

# LA PIZZA & LA PASTA

## ANTIPASTI

### PANE FATTO IN CASA

*Housemade bread baked fresh every day*

#### PANE RUSTICO | 4 *vegan*

*Rustic Bread, Olitalia Extra Virgin Olive Oil*

#### FOCACCIA BIANCA | 7 *vegan*

*Focaccia, Rosemary, Olitalia Extra Virgin Olive Oil*

#### FOCACCIA ROSSA | 8 *vegan*

*Focaccia, Mutti Tomato Sauce, Oregano, Olitalia Extra Virgin Olive Oil*

### GRANDE ANTIPASTO ITALIANO | 39

*Our Chef's Assortment of 4 of our favorite Cheeses and Salumi, served with Sourdough Bread*

#### ARANCINI 'NDUJA | 20

*Crispy Riso Scotti Rice, Spicy Salame, 'Nduja, Grana Padano*

#### BRUSCHETTA CON RICOTTA,

#### ZUCCA E MIELE AL TARTUFO | 21 *vegetarian*

*Grilled Housemade Rustic Bread, Whipped Calabro Ricotta, Roasted Delicata Squash, Urbani Truffle Honey*

#### PROSCIUTTO | 22 *gluten-friendly*

*Ferrarini Prosciutto di Parma, Housemade Rustic Bread*

#### FRITTO DE VERDURE ALL'ITALIANA | 22 *vegetarian*

*Lightly-fried Seasonal Vegetables with Lemon Aioli*

#### CAPRESE DI BURRATA | 24 *vegetarian*

*Burrata di Stefano, Heirloom Tomatoes, Fresh Basil, Olitalia Extra Virgin Olive Oil*

#### POLPETTE | 26

*Braised Beef and Pork Meatballs, Mutti Tomato Sauce, Housemade Focaccia, Agriform Parmigiano Reggiano® DOP*

#### CALAMARI FRITTI CON ZUCCHINI | 32

*Crispy New England Squid, Fried Zucchini, Calabrian Aioli, Lemon*

# INSALATE

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## ADD-ONS

Fried Chicken Cutlet +8 | Marinated Shrimp +12 | Burrata di Stefano +19

**INSALATA DI RUCOLA** | 18 *vegetarian*  
*Arugula, Lemon Vinaigrette, Agriform Parmigiano Reggiano® DOP*

**INSALATA ROMANA** | 19  
*Little Gem Lettuce, Treviso, Housemade Croutons, Anchovy Caesar Dressing, Agriform Parmigiano Reggiano® DOP*

**INSALATA CAVOLO NERO** | 21 *vegetarian*  
*Tuscan Kale, shaved Brussel Sprouts, Golden Raisins, Granarolo Pecorino Romano Dressing, Garlic Breadcrumbs*

# PASTA

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## PASTA FRESCA

*Housemade daily with Molino Grassi Semolina*

**FETTUCCHINE AL BURRO DI TARTUFO E PARMIGIANO** | 33 *vegetarian*  
*Housemade paper-thin Fettuccine Pasta, Urbani Truffle Butter, Agriform Parmigiano Reggiano® DOP*

**TAGLIATELLE ALLA BOLOGNESE** | 34  
*Housemade Tagliatelle Pasta, Pork and Beef Ragù alla Bolognese, Agriform Parmigiano Reggiano® DOP*

**RAVIOLI DI SPINACI AL POMODORO E STRACCIATELLA** | 28 *vegetarian*  
*Calabro Ricotta and Spinach filled Pasta, Cherry Tomatoes, Mutti Tomato Sauce, Housemade Stracciatella, Basil, Olitalia Extra Virgin Olive Oil*

**RIGATONI ALL'AMATRICIANA** | 28  
*Housemade Rigatoni Pasta, San Carlo Guanciale, Mutti Tomato Sauce, Granarolo Pecorino Romano DOP*

**PAPPARDELLE AL RAGÙ DI FUNGHI** | 29 *vegetarian*  
*Housemade Pappardelle, Mushroom Ragù, Agriform Parmigiano Reggiano® DOP, Parsley*

**MALTAGLIATA ALLA NORCINA** | 33  
*Housemade Spinach Lasagna Sheets, Mixed Porcini Mushroom and Sausage Ragù, Agriform Parmigiano Reggiano DOP, Urbani Black Truffle Butter*

**LASAGNA EMILIA** | 34  
*Housemade Lasagna Sheets, Pork and Beef Ragù alla Bolognese, Béchamel, Agriform Parmigiano Reggiano® DOP*

## PASTA SECCA

*Afeltra Pasta Made in Gragnano, Napoli. Served al Dente.*

### LO SPAGHETTO AL POMODORO | 24 *vegan*

*Afeltra Spaghetti, Così Com'è Datterino Tomatoes, Olitalia Extra Virgin Olive Oil, Fresh Basil*

### BUCATINI CACIO E PEPE | 26 *vegetarian*

*Afeltra Bucatini, Granarolo Pecorino Romano DOP, Black Pepper*

### LINGUINE ALLO SCOGLIO | 40

*Afeltra Linguine Pasta, PEI Mussels, Wild Gulf Shrimp, Calamari, Cherry Tomatoes, Mutti Tomato Sauce, Parsley, Chili Flakes, Olitalia Extra Virgin Olive Oil*

## PIZZA

### ROSSOPOMODORO

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

### ADD-ONS

Burrata di Stefano +19 | Prosciutto San Daniele +9 | Mozzarella +8 | Spicy Salame +6  
Sweet Sausage +6 | Prosciutto Cotto +6 | Artichokes +4 | Mushrooms +3 | Gaeta Olives +3

### MARGHERITA VERACE TSG | 22 *vegetarian*

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

### PIZZA NORMA MSC | 23 *vegetarian*

*San Marzano Tomato Sauce, Mozzarella di Napoli, Fried Eggplant, shaved Ricotta Salata, Basil*

### MARGHERITA "A RUOTA DI CARRO" | 25 *vegetarian*

*This extra-wide pizza dates back to the 1500s, when Neopolitan poet Velardiniello described it like "the wheel of a cart" - hence the name!*

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

### MASSESE | 27

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

### QUATTRO FORMAGGI | 27 *vegetarian*

*Mozzarella di Napoli, Granarolo Pecorino Romano DOP, Gorgonzola Dolce DOP, Parmigiano Reggiano® DOP, Basil, Extra Virgin Olive Oil*

### PROSCIUTTO E FUNGHI | 28

*San Marzano Tomato Sauce, Mozzarella di Napoli, Cremini Mushroom, Prosciutto Cotto, Parmigiano Reggiano® DOP, Basil*

### SALSICCIOTTA | 29

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

### CAPRICCIOSA | 30

*San Marzano Tomato Sauce, Mozzarella di Napoli, Mushroom, Gaeta Black Olive, Rovagnati Granbiscotto Prosciutto Cotto, Artichoke, Parmigiano Reggiano® DOP, Extra Virgin Olive Oil*

# PIZZA

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## PROSCIUTTO E ARUGULA | 30

*Mozzarella di Napoli, Ferrarini 18-Month Prosciutto di Parma DOP, Arugula, shaved Grana Padano DOP, Basil, Extra Virgin Olive Oil*

## PORCHETTA E PATATE | 32

*Mozzarella di Napoli, Porchetta, Roasted Potatoes, Smoked Mozzarella, Rosemary*

## DEL SALUMIERE | 34

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

## FUNGHI E TARTUFO | 34 *vegetarian*

*White Truffle and Porcini Cream, Mozzarella di Napoli, Sautéed Mushrooms, Parsley, Extra Virgin Olive Oil*

## 3 GUSTI | 34

*Three Part Pizza - select any three flavors from our list of pizzas to create a perfect combination.*

## LEGGERA PIZZA DOUGH +5 *gluten-friendly*

*Blend of corn, rice, 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.*

# CALZONI NAPOLETANI

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## ROSSOPOMODORO

*Born in Napoli during the 18th century, calzone is a stuffed, half-moon pizza - shaped much like a turnover.*

## CLASSICO | 28

*San Marzano Tomato Sauce, Mozzarella di Napoli, Prosciutto Cotto, Parmigiano Reggiano® DOP*

## CONTADINO | 28

*San Marzano Tomato Sauce, Mozzarella di Napoli, Fried Eggplant, Gorgonzola, Prosciutto Cotto, Parmigiano Reggiano® DOP*

## NORCINO | 34

*Mozzarella di Napoli, Sautéed Mushrooms, Sweet Italian Sausage, Black Truffle Cream*