EATALY

Birra Flöa®

[bee-rah flay-ah]

AUTHENTIC ITALIAN BEER

Crafted in the heart of Umbria, where passion, quality ingredients and traditional brewing techniques come together to create distinctive craft beers.

ALLA SPINA

ON TAP

½PINT | PINT

LEGGERA 5.0 | 7.5

ALC. 4.5% VOL.

Light and refreshing easy ale, with delicate floral notes and a crisp, clean finish.

FEDERICO II EXTRA IPA 5.5 | 8.0

ALC. 6.6% VOL.

Bold and aromatic, with lively citrus aromas and a bitter finish.

BASTOLA IMPERIAL RED ALE 6.0 | 8.5

ALC. 6.9% VOL.

Rich and full-bodied, balancing toasted malt flavours with notes of caramel and hazelnut.

BOTTIGLIA

BY THE BOTTLE

330ML

COSTANZA BLONDE ALE 4.9

ALC. 5.2% VOL.

A bright and easy-drinking blonde ale with subtle fruity notes and a refreshing finish.

FEDERICO II EXTRA IPA 5.9

ALC. 6.6% VOL.

A bold IPA with vibrant citrus character, balanced by herbal notes and a clean bitterness.

BASTOLA IMPERIAL RED ALE 5.9

ALC. 6.9% VOL.

Deep amber in colour, with layers of caramel, roasted nuts and a smooth, warming finish.

VIOLANTE BELGIAN STRONG ALE 5.9

ALC. 8.0% VOL.

Smooth and complex, with aromas of ripe fruit, warm spice and a hint of caramel sweetness.

APERITIVO

2 CRAFT BEERS WITH MARGHERITA AL PADELLINO 20.0

Any 2 Birra Flea beers, paired with handmade pan pizza, tomato sauce, mozzarella.

2 DRINKS WITH SALUMI E FORMAGGI 35.0

Any 2 drinks, paired with selection of Italian cured meats and cheeses from our fresh counter.

STUZZICHINI

TRY WITH LEGGERA

PANE E OLIO (VG) 4.0

Handmade sourdough bread served with extra virgin olive oil from our fresh counter.

SELECTION OF TARALLI (VG) 5.0

Traditional Italian savoury taralli biscuits.

PATATINE FRITTE (VG) 4.5

Deep-fried potato crisps.

ZUCCHINE FRITTE (V) 4.5

Crispy fried courgette slices.

POLPETTE FRITTE CON MAIONESE 7.0

Fried Italian meatballs served with mayonnaise dip.

MARGHERITA AL PADELLINO (V) 12.0

Tomato sauce, fior di latte mozzarella, fresh basil and extra virgin olive oil.

TOAST & BRUSCHETTE

TRY WITH FEDERICO II EXTRA IPA

TOAST MORTADELLA 9.5

Handmade toasted pan brioche filled with mortadella, caramelised onion and cheese.

BRUSCHETTONE STRACCIATELLA (V) 11.0

Handmade toasted bread topped with stracciatella cheese and mixed tomatoes from our fresh counter.

CARBONARA BRUSCHETTA 13.0

Toasted bread with cheese sauce, guanciale, egg cream and Pecorino Romano DOP.

SALUMI & FORMAGGI

TRY WITH BASTOLA IMPERIAL RED ALE

MORTADELLA & LIMONE 9.5

Grilled mortadella served with traditional taralli and lemon.

BURRATA E PROSCIUTTO DI PARMA 12.0

Creamy burrata served with sliced Parma ham.

MISTO DI SALUMI 8.5

Selection of Italian cured meats.

MISTO DI FORMAGGI 8.5

Selection of Italian cheeses.

DISCOVER OUR HANDMADE PIZZA & PASTA AT OUR COUNTER INSIDE THE STORE!

(V) VEGETARIAN | (VG) VEGAN

A discretionary 12.5% service charge will be added to your bill. All prices are in £. For allergen information, please ask a member of the team. While we take care in preparation, we cannot guarantee our dishes are free from allergens. Some ingredients may be frozen to maintain quality and safety.

L'APERITIVO ITALIANO

APEROL SPRITZ 12
Aperol, Prosecco, soda

CAMPARI SPRITZ 12
Campari, Prosecco, soda

SARTI ROSA SPRITZ 12
Sarti Rosa, Prosecco, Soda

NEGRONI 12
Campari, dry gin, vermouth rosso

SPRITZ & COCKTAILS

HUGO SPRITZ 12
Elderflower, mint, lemon juice, Prosecco, soda

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

LIMONCELLO SPRITZ 12
Limoncello Mamma Mia, Prosecco and soda

BOLLICINE SPARKLING

125ML| BTL

ZEROTONDO BIO ALCOHOL FREE 5|25
Uve Bianche, Astoria, Veneto

PROSECCO DOC 6|30
Glera, Ronco Belvedere, Veneto

BOLLICINA ROSÈ SPUMANTE ROSATO BRUT 7|35
Pinot Nero-Chardonnay, Serafini e Vidotto, Veneto

BIANCHI WHITE

175ML|250ML| BTL

ALTERNATIVA BIANCO ALCOHOL FREE 5 | 7 | 20
Uve Bianche, Doppio Passo, Puglia

BIANCO VITTORIA 8 | 11 | 30
Santa Vittoria, Piemonte

PINOT GRIGIO FRIULI COLLI ORIENTALI DOC 10 | 14.5 | 37
Pinot Grigio, Le Vigne Di Zamo, Friuli

PLEO GAVI DOCG 10.5 | 15 | 38
Cortese, La Raia, Piemonte

ROSATI ROSÉ

175ML|250ML| BTL

TERRE SICILIANE ROSATO 8 | 11 | 30
Santa Vittoria, Sicilia

ROSSI RED

175ML|250ML| BTL

ALTERNATIVA ROSSO ALCOHOL FREE 5 | 7 | 20
Uve Rosse, Doppio Passo, Puglia

PIEMONTE BARBERA 8 | 11 | 30
Barbera, Santa Vittoria, Piemonte

MONTEPULCIANO D' ABRUZZO DOC 9 | 12 | 35
Montepulciano, Poderi Marchesi Migl, Abruzzo

NIPOZZANO RISERVA CHIANTI RUFINA DOCG 12 | 18 | 42
Sangiovese-Malvasia Nera-Colorino-Merlot-Cabernet Sauvignon, Frescobaldi, Toscana

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

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.