

E A T A L Y

Birra Flôa®

[bee-rah flay-ah]

APERITIVO

STUZZICHINI

Try with Leggera

PANE E OLIO ^{VG}	4.0
<i>Handmade sourdough bread served with extra virgin olive oil from our fresh counter.</i>	
SELECTION OF TARALLI ^{VG}	5.0
<i>Traditional Italian savoury taralli biscuits.</i>	
PATATINE FRITTE ^{VG}	4.5
<i>Deep-fried potato crisps.</i>	
ZUCCHINE FRITTE ^V	4.5
<i>Crispy fried courgette slices.</i>	
POLPETTE FRITTE CON MAIONESE ^V	7.0
<i>Fried Italian meatballs served with mayonnaise dip.</i>	
MARGHERITA AL PADELLINO ^V	12.0
<i>Tomato sauce, fior di latte mozzarella, fresh basil & extra virgin olive oil</i>	

TOAST & BRUSCHETTE

Try With Federico Il Extra Ipa

TOAST MORTADELLA	9.5
<i>Handmade toasted pan brioche filled with mortadella, caramelised onion & cheese.</i>	
BRUSCHETTONE STRACCIATELLA ^V	11.0
<i>Handmade toasted bread topped with stracciatella cheese and mixed tomatoes from our fresh counter.</i>	
CARBONARA BRUSCHETTA	13.0
<i>Toasted bread with cheese sauce, guanciale, egg cream & Pecorino Romano DOP.</i>	

SALUMI & FORMAGGI

Try With Bastola Imperial Red Ale

MORTADELLA & LIMONE	9.5
<i>Grilled mortadella served with traditional taralli and lemon</i>	
BURRATA E PROSCIUTTO DI PARMA	12.0
<i>Creamy burrata served with sliced Parma ham.</i>	
MISTO DI SALUMI	8.5
<i>Selection of Italian cured meats.</i>	
MISTO DI FORMAGGI	8.5
<i>Selection of Italian cheeses.</i>	

^V VEGETARIAN | ^{VG} VEGAN

A discretionary 12.5% service charge will be added to your bill. All prices are in £.
For full allergen information, please ask a member of the team. We cannot guarantee our dishes are free from allergenic ingredients and may contain traces.
Some ingredients used in our dishes may be frozen to preserve quality and safety. Please ask a member of the team for further details.

EAT ALY

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DRINK MENU

Birre Italian beer & cider

Alla Spina On tap

½ Pint / Pint

LEGGERA

Italian Beer 4.5%, Birra Flea

5 | 7.5

PERONI NASTRO AZZURRO

Italian Lager 5%, Peroni

5 | 7.5

AMBRATA

Italian Amber Ale 5.5%, Baladin

5.5 | 8.0

FEDERICO II EXTRA

Italian IPA 6.6%, Birra Flea

5.5 | 8.0

BASTOLA

Italian Imperial Red Ale 6.9%, Birra Flea

6 | 8.5

Bottiglia By the bottle

330ml

NASTRO AZZURRO

Italian Lager 5%, Peroni

5.5

NASTRO AZZURRO *Gluten free*

Italian Lager 5%, Peroni

5.5

PERONI 0.0 *Alcohol free*

Italian Lager, Peroni

5.5

COSTANZA

Italian Blonde Ale 5.2%, Birra Flea

4.9

FEDERICO II EXTRA

Italian IPA 6.6%, Birra Flea

5.9

BASTOLA

Italian Imperial Red Ale 6.9%, Birra Flea

5.9

VIOLANTE

Italian Belgian Strong Ale 8.0%, Birra Flea

5.9

Bibite Softs

EATALY SOFT DRINKS 330ML

Vivace Orange soft drink / Limonata / Cola / Cola zero zuccheri

4.5

LURISIA 275ML

Aranciata Rossa / Chinotto / Gazzosa / Tonica

4.5

SUCCO EATALY 200ML

Pomegranate / Blueberry / Mango / Pineapple / Blood orange juice

5

FRUIT EXTRACT EATALY 300ML

Tropical / Red / Green / with Ginger

6

SUCCO ACHILLEA 200ML

Apple / Peach / Pear

5

GALVANINA ICED TEA 355ML

Lemon / Peach

6

ACQUA SAN BENEDETTO

Still / Sparkling water

4.5

Digestif After dinner drinks

AMARO AVERNA 50ML

7

CYNAR 50ML

7

GRAPPA DI ARNEIS 50ML

8

LIMONCELLO MAMMA MIA ADRIATICO 50ML

7

AMARETTO ROASTED ADRIATICO 50ML

9

EAT & ITALY

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L'Aperitivo Italiano *The Italian Aperitif*

APEROL SPRITZ	12
<i>Aperol, Prosecco, soda</i>	
CAMPARI SPRITZ	12
<i>Campari, Prosecco, soda</i>	
SARTI ROSA SPRITZ	12
<i>Sarti Rosa, Prosecco, Soda</i>	
CYNAR SPRITZ	12
<i>Cynar, Prosecco, soda</i>	
NEGRONI	12
<i>Campari, dry gin, vermouth rosso</i>	
NEGRONI SBAGLIATO	12
<i>Campari, vermouth rosso, Prosecco</i>	
AMERICANO	12
<i>Campari, vermouth rosso, soda</i>	
CRODINO SPRITZ	12
<i>Crodino, Prosecco, Soda</i>	

Cocktails

PIZZICA	14
<i>Whisky, lemon, honey syrup, green tea & ginger Naturalboom</i>	
HUGO SPRITZ	12
<i>Elderflower, mint, lemon juice, Prosecco, soda</i>	
STRAWBERRY SPRITZ	12
<i>Rosé wine, bergamot liqueur, strawberries, ginger beer</i>	
LIMONCELLO SPRITZ	12
<i>Limoncello Mamma Mia, Prosecco & soda</i>	
BELLINI CIPRIANI ©	10
<i>Peach, Prosecco</i>	
ELDERFLOWER BELLINI	10
<i>Elderflower, Prosecco</i>	
ILLY ESPRESSO'TINI	13
<i>Vodka, illy espresso, coffee liqueur, gomme syrup</i>	
WHITE ADRIATICO	13
<i>Amaretto crushed, gin, lemon juice</i>	

Analcolici *Non-alcoholic drinks*

FRESH LEMONADE	5.5
<i>Mint leaves, lemon juice, sugar syrup, soda water</i>	
HOMEMADE COLA	5.5
CRODINO 175ML	6.5
<i>Non-alcoholic Italian aperitivo, served with an orange slice</i>	
VIRGIN HUGO	8
<i>Elderflower, lemon, gazzosa, mint leaves</i>	
BACCHUS	8
<i>Lemon, red wine reduction, Crodino</i>	
ADRIATICO ZERO MULE	8
<i>Adriatico Zero, ginger beer, served with a lime wedge</i>	

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Vino *By the glass or bottle*

Bollicine Sparkling

125ml / Bottle

ZEROTONDO BIO ALCOHOL FREE Uve Bianche, Astoria, Veneto	6 30
PROSECCO DOC Glera, Ronco Belvedere, Veneto	7 35
IL VINO DEI POETI PROSECCO DOC Glera, Bottega, Veneto	8 38
BLANC DE BLANCS SPUMANTE BRUT Chardonnay-Grechetto Gentile, Chiarli Cleto, Emilia	9.5 40
RIBOLLA GIALLA SPUMANTE BRUT MILLESIMATO Ribolla Gialla, Borgo Conventi, Veneto	11 45

Bianchi White

175ml / 250ml / Bottle

ALTERNATIVA BIANCO ALCOHOL FREE Uve Bianche, Doppio Passo, Puglia	8 10 30
GAVI Cortese, Santa Vittoria, Piemonte	9 14 35
OASI SAN GIACOMO SOAVE DOC Garganega, Allegrini, Veneto	9.5 14.5 38
CINQUE GRADI LOW ALCOHOL Moscato, Vi -Nicola', Piemonte	9.5 14.5 38
VERDICCHIO DI MATELICA DOC Verdicchio, Collestefano, Marche	10 15 40
ALASTRO SICILIA DOC Grecanico-Grillo-Sauvignon Blanc, Planeta, Sicilia	11 16 43
SHARIS VENEZIA GIULIA IGT Ribolla Gialla-Sauvignon-Chardonnay, Felluga Livio, Friuli	16 23 55

Rosati Rosé

175ml / 250ml / Bottle

TERRE SICILIANE ROSATO Santa Vittoria, Sicilia	9 14 35
AKA ROSATO SALENTO IGT Primitivo, Produttori Manduria, Puglia	10 15 40
SANRHAYS TOSCANA ROSATO IGT Sangiovese-Syrah, Colombaio di Cencio, Toscana	12 17 45

Rossi Red

175ml / 250ml / Bottle

ALTERNATIVA ROSSO ALCOHOL FREE Uve Rosse, Doppio Passo, Puglia	8 10 30
PIEMONTE BARBERA Barbera, Santa Vittoria, Piemonte	9 14 35
PRUNO NERO LAMBRUSCO MODENA DOC Grasparossa Di Castelvetro-Salamino S.croce, Chiarli Cleto, Emilia	9.5 14.5 38
LACRIMA DI MORRO D'ALBA DOC Lacrima, Conti di Buscareto, Marche	10 15 40
FICHIMORI SALENTO ROSSO IGT Negroamaro, Tormaresca, Puglia	10 15 40
PILONE DEL CANTA DOLCETTO D ALBA DOC Dolcetto, Fontanafredda, Piemonte	11 16 43
PINOT NERO IGT VENETO Pinot Nero, Serafini e Vidotto, Veneto	13 19 48

All our wines by the glass are also available in 125ml upon request. Please ask your server for more info

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