

LA PIZZA & LA PASTA

antipasti

PANE RUSTICO | 6 *vegan*

Rustic Bread, Olitalia Extra Virgin Olive Oil

FOCACCIA BIANCA | 8 *vegan*

Focaccia, Rosemary, Olitalia Extra Virgin Olive Oil

FOCACCIA PALERMITANA | 10

Focaccia Palermitana, Granarolo Pecorino Romano DOP, Rizzoli Anchovies

PATATA FRITTA | 16 *vegetarian*

Fried Hand-Torn Russet Potatoes, Mediterranean Sauce, Fresh Herbs, Sea Salt

ARANCINO SICILIANO | 20

Crispy Riso Scotti Rice, Housemade Mozzarella, Beef and Pork Ragù, Agriform Parmigiano Reggiano® DOP, Peas

BRUSCHETTA SICILIANA | 21 *vegetarian*

Toasted Rustic Bread, Whipped Calabro Ricotta, Castelvetrano Olives, Sundried Tomato Pesto, Almonds, Fried Zucchini, Granarolo Pecorino Romano DOP

MELANZANE E PESTO DI RUCOLA | 21 *vegetarian*

Fried Eggplant, Cherry Tomatoes, Arugula Pesto, Breadcrumbs, Fresh Basil

PROSCIUTTO E MELONE | 25

Ferrarini 14-Month Prosciutto di Parma DOP, sliced Cantaloupe

MORTADELLA E PISTACCHIO | 18

Ferrarini Mortadella IGP, Pistachio Pesto, Toasted Sourdough Bread

PROSCIUTTO DI PARMA | 23

Ferrarini Prosciutto di Parma DOP, Toasted Rustic Bread

BROCCOLINI | 16 *vegetarian*

Sautéed Broccolini, Garlic, Chili Flakes, Lemon

BURRATA ALLA CAPRESE | 28 *vegetarian*

Burrata, Heirloom Tomatoes, Cherry Tomatoes, Basil, Extra Virgin Olive Oil

FRITTO MISTO | 39

Crispy Fried New England Squid, Shrimp, Market Fish, Carrots, Zucchini, Lemon Aioli

TAGLIERE SALUMI E FORMAGGI | 42

Chef's Selection of Italian Cured Meats & Cheeses, Burrata, Bruschetta, Apricot Mostarda, Seasonal Fruit

insalata

INSALATA CESARE | 20

Gem Lettuce, Pecorino Vinaigrette, Garlic Breadcrumbs

INSALATA PANTESCA | 22 *vegetarian*

Heirloom Tomatoes, Baby Spinach, Cucumber, steamed Potatoes, White Balsamic Dressing, Taggiasca Olives, Capers

INSALATA RUCOLA | 23 *vegan*

Wild Arugula, Heirloom Tomatoes, Agriform Parmigiano Reggiano® DOP, Lemon Dressing

INSALATA DI BARBABIETOLA | 23 *vegetarian*

Little Gem Salad, Roasted Beets, Sicilian Pistachio Pesto, Orange

add Burrata +19 | Marinated Shrimp +12 | Fried Chicken Cutlet +8

pasta fresca

housemade daily with Molino Grassi semolina

GNOCCHI AL PESTO | 26 *vegetarian*

Housemade Potato Gnocchi, Basil Pesto, Granarolo Pecorino Romano DOP

RAVIOLI DI RICOTTA E SPINACI | 25 *vegetarian*

Housemade Spinach & Calabro Ricotta filled Pasta, Butter, Agriform Parmigiano Reggiano® DOP, Sage

CASARECCE AL PESTO DI PISTACCHIO E GAMBERI | 32

Housemade bronze extruded Casarecce Pasta, crunchy Pistachio Pesto, Wild Gulf Shrimp, Lemon Zest

FETTUCCHINE 'ALFREDO' BURRO E PARMIGIANO REGGIANO® DOP | 33 *vegetarian*

Housemade Fettuccine, Butter, 18-Month Agriform Parmigiano Reggiano® DOP

LASAGNA EMILIANE | 34

Housemade Lasagna, Pork & Beef Ragù alla Bolognese, Béchamel, Agriform Grana Padano DOP

TAGLIATELLE ALLA BOLOGNESE | 34

Housemade Tagliatelle, Pork and Beef Ragù alla Bolognese, Agriform Parmigiano Reggiano® DOP

RAVIOLI DI MELANZANE | 28 *vegetarian*

Housemade Ravioli filled with Eggplant, Agriform Parmigiano Reggiano® DOP, Fonduta, Mutti Tomato, Basil Pesto

pasta secca

Afeltra pasta made in Gragnano, Napoli, served al dente

SPAGHETTO AL POMODORO | 24 *vegan*

Afeltra Spaghetti, Così Com'è Datterino Tomatoes, Roi Extra Virgin Olive Oil, Sea Salt, Basil

BUCATINI CACIO E PEPE | 27 *vegetarian*

Afeltra Bucatini, Granarolo Pecorino Romano DOP, Freshly Ground Pepper

PENNE ALLA NORMA | 28

Afeltra Penne, Mutti Tomato, Fried Eggplant, Zerto Ricotta Salata, Fresh Basil, Roi Extra Virgin Olive Oil

SPAGHETTO AL POMODORO E BURRATA | 32 *vegetarian*

Afeltra Spaghetti, Così Com'è Datterino Tomatoes, Burrata, Roi Extra Virgin Olive Oil, Sea Salt, Basil

LINGUINE ALLO SCOGLIO | 40

Afeltra Linguine, Pei Mussels, Manila Clams, Wild Gulf Shrimp, Mutti Tomato, Chili Flakes, Extra Virgin Olive Oil

pizza

ROSSOPOMODORO

CHOOSE YOUR DOUGH

A RUOTA DI CARRO +\$3

This extra-wide pizza dates back to the late 1500s, when Neapolitan poet Velardiniello described it like “the wheel of a cart” – hence the name!

LEGGERA +\$5

*Blend of rice, corn, and buckwheat flavors.
While this flour is gluten-free, our environment is not, meaning trace amounts of gluten may be present.
Not certified for celiac disease.*

REGULAR

Eataly has teamed up with the experts from Rossopomodoro to bring your traditional Neapolitan-style pizza!

MARGHERITA VERACE TSG | 22 *vegetarian*

San Marzano Tomato Sauce, Buffalo Mozzarella, Basil, Extra Virgin Olive Oil

MARGHERITA ‘A RUOTA DI CARRO’ | 25 *vegetarian*

San Marzano Tomato Sauce, Mozzarella di Napoli, Basil, Extra Virgin Olive Oil

PIZZA MSC | 23 *vegetarian*

San Marzano Tomato Sauce, Mozzarella di Napoli, Spicy Salami, Basil, Extra Virgin Olive Oil

MASSESE | 27

San Marzano Tomato Sauce, Mozzarella di Napoli, Spicy Salami, Basil, Extra Virgin Olive Oil

QUATTRO FORMAGGI | 28 *vegetarian*

Smoked Mozzarella, Pecorino Romano DOP, Gorgonzola Dolce DOP, Grana Padano DOP, Extra Virgin Olive Oil

CALZONE CLASSICO | 28

Ricotta, Mozzarella di Napoli, Ferrarini Prosciutto Cotto, San Marzano Tomato Sauce, Basil, Extra Virgin Olive Oil

COTTO E FUNGHI | 29

San Marzano Tomato Sauce, Mozzarella di Napoli, Sautéed Mixed Mushrooms, Ferrarini Prosciutto Cotto, Basil, Grana Padano DOP, Extra Virgin Olive Oil

pizza (cont.)

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SALSICCIOTTA | 29

San Marzano Tomato Sauce, Mozzarella di Napoli, Sweet Italian Sausage, Cremini Mushrooms, Basil, Extra Virgin Olive Oil

DIAVOLA DOLCE | 30

Smoked Mozzarella, Ferrarini Spicy Salame, Whipped Ricotta, Mike’s Spicy Honey, Basil

CAPRICCIOSA | 30

San Marzano Tomato Sauce, Mozzarella di Napoli, Cremini Mushrooms, Gaeta Olives, Ferrarini Prosciutto Cotto, Artichokes, Basil, Extra Virgin Olive Oil

TRE CARCIOFI | 28 *vegetarian*

Artichoke Purée, Sautéed Artichokes, Mozzarella di Napoli, Artichoke Chips, Shaved Pecorino Romano, Fresh Mint, Extra Virgin Olive Oil

PROSCIUTTO E RUCOLA | 30

San Marzano Tomato Sauce, Mozzarella di Napoli, Sautéed Mixed Mushrooms, Ferrarini Prosciutto Cotto, Basil, Grana Padano DOP, Extra Virgin Olive Oil

PROSCIUTTO E BURRATA | 34

San Marzano Tomato Sauce, Mozzarella di Napoli, Ferrarini 18-Month Prosciutto di Parma, Fresh Burrata, Basil, Extra Virgin Olive Oil

SALUMIERE | 34

San Marzano Tomato Sauce, Mozzarella di Napoli, Spicy Salami, Ferrarini Prosciutto Cotto, Sweet Italian Sausage, Basil, Extra Virgin Olive Oil

PROSCIUTTO E BURRATA | 34

San Marzano Tomato Sauce, Mozzarella di Napoli, Ferrarini 18-Month Prosciutto di Parma, Fresh Burrata, Basil, Extra Virgin Olive Oil

TARTUFATA | 34 *vegetarian*

Urbani Truffle Cream, Mozzarella di Napoli, Sautéed Mixed Mushrooms, Shaved Truffled Caciotta Cheese, Extra Virgin Olive Oil