

PASTA E PIZZA

Traditional pasta and wood-fired pizza

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

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

PIZZETTA ALL' AGLIO (VE) | 6
Flatbread with rosemary & garlic olive oil
ADD BUFFALO MOZZARELLA + 4.5

FRITTI

PIZZA FRITTA | 5
Deep fried pizza dough topped with tomato sauce & Parmigiano Reggiano DOP

PATATE EATALY (V) | 8
Double cooked potatoes served with mediterranean sauce

POLPETTE DI MELANZANE | 9
Aubergine balls served with tomato coulis

TRIS DI FRITTI | 20
Try them all!

I TAGLIERI

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 | 28
Selection of mixed cheeses & cured meats

TAGLIERE VIA EMILIA | 26
Fried pizza dough served with mortadella, Parma ham, rocket, tomato & squacquerone cheese

TAGLIERE DI SALUMI | 16
Selection of cured meats from our experts

TAGLIERE DI FORMAGGI | 16
Selection of cheeses from our experts

ANTIPASTI

CAPRESE (V) | 9
Fiordilatte mozzarella, Natoora seasonal tomatoes & basil olive oil

BRUSCHETTA | 13
Frisella bread - similar to bruschetta but with a softer and less crispy base - with seasonal tomatoes, capers, taggiasca olives, basil & buffalo mozzarella

BUFALA E CRUDO | 11
Buffalo mozzarella served with Parma ham

BURRATINA E ASPARAGO (V) | 14
Burrata served with a mix of white & black quinoa & asparagus

VITELLO TONNATO | 14
Sliced veal topped with creamy tuna & caper mayonnaise

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

£12



3. Add HERBS

4. Finish with CONDIMENTS



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

MISTA (VE) | 6.5
Mixed leaves with datterino tomatoes

VERDURE AL VAPORE (VE) | 13
Mixed leaves with steamed seasonal vegetables

INSALATE *Salads*

POLLO | 14
Cos lettuce, chicken breast, caesar dressing, boiled egg, anchovies & croutons

RISO VENERE STRACCIATELLA E SALMONE | 15.5
Black rice mixed with a selection of vegetables, topped with salmon & stracciatella

PASTE E ZUPPE

ZUPPA DI POMODORI | 11
Cold tomato soup served with croutons

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 Gragnano

SPAGHETTO EATALY (VE) | 11
Spaghetti di Gragnano IGP, Datterino tomatoes, extra virgin olive oil, raw Sicilian salt & basil

CARBONARA | 16.5
Short, dry pasta with guanciale, eggs & pecorino

SPAGHETTO EATALY E STRACCIATELLA | 14.5
Spaghetti di Gragnano IGP, Datterino tomatoes topped with stracciatella, extra virgin olive oil, raw Sicilian salt & basil

Ask our team for low gluten pasta

Fresh pasta

TONNARELLO AGLIO OLIO E PEPERONCINO | 13
Traditional fresh pasta with garlic oil & chilli

GNOCCHI ALLA SORRENTINA | 14
Traditional gnocchi oven baked with tomatoes, basil & stracciatella

TAGLIATELLE ALLA BOLOGNESE | 16
Tagliatelle with traditional Bolognese beef ragù

RAVIOLI DI MELANZANE ALLA NORMA | 17
Homemade ravioli filled with aubergine with tomato sauce & deep fried aubergine, topped with salty ricotta

ORECCHIETTE AL RAGÙ DI POLPO | 22
Small fresh pasta meaning 'little ears' with octopus ragù sauce

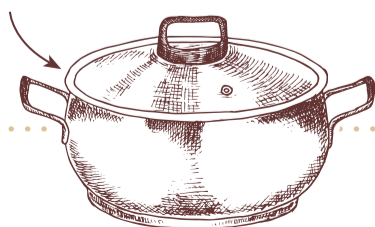
TAGLIOLINI AL TARTUFO | 22
Homemade tagliolini with butter, Parmigiano Reggiano DOP & seasonal black truffle

CHITARRINA COZZE E VONGOLE
Homemade seafood chitarrina pasta with garlic, chilli, mussels & clams

Size up to 'alla grande' to share with your table

INDIVIDUAL | 20

ALLA GRANDE X2 PEOPLE | 38



PIZZE

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) | 9.5
Italian tomatoes, oregano, garlic & extra virgin olive oil

MARGHERITA EATALY (V) | 10
Italian tomatoes, fiordilatte mozzarella, fresh basil & extra virgin olive oil

DIAVOLA | 12.5
Italian tomatoes, fiordilatte mozzarella & spicy salami

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

PARMA | 14
Italian tomatoes, fiordilatte mozzarella & Parma ham DOP 20 month aged

ORTOLANA (V) | 14
Italian tomatoes, fiordilatte mozzarella, fried aubergine & peppers

CAPRICCIOSA | 15.5
Italian tomatoes, fiordilatte mozzarella, preserved artichokes, taggiasca olives, mushrooms & ham

'NDUJA E BURRATA | 16.5
Italian tomatoes, fiordilatte mozzarella, 'nduja, red onion, rocket & burrata

Speciali

CALZONE | 18
Folded pizza with Italian tomatoes, fiordilatte mozzarella, mushrooms & cooked ham

TARTUFO E FUNGHI | 18
Truffle ricotta cream, mushrooms, Parmigiano Reggiano DOP, basil & truffle oil

PANCETTA E GORGONZOLA | 18
Italian tomatoes, fiordilatte mozzarella, Gorgonzola cheese, mushrooms & Italian bacon

Add

BUFFALO MOZZARELLA | 4.5
PARMA HAM | 4
ROCKET | 2.5
MUSHROOMS | 2.5
OLIVES | 2.5

MENÙ BAMBINI *Children's menu*

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

ORECCHIETTE | 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 125ml / Bottle*

PROSECCO VALDOBBIADENE MILLESIMATO Villa Sandi, Veneto, <i>Glera</i>	8 35
BOLLICINA ROSÉ Serafini e Vidotto, Veneto, <i>Pinot Nero, Chardonnay</i>	9 40
ALTA LANGA BLANC DE BLANCS Fontanafredda, Piemonte, <i>Pinot Nero, Chardonnay</i>	11.5 50
SATEN MILLESIMATO Contadi Castaldi, Lombardia, <i>Chardonnay</i>	12 55
MAXIMUM ROSÉ Ferrari, Trentino, <i>Pinot Nero, Chardonnay</i>	13 60

BIANCHI White *Glass 175ml / Bottle*

GAVI DI GAVI DOCG Fontanafredda, Piemonte, <i>Cortese</i>	8 34
PINOT GRIGIO Le Vigne di Zamò, Friuli, <i>Pinot Grigio</i>	9 38
SPENSIERATA Fontanafredda, Piemonte, <i>Riesling, Sauvignon</i>	10 40
VERMENTINO GIUNCO Mesa, Sardegna, <i>Vermentino</i>	11 45
RIBOLLA GIALLA Le Vigne di Zamò, Friuli, <i>Ribolla Gialla</i>	11 45
GRECO DI TUFO Fonzone, Campania, <i>Greco</i>	12 50

ROSATI Rosé *Glass 175ml / Bottle*

LANGHE ROSATO SOLEROSE Fontanafredda, Piemonte, <i>Nebbiolo</i>	9 38
ROSATO Castello di Ama, Toscana, <i>Sangiovese</i>	11 45

ROSSI Red *Glass 175ml / Bottle*

PRIMITIVO SALENTO BIO Trullo di Noha, Puglia, <i>Primitivo</i>	8 34
MONTEPULCIANO D'ABRUZZO Poderi Marchesi Migliorati, Abruzzo, <i>Montepulciano</i>	9 38
NERO D'AVOLA Baglio di Grisi, Sicilia, <i>Nero D'Avola</i>	10 40
VALPOLICELLA DOC Massimago, Veneto, <i>Corvina, Corvinone, Rondinella</i>	11 45
CHIANTI CLASSICO MONTICELLO Colombaio di Cencio, Toscana, <i>Sangiovese</i>	12 50
BAROLO BRANDINI Brandini, Piemonte, <i>Nebbiolo</i>	14 60

House spirits

CITY OF LONDON DRY GIN 8 50ML
VESTAL VODKA 8 50ML

COCKTAILS

SPRITZ

Spritz Cocktails

APEROL SPRITZ 10 <i>Aperol / Prosecco / Soda</i>
CAMPARI SPRITZ 10 <i>Campari / Prosecco / Soda</i>
SPRITZARETTO 10 <i>Prosecco / Orange Juice / Amaretto / Angostura</i>
CIDER APEROL SPRITZ 10 <i>Cider / Aperol / Vodka / Lemon</i>
SANTONI TONIC SPRITZ 10 <i>Amaro Santoni (citrus, rhubarb & mixed herb liqueur) / Oakwood Tonic / Grapefruit</i>
LIMONCELLO SPRITZ 10 <i>Limoncello / Prosecco / Soda</i>

SPECIALI

Signature Cocktails

BISHOPSGATE MARGARITA 10 <i>Bianco Tequila / Tequila Añejo / Limoncello / Lime / Agave / Gazzosa</i>
SEGRETO 10 <i>Blended Scotch Whisky / Lemon / Angostura / Gassosa</i>
ADRIATICO CHINOTTO 10 <i>Adriatico Roasted Almond Amaretto / Rye Whiskey / Chinotto / Lime</i>
VINNY SPRITZ 10 <i>Sipsmith Sipping Vodka / Strawberry Syrup / Modena Balsamic / Prosecco</i>

Size up to 'alla grande' to share with your table

RABBARO SPRITZ <i>Rhubarb & Rose Gin / Campari / Cocchi Rosa / Mirto Rosso / Pomegranate / Prosecco / Grapefruit & Mint</i>
FRAGOLA CUP <i>London Dry Gin / Rosé Vermouth / Italicus Bergamot Liqueur / Limonata / Ginger Beer / Strawberry & Basil</i>
INDIVIDUAL 10
ALLA GRANDE 35
SERVES UP TO 4 PEOPLE

RACCOMANDATI

Everyday Classics

MIMOSA 8 <i>Prosecco / Fresh Orange Juice</i>
CANELLA BELLINI 10 <i>Peach / Prosecco</i>
ESPRESSO'TINI 10 <i>Black Cow Vodka / Sugar / Espresso / Tosolini Expre Coffee Liqueur</i>

CLASSICI Classics

NEGRONI 10 <i>Dry Gin / Campari / Sweet Vermouth</i>
SBAGLIATO 10 <i>Campari / Sweet Vermouth / Prosecco</i>
MI-TO 9 <i>Campari / Sweet Vermouth</i>
AMERICANO 9 <i>Campari / Sweet Vermouth / Soda</i>
SANPELLEGRINO GARIBALDI 10 <i>Sanpellegrino Aranciata / Campari / Orange</i>
DAIQUIRI 10 <i>White Rum / Lime / Sugar</i>
EATALY MANHATTAN 11 <i>Rye Whiskey / Sweet Vermouth / Angostura / Amarena Syrup</i>
OLD FASHIONED 11 <i>Wild Turkey Bourbon / Sugar / Angostura</i>

ANALCOLICI

Refreshing non-alcoholic drinks

LIMONATA FATTA IN CASA 5 <i>Homemade Lemonade / Mint / Lemon Juice / Sugar</i>
MOJITO LIBERO 8 <i>Lemon / Sugar / Mint / Libera 0% Alcohol</i>
CONTE ASTEMIO 8 <i>Bitter Orange Marmalade / Accorn Bitters / Strawberry Syrup / Cranberry Juice</i>
DOLCETTO 8 <i>Chocolate Gelato / Milk / Sugar</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
BIRRA BALADIN 4.8 <i>Baladin 100% ITALIAN BLONDE ALE</i>	4 7

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 <i>Gluten Free / Peroni 100% BLONDE BEER</i>	4.5
LIBERA <i>Alcohol Free / 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 <i>SANPELLEGRINO 200ML</i>
SANPELLEGRINO TONICA 3.5 <i>Oakwood or Citrus / SANPELLEGRINO 200ML</i>
CRODINO 3.5 <i>Non-alcoholic aperitivo 175ML</i>
LIMONATA 3.5 <i>NIASCA 250ML</i>
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