

E A T A L Y

“ Our cuisine starts from seasonality and Italian traditions to create simple and tasty dishes that enhance the flavour of high quality ingredients from our market ”

GLI ANTIPASTI *Starters*

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

PIZZA FRITTA (VE) | 6

Deep fried pizza dough served with tomato coulis

ARANCINI ALLA SICILIANA | 9

Fried rice balls stuffed with bolognese sauce & mozzarella cheese

OLIVE ALL' ASCOLANA | 9

Deep fried breaded Italian olives stuffed with mixed minced meat

TRIS DI FRITTI Try them all! | 21

CAPRESE (V) | 11

Fiordilatte mozzarella, Natoora seasonal tomatoes & basil olive oil

BUFALA E CRUDO | 12

Buffalo mozzarella served with Parma ham DOP 20 month aged

POLPETTE AL SUGO | 12

Beef meatballs from La Granda, tomato sauce & grated Pecorino Romano cheese

FRISELLA E BURRATA | 13

Frisella bread - similar to bruschetta with a softer and less crispy base - with seasonal tomatoes, capers, taggiasca olives, basil & burrata

CALAMARI FRITTI | 15

Fried baby squid served with aioli mayo & a wedge of lime

GRAN TAGLIERE DI SALUMI E FORMAGGI | 30

Selection of mixed cheeses & cured meats from our fresh counter

NIZZARDA | 15

Hard boiled eggs, Italian tomatoes, taggiasca olives, anchovies, lettuce, tuna and onion, topped with a sprinkle of extra virgin olive oil

POLLO | 15

Cos lettuce, chicken, grated boiled eggs, pancetta, Parmigiano Reggiano cheese, caesar dressing & rosemary bread crumbs

LA PASTA

SPAGHETTO EATALY (VE) | 14

Spaghetti di Gragnano IGP, Datterino tomatoes, extra virgin olive oil, Sicilian salt & basil

SPAGHETTO EATALY CON BURRATA | 17

Spaghetti di Gragnano IGP, Datterino tomatoes topped with burrata cheese, extra virgin olive oil, Sicilian salt & basil

MEZZO PACCHERO ALLA CARBONARA | 18

Dry short pasta with pork cheek guanciale, eggs, black pepper & Pecorino Romano cheese sauce

MEZZO PACCHERO ALL' AMATRICIANA | 17

Dry short pasta with tomato sauce, pork cheek guanciale & Pecorino Romano cheese

GNOCCHI AL GORGONZOLA E NOCI | 17

Fresh potato gnocchi with blue cheese & walnuts

ORECCHIETTE BROCCOLI E POMODORI

SECCHI (VE) | 15

Wholemeal fresh short pasta with broccoli cream, sundried tomatoes, and frisella crumble

TONNARELLO AL TARTUFO | 28

Fresh long pasta in a creamy, fresh black truffle sauce

TAGLIATELLE ALLA BOLOGNESE | 18

Fresh long pasta with traditional slow cooked beef & pork ragù

RAVIOLI AL GRANCHIO BLU | 23

Fresh filled pasta with blue crab, fresh spicy Datterino tomatoes & lemon zest

All our pasta is served 'al dente'
Ask our team for low gluten pasta:
CONTAINS TRACES OF GLUTEN*

(V) - VEGETARIAN | (VE) - VEGAN | *LOW GLUTEN PASTA CONTAINS TRACES OF GLUTEN

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.

LA PIZZA

LE CLASSICHE

MARINARA (VE) | 11

Italian tomato sauce, oregano, garlic & extra virgin olive oil

MARGHERITA EATALY (V) | 13

Italian tomato sauce, fiordilatte mozzarella, fresh basil & extra virgin olive oil

DIAVOLA | 15

Italian tomato sauce, fiordilatte mozzarella & spicy salami

BUFALA | 15

Italian tomato sauce, buffalo mozzarella, Datterino tomatoes, fresh basil & extra virgin olive oil

CAPRICCIOSA | 19

Italian tomato sauce, fiordilatte mozzarella, artichokes, mushrooms, olives, & cooked ham

ORTOLANA (V) | 17

White base pizza, fiordilatte mozzarella, baked butternut squash and leeks, mushrooms & olives

LE SPECIALI

FRIARIELLI E SALSICCIA | 16

White base pizza, fiordilatte mozzarella, Neapolitan broccoli, pork sausage & chili

'NDUJA E BURRATA | 17

Italian tomato sauce, fiordilatte mozzarella, 'nduja spicy spreadable paste, burrata, red onion, rocket & chili oil

PICCANTE E BURRATA | 18

Italian tomato sauce, fiordilatte mozzarella, 'nduja spicy pork spreadable paste, spicy salami, chili oil & burrata

CALZONE RICOTTA E SALAME | 16

Folded pizza, Italian tomato sauce, fiordilatte mozzarella, ricotta cheese, spicy salami & basil

SALSICCIA E CIPOLLE ALLA BIRRA | 16

White base pizza, fiordilatte mozzarella, Taleggio cheese, pork sausage & stewed onion in beer

MORTADELLA, BURRATA E PISTACCHIO | 17

White base, fiordilatte mozzarella, mortadella, burrata & pistachio

*Why not
add extra..*

BUFFALO
MOZZARELLA | 4.5
MORTADELLA | 4.5

SAUSAGE | 3.5
'NDUJA | 3.5
SPICY SALAMI | 3

ROCKET | 2.5
MUSHROOMS | 2.5
BLACK OLIVES | 2.5

Add extra sauce | 1.5

TOMATO SAUCE

AIOLI MAYO

MEDITERRANEAN SAUCE

I SECONDI *Main Courses*

ORECCHIA D' ELEFANTE | 48

Milanese style breaded veal cutlet, served with fresh rocket, Datterino tomatoes salad & a wedge of lemon

To share between 2 people

ZUCCA ARROSTO (VE) | 15

Baked delicata pumpkin, chickpeas, red onions, spinach, pomegranate & basil oil

TAGLIATA DI TONNO | 35

Fresh tuna fillet served with baked delicata squash & Mediterranean sauce

HAMBURGER GIOTTO | 22

La Granda beef burger with tomatoes, lettuce, buffalo mozzarella & aioli sauce, served with chunky chips

STINCO DI MAIALE | 29

Slow cooked pork shin served with mash potatoes

I CONTORNI *Sides*

INSALATA MISTA (VE) | 6

Mixed leaves, Datterino tomatoes, olive oil & salt

INSALATA DI POMODORI (VE) | 6

Datterino and beef tomatoes, olive oil, basil & salt

INSALATA DI RUCOLA E PARMIGIANO | 6

Rocket, Parmigiano Reggiano shavings, olive oil & salt

PATATE FRITTE (V) | 6

Triple cooked chunky chips with aioli mayo

TENDERSTEM BROCCOLI (VE) | 7

Grilled tenderstem broccoli

FRIARIELLI (VE) | 8

Pan fried friarielli broccoli, garlic & chilli oil

I VINI Wines

le Bollicine Sparkling

	125 ml	Btl
PROSECCO BRUT Giavi, Veneto, <i>Glera</i>	7	35
PROSECCO ROSÉ DOC Giavi, Veneto, <i>Glera, P. Nero</i>	7	35
FRANCIACORTA BRUT DOCG Contadi Castaldi, Lombardia, <i>Chardonnay, Pinot Bianco, Pinot Nero</i>	9	45
LUGANA DOC SPUMANTE METODO CLASSICO BRUT Ca Maiol, Lombardia, <i>Turbiana</i>	10	50
MAXIMUM BLANC DE BLANCS TRENTO DOC BRUT Ferrari, Trentino Alto Adige, <i>Chardonnay</i>	12	60

i Bianchi White

	125 ml	175 ml	Btl
BIANCO VITTORIA Santa Vittoria, Piemonte, <i>Arneis, Sauvignon, Riesling, Viognier</i>	7	9	35
MARIN RIESLING LANGHE DOC Fontanafredda, Piemonte, <i>Riesling</i>	8	10	38
VIIGNIER TERRE SICILIANE IGP Baglio di Grisi, Sicilia, <i>Viognier</i>	8	10	38
SAUVIGNON COLLIO DOC Le Vigne di Zamo, Friuli Venezia Giulia, <i>Sauvignon</i>	9	11	40
ETNA BIANCO DOC VILLA DEI BARONI Carranco, Sicilia, <i>Carricante</i>	11	13	50

i Rosati Rosé

	125 ml	175 ml	Btl
PINOT GRIGIO RAMATO Le Vigne di Zamo, Friuli Venezia Giulia, <i>Pinot Grigio</i>	8	10	38

i Rossi Red

	125 ml	175 ml	Btl
MONTEPULCIANO D'ABRUZZO DOC Poderi Marchesi Migliorati, Abruzzo, <i>Montepulciano</i>	8	10	38
LANGHE NEBBIOLO EBBIO Fontanafredda, Piemonte, <i>Nebbiolo</i>	8	10	38
MONTEMASSI CHIANTI CLASSICO DOCG Colombaio Di Cencio, Toscana, <i>Sangiovese</i>	8	10	38
LE CALESELLE VALPOLICELLA CLASSICO DOC Santi, Veneto, <i>Corvina Rondinella</i>	9	11	40
BARBERA D'ASTI SUPERIORE Valle Asinari, Piemonte, <i>Barbera</i>	11	13	50

BIRRA Beers

la Birra alla Spina

	½ Pint	Pint
NASTRO AZZURRO <i>Peroni 100% BLONDE BEER</i>	4.5	7
AMBRATA <i>Baladin 100% AMBER BEER</i>	5	7.5
BIRRA 4.8 <i>Baladin 100% ITALIAN BLONDE ALE</i>	5.5	8
SIDRO DI MELE <i>Baladin 100% APPLE CIDER</i>	5.5	8

la Birra in Bottiglia

	330ml
NAZIONALE <i>Baladin 100% ITALIAN BLONDE ALE</i>	6
GRAN RISERVA DOPPIO MALTO <i>Peroni 100% DOUBLE MALT BEER</i>	7.5
NASTRO AZZURRO <i>Peroni 100% BLONDE BEER</i>	5
NASTRO AZZURRO <i>Gluten Free</i> <i>Peroni 100% BLONDE BEER</i>	5
0.0 <i>Alcohol Free</i> <i>Peroni</i>	4.5

ACQUA E BIBITE Soft drinks

LURISIA CHINOTTO <i>Italian soft drink made with citrus fruits 275ML</i>	4
LURISIA GAZZOSA <i>Italian soft drink made with Amalfi lemons 275ML</i>	4
LURISIA LIMONATA <i>Italian lemonade 275ML</i>	4
SANPELLEGRINO ARANCIATA <i>Original sparkling orange drink from Italy 200ML</i>	4
SANPELLEGRINO TONICA <i>Citrus / Light 200ML</i>	4
MOLECOLA <i>Classic or sugar-free cola 330ML</i>	4.5
SPREMUTA DI ARANCIA <i>Freshly squeezed orange juice</i>	5
CALVANINA TÈ FREDDO <i>Lemon or Peach iced tea 355ML</i>	5
LURISIA STILLE <i>Still water</i>	4.5
LURISIA BOLLE <i>Sparkling water</i>	4.5
FILTERED WATER	1

Raccomandati

-  LIMONCELLO SPRITZER 12
Luxardo limoncello, Prosecco, soda, lemon juice
-  HUGO SPRITZER 12
Fiorente elderflower liqueur, mint, lemon juice, prosecco, soda
-  STRAWBERRY SPRITZER 12
London dry gin, Salicherci rosé wine, Italicus bergamot liqueur, limonata, ginger beer, strawberry & basil
-  ESPRESSO'TINI 12
Black Cow vodka, Luxardo Expreè coffee liqueur, gomme syrup, espresso
-  BISHOPSGATE MARGARITA 12
Blanco tequila, limoncello, lime, agave, gazzosa

l'Aperitivo Italiano

-  APEROL SPRITZ 12
Aperol, Prosecco, soda
-  CAMPARI SPRITZ 12
Campari, Prosecco, soda
-  NEGRONI 12
London dry gin, Campari, vermouth rosso

Bellini

-  LAVENDER & ELDERFLOWER 10
Fiorente elderflower liqueur, lavender syrup, prosecco
-  APEROL & STRAWBERRY 10
Aperol, strawberry syrup, prosecco
-  PEACH & AMARETTO 10
Luxardo amaretto, peach puree, prosecco
-  CAMPARI & MANDARIN 10
Campari, mandarin puree, prosecco

Analcolici

-  HOMEMADE LEMONADE 5.5
Mint leaves, lemon juice, sugar syrup, filtered water
-  CRODINO 6.5
Non-alcoholic Italian aperitivo served with an orange slice
-  MOJITO LIBERO 8
Mint leaves, lemon juice, gomme syrup, Peroni 0.0 Alcohol free
-  BACCHUS 8
Lemon, red wine reduction, Crodino

PASTA E PIZZA

DOLCI

*Our pastry chefs create traditional Italian desserts every day
in our pastry lab*

TARTELLETTA AL LIMONE | 7

Lemon tart with Italian meringue
& red currants

CANNOLO | 7

Sicilian pastry shell filled with ricotta cream
& chocolate chips

CANNOLO AL PISTACCHIO | 7

Sicilian pastry shell filled with ricotta
& pistachio cream

TIRAMISÙ | 8

Homemade ladyfinger sponge,
Italian mascarpone & coffee

CHEESECAKE ALLA VANIGLIA | 8

Thick vanilla cream with a crunchy base
& berry compote

TORTA AL CIOCCOLATO | 8

Chocolate sponge cake filled with
milk chocolate cream, served with
salted caramel sauce

GELATO E SORBETTO | 6

All are made in-house with the highest quality ingredients

CHOOSE UP TO 2 FLAVOURS OF GELATO (V) OR SORBET (VE)

CHOOSE FROM

Vanilla, chocolate, mandarin, lemon

Make your gelato an affogato | +2

Creamy gelato “drowned” in rich and intense espresso

madeinitaly.gov.it



ITA
ITALIAN TRADE AGENCY

We've teamed up with the Italian Trade Agency to bring a deeper understanding of Italian culinary heritage & biodiversity to the world.

(V) VEGETARIAN | (VE) VEGAN

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EAT ALY

PASTA E PIZZA

VINI DOLCI E DIGESTIVI

After meal drinks

MOSCATO D'ASTI MONCUCCO <i>Fontanafredda, Piemonte, 125ml</i>7	AMARO NONINO 50ml..... 6
PASSITO DI PANTELLERIA "NES" <i>Cantine Pellegrino 1880, Sicilia, 50ml</i>7	AMARO AVERNA 50ml 6
GRAPPA DI ARNEIS <i>Montanaro, Piemonte, 50ml</i> 6	CYNAR 50ml..... 6
GRAPPA DI DOLCETTO <i>Montanaro, Piemonte, 50ml</i> 6	LUXARDO LUXARDO AMARETTO 50ml..... 6
LIMONCELLO <i>Il Convento, Campania 50ml</i> 6	SAMBUCA 50ml 6
	FERNET BRANCA 50ml..... 6
	VECCHIA ROMAGNA 50ml 6

HOT DRINKS

CAFFÈ *Coffee*

ITALIAN COFFEE
BY ILLY



ESPRESSO illy	2.5
ESPRESSO MACCHIATO	2.5
ESPRESSO DECAFFEINATO	2.5
CAPPUCCINO	3.5
FLAT WHITE	3.5
LATTE	3.5
AMERICANO	3

TÈ | 2.5

Dammann Frères Tea

*A selection of English Breakfast,
Earl Grey, Peppermint, Green
& Chamomile*

Milk alternatives

OAT MILK

ALMOND MILK

SOY MILK