

# EATALY

## l'APERITIVO ITALIANO

*Italian aperitivo*



**APEROL SPRITZ** | 12  
Aperol, Prosecco DOC, soda water

**CYNAR SPRITZ** | 12  
Cynar, Prosecco DOC, soda water

**NEGRONI** | 12  
Bitter Campari, Vermouth Rosso, Gin

**SPRITZ CRODINO** | 12  
Crodino, Prosecco DOC, soda water

**CAMPARI SPRITZ** | 12  
Bitter Campari, Prosecco DOC, soda water

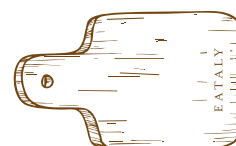
**SARTI ROSA SPRITZ** | 12  
Sarti Rosa, Prosecco DOC, soda water

**NEGRONI SBAGLIATO** | 12  
Bitter Campari, Vermouth Rosso, Prosecco DOC

**AMERICANO** | 12  
Bitter Campari, Vermouth Rosso, soda water

## gli ANTIPASTI

*Starters*



### to start or to share

**CALAMARI FRITTI** | 9  
Fried baby squid and lime wedge

**PATATA FRITTA EATALY** | 7 **VG**  
Our potatoes are prepared fresh every day and double-cooked to make them super crispy

**OLIVE AL MARTELLO** | 4 **VG**  
Nocellara and Cerignola olives, garlic and chilli

**PANE E OLIO** | 5 **VG**  
Homemade semolina bread from our bakery, traditional Sardinian carasau bread, served with extra virgin olive oil

**FOCACCIA BIANCA** | 7 **VG**  
Flatbread flakes salt, oregano and extra virgin olive oil

**PIZZETTA ALL'AGLIO** | 6 **VG**  
Flatbread with rosemary and garlic extra virgin olive oil

**PAIR WITH OUR DIPS:**  
**Mediterranea sauce +1.5 | Aioli sauce + 1.5 | Italian ketchup +1**

### le Bruschette

**STRACCIATELLA E GAMBERI** | 12  
Grilled rustic bread from our bakery, marinated and steamed prawns with stracciatella cheese and avocado

**MORTADELLA, STRACCIATELLA E PISTACCHIO** | 10  
Grilled rustic bread from our bakery, Mortadella Bologna IGP with pistachio and stracciatella cheese

**POMODORO** | 9 **VG**  
Grilled rustic bread from our bakery, datterino tomatoes, extra virgin olive oil and basil

**TRIO BRUSCHETTA** | 15  
Enjoy a selection of grilled rustic bread bruschette flavours

### il Tagliere

**SALUMI E FORMAGGI** | 18  
A selection of Italian cheeses, including Parmigiano Reggiano DOP and cured meats from our counter

**Enjoy as a board to share** | 26

**ADD ON FROM OUR BAKERY & MARKET:**  
Focaccia +4 | Fresh black truffle 3g +5, 6g +9 | Burrata +4.5 | Pistachio +3

## Sapori of SOUTHERN ITALY

**ARANCINO AL RAGÙ** | 6  
Fried rice ball stuffed with beef bolognese sauce and fior di latte mozzarella

**FRITTATINA DI PASTA** | 4.5  
Neapolitan pasta fritters filled with creamy béchamel, ham, peas and cheese

**CESTINO DI PANZEROTTI (4PZ)** | 6  
Deep fried dough with tomato, fior di latte mozzarella, basil and cheese

**CUOPPO DI FRITTI** | 14.5  
Selection of: arancino, panzerotto and frittatina di pasta to share

Taste the Italian excellence in collaboration with



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.

## i PRIMI

### Main course



Eataly alla Radice is the new supply-chain project designed to promote and enhance the qualities of excellence, traceability and identity that distinguish a selected range of Eataly-branded products.

#### SPAGHETTO EATALY VG

Spaghetti made from 100% Italian wheat by Eataly, datterino tomatoes, salt, extra virgin olive oil and basil  
**Add burrata** | +4.5



14 20

#### RIGATONI ALL' AMATRICIANA

Fresh short pasta, tomato sauce, pork cheek guanciale, Pecorino Romano DOP and black pepper

17 24

#### RIGATONI ALLA CARBONARA

Fresh short pasta, pork cheek guanciale, eggs, Pecorino Romano DOP and black pepper

18 26

#### TAGLIATELLA AL RAGÙ

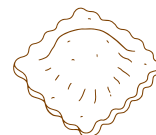
Fresh long pasta with traditional slow-cooked beef bolognese sauce

18 26

#### LASAGNA

Homemade classic lasagna with slow-cooked beef bolognese and béchamel sauce

16 22



## Sapori of SOUTHERN ITALY



#### NERANO

Fresh tonnarelli pasta with fried courgettes, basil and a creamy cheese sauce, black pepper and extra virgin olive oil

17 26

#### TONNARELLI GAMBERI E PISTACCHIO

Fresh tonnarelli pasta with prawns and pistachio sauce, crushed pistachios and extra virgin olive oil

18 28

#### 'NDUJA DATTERINI E STRACCIATELLA

Fresh tagliatelle with spicy Calabrian 'nduja, datterino tomatoes, creamy stracciatella and extra virgin olive oil

17 24

#### TORTELLONI ALLA NORMA

Fresh tortelloni served with a classic tomato sauce, fried aubergine, basil and salted ricotta

16 22

#### ADD ON FROM OUR MARKET:

Fresh black truffle 3g +5, 6g +9 | Burrata +4.5 | Pistachio +3

## i SECONDI le INSALATE

### Second course and salads

#### i Secondi second course

#### COTOLETTA ALLA SICILIANA | 28

Beef cutlet with breadcrumbs, pecorino, garlic and parsley served with Patata Fritta Eataly and mayonnaise mediterranea

#### BACCALÀ IN INSALATA | 22

Steamed baccalà marinated with extra virgin olive oil, served with potatoes, sun-dried tomatoes, capers and olives

#### POLPETTE ALLA ROMANA | 16

Pork meatballs, tomato sauce and grated Pecorino Romano DOP

#### il Contorno sides

#### VERDURE ALLA GRIGLIA + 6 VG

Seasonal grilled vegetables

#### CAPONATA DI VERDURE + 7 VG

Aubergines, celery, onions, tomatoes, capers and olives, cooked in a sweet and sour sauce

#### INSALATA DI POMODORO + 6 VG

Rainbow tomato salad

#### le Insalate salads

#### POLLO | 15

Cos lettuce, chicken, pork cheek guanciale, Grana Padano DOP, hard boiled egg, caesar dressing and tarallo crumble

#### MISTA | 6 VG

Mixed leaves, datterino tomatoes, extra virgin olive oil, salt and black pepper

#### CAPRESE EATALY | 14 V

Fresh buffalo mozzarella served with sweet rainbow tomatoes and fragrant basil, finished with extra virgin olive oil

#### MEDITERRANEA | 16

Mixed leaf salad with tuna, hard boiled eggs, Italian tomatoes, sweetcorn, carrots, fennel and french beans

#### GAMBERI E AVOCADO | 17

Mixed leaf salad with steamed prawns, avocado, hard boiled egg and yoghurt dressing



## Information

Behind every dish is a great story: get to know the producers we chose to create our dishes

PASTA DI GRAGNANO IGP Afeltra / DATTERINI IN SUCCO DELLA PIANA DEL SOLE Così Com'è / OLIO EXTRAVERGINE DI OLIVA Roi

V - Vegetarian VG - Vegan

#### ALLERGENS

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.

Wine contains sulphites and beer contains gluten. A discretionary 12.5% Service charge will be added to your bill. All prices are in £.

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## le PIZZE

### Pizza



#### MARGHERITA EATALY | 13 V

Italian tomato sauce, fior di latte mozzarella, fresh basil and extra virgin olive oil

#### MARGHERITA EATALY CON BUFALA | 15 V

Italian tomato sauce, Mozzarella di Bufala Campana DOP, fresh basil, mix datterino tomatoes and extra virgin olive oil

#### NAPOLI | 14

Italian tomato sauce, anchovies, capers, black olives, oregano and extra virgin olive oil

#### DIAVOLA | 15

Italian tomato sauce, fior di latte mozzarella and spicy salami

#### CAPRICCIOSA | 18

Italian tomato sauce, fior di latte mozzarella, artichokes, mushrooms, olives and cooked ham

#### 'NDUJA E BURRATA | 18

Italian tomato sauce, fior di latte mozzarella, 'nduja, burrata, red onion, rocket and chilli oil

#### PARMA | 15

Italian tomatoes sauce, fior di latte mozzarella and Prosciutto di Parma DOP

### Sapori of

## SOUTHERN ITALY

#### PARMIGIANA | 15

Italian tomato sauce, fior di latte mozzarella, fried aubergine and Parmigiano Reggiano DOP

#### ZUCCHINE E GAMBERETTI | 16

White base, fior di latte mozzarella, mix tomatoes, marinated zucchini and prawns

#### RUSTICA | 14 VG

Tomato and pepper cream, olives, capers, mix tomatoes, garlic oil and oregano

## il CALZONE

### Folded pizza

#### COTTO E FUNGHI | 16

Folded pizza filled with fior di latte mozzarella, cooked ham, mushrooms, topped with tomato sauce

#### ADD ON FROM OUR MARKET:

Mozzarella di Bufala Campana DOP +4 | Prosciutto di Parma DOP ham +5 | 'Nduja +3.5 | Spicy salami +3.5 | Rocket +2.5 | Mushrooms +2.5 | Black olives +2.5 | Fresh black truffle 3g +5, 6g +9 | Burrata +4.5 | Cooked ham +4.5 | Mortadella Bologna IGP +4.5 | Anchovies +3.5 | Pistachio +3

## i COCKTAILS

### Cocktails

**PIZZICA** 14  
Whisky, lemon, honey syrup, green tea, ginger Naturalboom

**HUGO SPRITZ** 12  
Elderflower, mint, lemon juice, Prosecco DOC, soda water

**STRAWBERRY SPRITZ** 12  
Rosé wine, bergamot liqueur, strawberries, ginger beer

**LIMONCELLO SPRITZ** 12  
Limoncello Mamma Mia, Prosecco DOC, soda water

**BELLINI CIPRIANI** 10  
Peach, Prosecco DOC

**ELDERFLOWER BELLINI** 10  
Elderflower, Prosecco DOC

**ILLY ESPRESSO'TINI** 13  
Vodka, illy espresso, coffee liqueur, gomme syrup

**WHITE ADRIATICO** 13  
Amaretto crushed, gin, lemon juice

## gli ANALCOLICI

### Mocktails

**FRESH LEMONADE** 5.5  
Mint leaves, lemon juice, sugar syrup, filtered water

**CRODINO** 6.5  
Non-alcoholic Italian aperitivo, served with an orange slice

**VIRGIN HUGO** 8  
Elderflower, lemon, gazzosa, mint leaves

**BACCHUS** 8  
Lemon, red wine reduction, Crodino

**ADRIATICO ZERO MULE** 8  
Adriatico Zero, ginger beer, served with a lime wedge

**HOMEMADE COLA** 5.5

## le BEVANDE

### Beverages

#### le bibite Eataly

330ML

Cola / cola zero 4.5  
Vivace - with Italian orange juice  
Limonata - with Italian lemon juice

#### i succhi Eataly

200ML

Pomegranate / Blueberry / Mango / Pineapple / Blood orange juice 5

#### i centrifugati Eataly

Tropical / Red / Green / Ginger 6

#### le bibite Lurisia

275ML

Chinotto / Gazzosa / Tonic 4.5

#### i succhi Achillea

200ML

Apple / Peach / Pear 5

#### i te freddi Galvanina iced tea

Lemon / Peach 6

#### San Benedetto water

650ML

Still / Sparkling 4.5

