villa Sandi, Veneto	9 40
ALTA LANGA EXTRA BRUT DOCG Fontanafredda, Piemonte	12 45
PERLÉ TRENTO DOC Ferrari, Trentino	50
FRANCIACORTA CUVÉE PRESTIGE Ca' del Bosco, Lombardia	50

BIANCHI *White*

Glass / Bottle

GAVI DI GAVI DOCG Fontanafredda, Piemonte	7 35
CAELES GRILLO Firriato, Sicilia	7 35
PINOT GRIGIO Bastianich, Friuli	9 40
SAUVIGNON Le Vigne di Zamò, Friuli	9 40
LE MARGHERITE ARNEIS LANGHE DOC Le Vigne di Zamò, Friuli	9 40
GREGO DI TUFO DOCG Fonzone, Campania	9 40
MASSOVIVO AMMIRAGLIA VERMENTINO TOSCANA IGP Poggio al Tesoro, Toscana	11 45
NO NAME Le Vigne di Zamò, Friuli	11 45
ETNA BIANCO Villa dei Baroni, Carranco, Sicilia	13 50

ROSATI *Rosé*

Glass / Bottle

CERASUOLO D'ABRUZZO Poderi Marchesi Migliorati, Abruzzo	7 35
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ROSSI *Red*

Glass / Bottle

LANGHE NEBBIOLO EBBIO Fontanafredda, Piemonte	7 35
BARBERA D'ALBA SUPERIORE Mirafiore, Piemonte	11 45
ROSSO DI MONTALCINO DOC Fattoi, Toscana	9 40
BUIO CARIGNANO DEL SULCIS DOC Mesa, Sardegna	7 35
ETNA ROSSO DOC Villa dei Baroni, Sicilia	13 50
BAROLO SERRALUNGA DOCG Fontanafredda, Piemonte	13 60

COCKTAILS

SPRITZ COCKTAILS

Spritz Cocktails

APEROL SPRITZ 10 <i>Aperol / Prosecco / Soda</i>
CAMPARI SPRITZ 10 <i>Campari / Prosecco / Soda</i>
SPRITZARONNO 10 <i>Prosecco / Orange Juice / Disaronno / Angostura</i>
VINNY SPRITZ 10 <i>Ketel One / Strawberry Syrup / Aceto Balsamico / Prosecco</i>
CIDER SPRITZ 10 <i>Cider / Aperol / Vodka / Lemon</i>
SANTONI TONIC SPRITZ 10 <i>Amaro Santoni (citrus, rhubarb & mixed herb liqueur) / Citrus tonic / Grapefruit</i>

SPECIALI

Signature Cocktails

SANPELLEGRINO GARIBALDI 10 <i>Sanpellegrino Aranciata / Campari / Orange</i>

BISHOPSGATE 135 10 <i>Espolon Tequila / Ocho Blanco Tequila Limoncello / Lime / Agave / Gazzosa</i>
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DA NORD A SUD 10 <i>O'ndina Italian Gin / White Vermouth / Italicus / Camomille infused with Amalfi Lemons</i>

WILD MANHATTAN 10 <i>Wild Turkey Bourbon / Red Vermouth / Angostura</i>
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SEGRETO 10 <i>Monkey Shoulder Whisky / Lemon / Angostura / Cedrata</i>

House spirits

CITY OF LONDON DRY GIN 8 50ML

VESTAL VODKA 8 50ML

CLASSICI DAL MONDO

World Classics

OLD FASHIONED 10 <i>Bourbon / Sugar / Angostura</i>
'VERMOUTH'TINI 10 <i>Vodka or Gin / Dry or White Vermouth</i>
DAIQUIRI 10 <i>Plantation Rum / Lime / Sugar</i>
L'ORO DI NAPOLI 10 <i>Black Cow Vodka / Sugar / Espresso / Coffee Liqueur</i>

CLASSICI ITALIANI

Italian Classics

NEGRONI 10 <i>Dry Gin / Cinzano / Campari</i>
CAMPARI G&T 10 <i>Dry Gin / Campari / Tonic</i>
BELLINI 10 <i>Peach / Prosecco</i>

ANALCOLICI

Refreshing non-alcoholic drinks

MOJITO LIBERO 8 <i>Lemon / Sugar / Mint / Libera 0% Alcohol</i>
DOLCETTO 8 <i>Chocolate Gelato / Milk / Sugar</i>
CONTE ASTEMIO 8 <i>Bitter Orange Marmalade / Aecorn Bitters / Strawberry Syrup / Pomegranate Juice</i>
FRESCO 8 <i>Seedlip / Lemon / Sugar / Bitter Orange Marmalade / Elderberry Soda</i>

BIRRE

ALLA SPINA *On Tap* Half / Pint

PERONI NASTRO AZZURRO <i>Peroni 100% BLONDE BEER</i>	3.5 6.5
AMBRATA <i>Baladin 100% AMBER BEER</i>	3.5 6.5

IN BOTTIGLIA

Bottled Beer

NAZIONALE <i>Baladin 100% ITALIAN BLONDE ALE</i>	6
GRAN RISERVA DOPPIO MALTO <i>Peroni 100% DOUBLE MALT BEER</i>	7.5
PERONI NASTRO AZZURRO <i>Peroni 100% BLONDE BEER</i>	4.5
PERONI NASTRO AZZURRO GLUTEN FREE <i>Peroni 100% BLONDE BEER</i>	4.5
LIBERA ALCOHOL FREE <i>Peroni</i>	4.5

BIBITE

Soft drinks

CHINOTTO 3.5 <i>Italian Soda LURISIA 275ML</i>
GAZZOSA 3.5 <i>Italian Soda LURISIA 275ML</i>
SANPELLEGRINO ARANCIATA 3.5 SANPELLEGRINO 200ML
SANPELLEGRINO TONICA 3.5 <i>Oakwood or Citrus</i> SANPELLEGRINO 200ML
CRODINO 2.5 <i>Non-alcoholic aperitivo 175ML</i>
LIMONATA 3.5 NIASCA 250ML
MOLECOLA 3.5 <i>Classic or Sugar-free 330ML</i>
ICED TEA 4 <i>Lemon or Peach CALVANINA 355ML</i>
ACQUA PANNA 3.5 <i>Still water 750ML</i>
SANPELLEGRINO 3.5 <i>Sparkling water 750ML</i>
FILTERED WATER 1