EATALY

*l'*APERITIVO ITALIANO
Italian aperitivo

APEROL SPRITZ | 12
Aperol, Prosecco DOC, soda water

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

CYNAR SPRITZ | 12
Cynar, Prosecco DOC, soda water

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

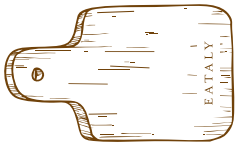
NEGRONI | 12
Bitter Campari, Vermouth Rosso, Gin

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

SPRITZ CRODINO | 12
Crodino, Prosecco DOC, soda water

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

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

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

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

le Bruschette

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

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

Sapori of BOLOGNA

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

GNOCCO FRITTO | 4.5
Crispy, golden Italian fried dough bite, traditionally served warm

PARMIGIANO REGGIANO DOP TASTING | 15
Three cheeses of different ages and origins 18, 24 and 36 months paired with Modena Balsamic Vinegar

BRUSCHETTA MORTADELLA AL PISTACCHIO | 10
Grilled rustic bread from our bakery, Mortadella Bologna IGP mousse with pistachio and pickles

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.

	Regular	XL
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 papper	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
TONNARELLI GAMBERI E PISTACCHIO Fresh tonnarelli pasta with prawns and pistachio sauce, crushed pistachios and extra virgin olive oil	18	28

Sapori of **BOLOGNA**

	Regular	XL
STROZZAPRETI CON RAGÙ BIANCO Fresh strozzapreti with rich sausage white ragù	18	28
TORTELLINI AL RAGÙ Traditional filled pasta with slow-cooked beef ragù	18	26
TORTELLINI AL PARMIGIANO Traditional filled pasta with a creamy Parmigiano Reggiano DOP sauce	18	26
TORTELLI DI ZUCCA Traditional pumpkin-filled tortelli with roasted grapes, sage butter and Parmigiano Reggiano DOP	16	28
TORTELLINI IN BRODO Traditional filled pasta in a rich, aromatic chicken and beef broth	16	

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*

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

Sapori of **BOLOGNA**

COTOLETTA ALLA BOLOGNESE | 28
Breaded chicken breast topped with Prosciutto di Parma DOP and melted Parmigiano Reggiano DOP with a chicken and beef broth, served with Patata Fritta Eataly

INSALATA EMILIANA | 14
Roasted pumpkin, squacquerone cheese, grilled mortadella, pumpkin seeds, crispy sage and aged balsamic

PUMPKIN CARPACCIO | 7 VG
Oven-roasted pumpkin with thyme and rosemary, pomegranate, toasted pumpkin seeds and crispy sage

le Insalate *salads*

POLLO | 15
Cos lettuce, chicken, pork cheek guanciale, Grana Padano DOP, hard boiled egg, caesar dressing and tarallo crumble

CAPRESE EATALY | 14 V
Fresh buffalo mozzarella served with sweet rainbow tomatoes and fragrant basil 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

il Contorno *sides*

VERDURE ALLA GRIGLIA + 6 VG
Seasonal grilled vegetables

MISTA + 6 VG
Mixed leaves and datterino tomatoes

INSALATA DI POMODORO + 6 VG
Rainbow tomato salad

Information

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

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

ALLERGENS V - Vegetarian VG - Vegan

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 £.
Some ingredients used in our dishes may be frozen to preserve quality and safety. Please ask a member of the team for further details.

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 **BOLOGNA**

BOLOGNESE | 15.5
Fior di latte mozzarella, Bolognese sauce and Parmigiano Reggiano DOP

FRIARELLI E SALSICCIA | 16.5
Fior di latte mozzarella, salt and pepper sausage, friarelli and chilli flakes

FUNGHI E SALSICCIA | 15.5
Italian tomatoes sauce, fior di latte mozzarella, salt and pepper sausage, mushrooms and Parmigiano Reggiano DOP

ZUCCA E GORGONZOLA | 14.5 V
Fior di latte mozzarella, gorgonzola cheese, squash and fried sage

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
Vivace - with Italian orange juice
Limonata - with Italian lemon juice
4.5

le bibite Lurisia 275ML
Chinotto / Gazzosa / Tonica
4.5

San Benedetto water 650ML
Still / Sparkling
4.5

i succhi Eataly 200ML
Pomegranade / Blueberry / Mango / Pineapple / Blood orange juice
5

i succhi Achillea 200ML
Apple / Peach / Pear
5

i centrifugati Eataly
Tropical / Red / Green / Ginger
6

i te freddi Galvanina *iced tea*
Lemon / Peach
6

le BEVANDE
Beverages

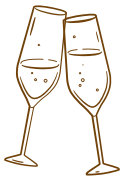
le bibite Eataly	330ML	i succhi Eataly	200ML	i centrifugati Eataly	
Cola / cola zero Vivace - with Italian orange juice Limonata - with Italian lemon juice	4.5	Pomegranade / Blueberry / Mango / Pineapple / Blood orange juice	5	Tropical / Red / Green / Ginger	6
le bibite Lurisia	275ML	**i succhi Achillea**	200ML	**i te freddi Galvanina** *iced tea*	
Chinotto / Gazzosa / Tonica	4.5	Apple / Peach / Pear	5	Lemon / Peach	6
San Benedetto water	650ML				
Still / Sparkling	4.5				

le BIRRE
Beers

alla spina *on tap*	1/2 PINT	PINT
LEGGERA Italian Ale 4.5% | Birra Flea	5	7.5
PERONI NASTRO AZZURRO Italian Lager 5% | Peroni	5	7.5
FEDERICO II EXTRA Italian Ipa 6.6% | Birra Flea	5.5	8
BALADIN 4.8 Italian Blonde Ale 4.8% | Baladin	5.5	8

in bottiglia *by the bottle*	330ML
PERONI 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
SIDRO BALADIN Italian Cider 4.7% | Baladin	6

in bottiglia *by the bottle*	
INDIAN PALE ALE Pale Ale 5.8% | 350 ml | Viola	10
ROSSA RED ALE Red Ale 6.6% | 750 ml | Viola	25
BIANCA Blanche 4.8% | 750 ml | Viola	25



i VINI
Wines

le Bollicine *sparkling*	125ML	BTL
ZEROTONDO BIO **ALCOHOL FREE** White grapes | Astoria | Veneto	5	25
PROSECCO DOC Glera | Ronco Belvedere | Veneto	6	30
BOLLICINA ROSÈ SPUMANTE ROSATO BRUT Pinot Nero-Chardonnay | Serafini e Vidotto | Veneto	7	35
CUVÉE ALLA MODA FRANCIACORTA DOCG BRUT Chardonnay-Pinot Nero | Monzio Compagnoni | Lombardia	11	45
BLANC DE BLANCS ALTALANGA DOCG EXTRA BRUT MILLESIMATO Chardonnay | Fontanafredda | Piemonte	13	50

i Bianchi *white*	175ML	250ML	BTL
ALTERNATIVA BIANCO **ALCOHOL FREE** Uve Bianche | Doppio Passo | Puglia	5	7	20
BIANCO VITTORIA Santa Vittoria | Piemonte	8	11	30
PINOT GRIGIO FRIULI COLLI ORIENTALI DOC Pinot Grigio | Le Vigne di Zamo | Friuli Venezia Giulia	10	14.5	37
PLEO GAVI DOCG Cortese | La Raia | Piemonte	10.5	15	38
GRILLO SICILIA DOC Grillo | Baglio di Grisi | Sicilia	10.5	15	38
MONTE CALVARINA SOAVE DOC Garganega | Bros | Veneto	14	20	45

i Rosati *rosè*	175ML	250ML	BTL
TERRE SICILIANE ROSATO White and red grapes | Santa Vittoria | Sicilia	8	11	30
ROSÈ SICILIA DOC Red grapes | Mandrarossa | Sicilia	9	12	35

i Rossi *red*	175ML	250ML	BTL
ALTERNATIVA ROSSO **ALCOHOL FREE** Red grapes | Doppio Passo | Puglia	5	7	20
PIEMONTE BARBERA Barbera | Santa Vittoria | Piemonte	8	11	30
MONTEPULCIANO D' ABRUZZO DOC Montepulciano | Poderi Marchesi Migl | Abruzzo	9	12	35
PILUNA PRIMITIVO DEL SALENTO IGT Primitivo | Castello Monaci | Puglia	10.5	15	38
CERASUOLO DI VITTORIA DOCG Nero D'avola-Frappato | Planeta | Sicilia	11	16	40
NIPOZZANO RISERVA CHIANTI RUFINA DOCG Sangiovese-Malvasia Nera-Colorino-Merlot-Cabernet Sauvignon | Frescobaldi | Toscana	12	18	42
L'EQUILIBRIO BARBERA D'ASTI SUPERIORE DOC Barbera | Montalbera | Piemonte	12	18	42
MONTE LENCISA VALPOLICELLA CLASSICO DOC Corvinone-Corvina-Rondinella | Villa Della Torre | Veneto	14	20	45

All our wines by the glass are also available in 125ml upon request.