

introducing
CARLO CRACCO



“Our partnership with Eataly allows us to share a piece of Italy with the world, blending tradition and innovation to offer our guests an authentic dining experience that celebrates the essence of Italy in every dish.”

Carlo Cracco

EAT ALY

“We are thrilled to bring the rich flavours and culinary excellence
of Italian cuisine to the heart of London.”

PANE BREADS

PANE EATALY [VG] £6
Our daily selection of handmade bread and focaccia,
to be enjoyed with our extra virgin olive oil or paired
with our dishes

PAGNOTTELLE [V] £6
The chef's signature breads, one flavoured with black
olives and the other with sun-dried tomatoes, baked
in our wood-burning oven at the time of ordering,
served warm, ideal for 'la scarpetta'

PIZZA £15
Double-fermented pizza dough cooked in a wood-fired oven
with tomato sauce, stracciatella, basil

SCAMORZA IN CARROZZA £14
Breaded and fried scamorza cheese bites, fresh
tomatoes dipping sauce

ANTIPASTI TO START

BURRATA £14
Burrata cream served with anchovies, confit
tomatoes and basil pesto

ASPARAGI E GUANCIALE £17
Charcoal-grilled green asparagus,
crispy guanciale, pecorino cream, marinated egg yolk

CARPACCIO DI SALMONE £18
Salmon carpaccio, avocado, capers, radishes,
cream cheese, shallots

PROSCIUTTO CRUDO £18
Sliced 24 month aged Parma ham,
handmade focaccia, pickled vegetables

TARTARE DI MANZO E MIDOLLO £18
Beef tartare, bone marrow, Parmigiano Reggiano DOP

ADD FRESH BLACK TRUFFLE +£5

PASTA E RISOTTO

SPAGHETTI AL POMODORO [VG] £18
Spaghetti, tomato sauce, roasted cherry tomatoes,
lemon peel, basil

RAVIOLI AL PARMIGIANO £22
Seasoned with noisette butter and sage,
charcoal-grilled leeks, Parmigiano Reggiano DOP wafer

CANNELLONI RICOTTA E SPINACI £20
Wood-fired baked pasta stuffed with ricotta
and spinach, Parmigiano Reggiano DOP

RISOTTO ALLO ZAFFERANO £20
Milanese style risotto, fine saffron, lamb ragout

FREGOLA AI GAMBERI £24
Traditional Sardinian toasted pasta pearl, charcoal grilled
prawns, prawns bisque, roasted cherry tomatoes, basil

ADD FRESH BLACK TRUFFLE TO YOUR DISH +£5

CARNE E PESCE MEAT & FISH

POLLO ALLA ROMANA £26

Corn-fed charcoal grilled chicken breast, red, yellow and padron peppers, sausage crumble

MERLUZZO ALL'ACQUAPAZZA £26

Oven roasted cod, mussels broth, datterini tomatoes, white wine sauce

COSTOLETTA DI MAIALE £24

Charcoal-grilled pork chop, burnt apple jam, salsa verde, fried capers

MILANESE DI VITELLO £34

Breaded and fried veal sirloin cubes, buttered spinach purée, saffron mayo, roasted cherry tomatoes

POLPO ALL'ARRABBIATA £28

Charcoal-grilled octopus, 'nduja sauce, roasted cherry tomatoes basil, smashed potatoes

TAGLIATA RUCOLA E GRANA £45

Sliced charcoal-grilled beef rib eye, fresh rocket, Parmiggiano Reggiano DOP shavings

FROM OUR MARKET

MACELLERIA

£12/100G

Our prime big cuts, selected daily to be grilled over charcoal. Ask our staff for the day's availability, all accompanied by our side dishes

PESCHERIA

£7/100G

Fresh fish of the day, selected by our fishmonger, ask our staff about today's availability, all accompanied by our side dishes

CONTORNI SIDES

PURÈ DI PATATE [v] £7

Italian style mashed potatoes

VERDURE DI STAGIONE £8

ALLA BRACE [vg]

Charcoal-grilled seasonal vegetables

PATATE EATALY AL TARTUFO £10

Our potatoes, prepared fresh every day, are double-cooked to make them super crispy. Served with grated Parmigiano Reggiano DOP and truffle

INSALATA MISTA [vg] £7

Mixed salad, green leaves, fresh vegetables

SPINACI SALTATI [v] £8

Buttered spinach

AVAILABLE EVERY MONDAY

Butcher Mondays

PREMIUM BIG CUTS AT OUR BUTCHER'S PRICES

VEGETARIAN [v] | VEGAN [vg]

A discretionary 12.5% service charge will be added to your bill. 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. Some ingredients used in our dishes may be frozen to preserve quality and safety. Please ask a member of the team for further details.

OUR PAPER STOCK IS CARBON NEUTRAL & FSC CERTIFIED.

E A T A L Y