LA PIZZA & LA PASTA

VINO

BOLLICINE | SPARKLING	GL	½L	BTL
Prosecco DOC, *Ronco Belvedere* | *Veneto*	14	35	56
Lambrusco, *Lucci* | *Emilia-Romagna*	16	40	64
Franciacorta Extra Brut '61, *Berlucchi* | *Lombardia*	19	47	76
Trento Brut DOC, *Ferrari* | *Trentino*	20	50	80

BIANCHI | WHITE			
Vermentino, *Argiolas* | *Sardegna*	14	35	56
Sauvignon Blanc, *Beatrice* | *Friuli*	16	40	64
Pecorino, *I Fauri* | *Abruzzo*	17	42	68
Pinot Grigio, *Jerman* | *Friuli-Venezia Giulia*	18	45	72
Chardonnay Bramito della Sala, *Antinori* | *Umbria*	19	47	76
Gavi del Comune di Gavi, *Fontanafredda* | *Piemonte*	22	55	88

ROSATI | ROSÉ			
Tabarosa, *Fontanavecchia* | *Campania*	15	37	60
Komaros Rosato, *Garofoli* | *Marche*	16	40	64

ROSSI | RED			
Barbera d'Asti, *Cascina Valle Asinari* | *Piemonte*	14	35	56
Montepulciano d'Abruzzo, *Valle Reale* | *Abruzzo*	15	37	60
Primitivo, *San Marzano* | *Puglia*	17	42	68
Cabernet 'Prelius', *Castello di Volpaia* | *Toscana*	18	45	72
Merlot Blend "Lucente", *Tenuta Luce* | *Toscana*	19	47	76
Brunello di Montalcino, *Marco Gavio* | *Toscana*	28	70	112

Spritz

Aperol Spritz — *Aperol, Prosecco, Fever Tree Club Soda* 16

Limoncello Spritz — *Pallini Limoncello, Prosecco, Fever Tree Club Soda* 16

Campari Spritz — *Campari, Prosecco, Club Soda* 17

Passione Spritz — *Italicus Bergamot Liqueur, Chinola Passion Fruit Liqueur, Prosecco, Club Soda* 16

COCKTAILS

Espresso Martini
Altamura Distilleries Vodka, Luxardo Espresso Liquor, Espresso, Simple Syrup 18

Last Word
The Botanist Gin, Luxardo del Santo Liquor, Luxardo Maraschino, Lime Juice 19

Black Manhattan
Rye Whisky, Amaro Montenegro, Amaro Lucano, Angostura Bitters, Orange Bitters 17

Hibiscus Sour*
Malfy Gin Rosa, Hibiscus Ramazzotti Rosato, Ginger, Lemon Juice, Egg White 18

Negroni
Campari, Gin, Vermouth 18

Tommy's Margarita
Tequila or Mezcal, Cointreau, Agave Nectar, Lime, Spicy Salt 17

Eastside
Vodka or Gin, Lime, Cucumber, Mint, Simple Syrup 17

Gold Rush
Bourbon, Honey Syrup, Lemon Juice 17

VINO SPOTLIGHT

Discover the wines we love right now, short journey in different terroirs of Italy.

	GL	BTL
Pecorino, *I Fauri* | *Abruzzo*	17	68
Grillo 'SurSur', *Donnafugata* | *Sicilia*	21	84
Etna Bianco, *Benanti* | *Sicilia*	24	96
Valpolicella Classico, *Allegrini* | *Veneto*	19	76
Chianti Classico, *Colombaio di Cencio* | *Toscana*	20	80

ZERO-PROOF

Strawberry Grove Spritz 14
Strawberry, Lemon, Club Soda, Thyme

Prickley Pear Mule 14
Prickly Pear, Ginger Syrup, Lime, Club Soda

Expression Martini 14
Lucano N/A, Fresh Espresso, Lemon Zest, Nip of Sugar

Hugo Aperitivo 0.0 12
Pizzolato Dealcoholized Wine, Elderflower, Mint

La Gioiosa 0.0% Sparkling 12
Alcohol-Free Sparkling Grape Beverage

Wake Up Mango 15
Mango, Orgeat, Fresno Chili, Mint, Lime Juice, Tajín, Club Soda

BIRRE

Nastro Azzurro, Peroni 9
Lager, Bottle | 5% abv | Italy

60 Minute IPA, Dogfish Head 9
IPA, Bottle | 6% abv | Delaware

Pilsner, Dolomiti 9
Pilsner | 4.9% abv | Italy

Nastro Azzurro 0.0%, Peroni 8
Non-Alcoholic, Bottle | 0.0% abv | Italy | 12oz

BIBITE

Water, San Benedetto 9
Still | Sparkling 25.4 fl oz

Italian Premium Soda 6
Lemon | Orange | Cola (Classic or Sugar-Free)

Lemon Iced Tea, San Benedetto 7
8.5 fl oz

Just Ice Tea 8
16 fl oz

San Pellegrino® Soda 6
Orange | Grapefruit 11.25 fl oz

OUR PARTNERS: MSC CRUISES · GRANA PADANO · PARMIGIANO REGGIANO · ROSSOPOMODORO

APERITIVO HOUR

Monday-Friday, 3-6PM

*Available at the bar only

VINI
Choice of Prosecco, Bianchi, Rosso
glass 10

BIRRA
PERONI, NASTRO AZZURRO
Lager | 5.1% ABV | Italia
6

SPRITZ
OUR BEST CHOICES OF LIGHT SPIRITS MADE INTO A CLASSIC SPRITZ
glass 10

Aperol · *Passion Fruit Chinola* · *Limoncello* · *Bergamotto Italicus*

FOCACCIA BIANCA · 8
Focaccia, Rosemary, Olitalia Extra Virgin Olive Oil

BRUSCHETTA POMODORO E BASILICO · 8
Toasted Rustic Bread, Cherry Tomatoes, Basil, Extra Virgin Olive Oil

CARPACCIO DI MANZO · 5
Beef Carpaccio, Mediterranean Sauce, Fried Capers, Castelfranco Salad

ARANCINO AL RAGÙ · 7
Riso Scotti, Pork & Beef Ragù, Green Peas, Agriform Grana Padano DOP, Housemade Mozzarella

POLPETTA DELLA NONNA · 7
Housemade Pork & Beef Meatball, Mutti Tomatoes, Agriform Grana Padano DOP, Focaccia alla Pala

EATALY

Pane

Housemade Bread & Seasonal Accompaniments

PREMIATI OLEIFICI BARBERA — CASA FONDATA NEL 1894 — PALERMO

The soul of western Sicily, this extra virgin olive oil is born from the generous soil of the Val di Mazara DOP. Amber green with gold highlights, it smells of green tomato and almond with spicy and slightly bitter notes.

PANE RUSTICO 5
*Rustic Bread, **Olio Barbera Sicilian Val di Mazara DOP** Extra Virgin Olive Oil* VG

FOCACCIA BIANCA 8
Focaccia, Rosemary, Olitalia Extra Virgin Olive Oil VG

ADD OUR SPECIAL PESTO SPREADS
Savory spreads to pair with your bread

CAVOLO NERO *Kale Spread, Walnuts* GF 4

DI CARCIOFI *Artichoke Spread, Mint, Aromatic Oil* GF 4

Antipasti

BRUSCHETTA AL POMODORO E PESTO DI BASILICO 12
Toasted Sourdough Bread, Cherry Tomatoes, Basil Pesto, Olitalia Extra Virgin Olive Oil

BRUSCHETTA CON ZUCCA, RICOTTA E MIELE AL TARTUFO 17
Toasted Sourdough Bread, Whipped Ricotta, Roasted Butternut Squash, Urbani Truffle Honey

CAPONATA DI MELANZANE 14
Sicilian Caponata, Toasted Almonds, Basil, Ricotta Salata, Arugula Salad GF

PROSCIUTTO E MOZZARELLA 25
Ferrarini Prosciutto di Parma DOP, Housemade Mozzarella

CAPRESE DI MOZZARELLA 25
Housemade Mozzarella, Heirloom Tomatoes, Cherry Tomatoes, Olitalia Extra Virgin Olive Oil, Basil

POLPETTE DELLA NONNA 22
Housemade Pork & Beef Meatballs, Mutti Tomatoes, Agriform Grana Padano DOP, Focaccia Alla Pala

SALUMI E FORMAGGI 39
Chef's Selection of Italian Cured Meats & Cheeses, Burrata, Bruschetta, Seasonal Garnish

CALAMARI FRITTI E ZUCCHINE 24
Crispy New England Squid, Fried Zucchini, Lemon, Aioli

PATATA FRITTA di EATALY 11
Fried Hand-Torn Russet Potatoes, Mediterranean Sauce, Fresh Herbs, Sea Salt V

ARANCINO AL RAGÙ 16
Riso Scotti, Pork & Beef Ragù, Green Peas, Agriform Grana Padano DOP, Housemade Mozzarella

BURRATA, ZUCCA, RADICCHIO E BALSAMICO 27
Housemade Burrata, Roasted Squash, Castelfranco Radicchio, Mint, Olitalia Extra Virgin Olive Oil

Pasta

Choose from fresh pasta housemade daily with Molino Grassi semolina, or slow-dried Afeltra pasta from Gragnano, Napoli — all served al dente.

SPAGHETTI AGLIO E OLIO
Housemade Spaghetti, Garlic-Oil Emulsion, Herb-Bread Crumble, Peperoncino Powder
19

SPAGHETTI AL POMODORO
Afeltra Spaghetto, Così Com'è Datterino Tomatoes, Olitalia Extra Virgin Olive Oil, Sea Salt, Basil VG
23

SPAGHETTI AL POMODORO E BURRATA
Afeltra Spaghetto, Così Com'è Datterino Tomatoes, Burrata, Olitalia Extra Virgin Olive Oil, Sea Salt, Basil
32

TAGLIATELLE ALLA BOLOGNESE
Housemade Tagliatelle, Pork & Beef Ragù alla Bolognese Agriform Grana Padano DOP
29

LASAGNA EMILIANA
Housemade Lasagna, Pork & Beef Ragù alla Bolognese, Béchamel, Agriform Grana Padano DOP
27

RAVIOLI DI ZUCCA
Housemade Butternut Squash Filled Ravioli, Butter, Grana Padano DOP, Sage
24

TAGLIATELLE AI FUNGHI
Housemade Tagliatelle, Mushroom Ragù, Parsley, Agriform Grana Padano DOP
27

CARBONARA CLASSICA
Housemade Rigatoni, San Carlo Guanciale, Eggs, Granarolo Pecorino Romano DOP, Black Pepper
29

BUCATINI CACIO E PEPE
Afeltra Bucatini, Granarolo Pecorino Romano DOP, Freshly Ground Black Pepper
27

LINGUINE ALLO SCOGLIO
Afeltra Linguine, PEI Mussels, Manila Clams, Wild Gulf Shrimp, Mutti Tomatoes, Chili Flakes, Extra Virgin Olive Oil
36

TAGLIATELLE CON RAGÙ ALLA NORCINA
Housemade Tagliatelle, Sausage, Porcini Mushroom Ragù, Agriform Grana Padano DOP, Urbani Black Truffle Butter
33

TAGLIATELLE CON RAGÙ DI SALSICCIA E BROCCOLI
Housemade Tagliatelle, Sausage Ragù, Broccoli Rabe, Agriform Grana Padano DOP
28

truffle specials
TAGLIATELLE AL TARTUFO NERO
Housemade Tagliatelle, Urbani Fresh Black Truffle, Agriform Grana Padano DOP
39

- SERVED TABLESIDE, IN A PARMIGIANO WHEEL -
FETTUCCINE "ALFREDO" BURRO E PARMIGIANO REGGIANO® DOP
Housemade Fettuccine, Butter, Agriform Parmigiano Reggiano® DOP
32

URBANI TRUFFLES

FRESH URBANI BLACK TRUFFLE
freshly shaved onto a dish of your choosing (4 grams) **+$10**

Founded in the early 1850s and guided today by the sixth family generation, Urbani is the world's most esteemed distributor of Italian truffles. Urbani works with truffle hunters who are connected to the land and hunt fresh truffles with trained dogs according to ancient traditions.

INSALATE

INSALATA CESARE 19
Gem Lettuce, Pecorino Vinaigrette, Garlic Breadcrumbs

INSALATA RUCOLA 18
Wild Arugula, Heirloom Tomatoes, Agriform Grana Padano DOP, Lemon Dressing GF

INSALATA DI CAVOLO NERO 19
Tuscan Kale, Shaved Brussels Sprouts, Golden Raisins, Pecorino Dressing, Garlic Breadcrumbs

+ADD-ONS
Mozzarella +8
Burrata +10
Grilled Chicken +9
Poached Shrimp +12
Grilled Steak +15*

SECONDI

TAGLIATA DI MANZO 43
Grilled Double R Ranch NY Strip, Balsamic, Wild Arugula, Carrots, Sun-Dried Tomato, Fried Rosemary

BRANZINO ALLA LIVORNESE 43
Oven-Roasted Branzino, Cherry Tomatoes, Capers, Black Olives, Lemon Wedge

POLLO ALLA MILANESE 33
Crispy Breaded Chicken Breast, Wild Arugula, Agriform Parmigiano Reggiano® DOP, Mediterranean Sauce, Lemon

SALMONE ALLA PIASTRA 36
Pan-Seared Norwegian Salmon, Mixed Lettuce, Watermelon Radish, Carrots, Herbs, White Balsamic Vinaigrette

ROSSOPOMODORO

PIZZA NAPOLETANA

Classic Neapolitan-style pizza, hand-stretched & wood-fired to perfection.

MARGHERITA TRADIZIONALE 22
San Marzano Tomato Sauce, Mozzarella di Napoli, Basil, Olive Oil

PIZZA MSC 25
San Marzano Tomato Sauce, Mozzarella di Napoli, Fried Eggplant, Shaved Ricotta Salata, Basil

MASSESE 25
San Marzano Tomato Sauce, Mozzarella di Napoli, Ferrarini Spicy Salami, Basil, Olive Oil

BUFALINA 24
Buffalo Mozzarella DOP, Cherry Tomatoes, Shaved Grana Padano DOP, Basil, Extra Virgin Olive Oil

BURRATA E PROSCIUTTO 29
San Marzano Tomato Sauce, Mozzarella di Napoli, Ferrarini 18-Month Prosciutto di Parma, Fresh Burrata, Basil, Olive Oil

DIAVOLA DOLCE 27
Mozzarella di Napoli, Ferrarini Spicy Salame, Whipped Ricotta, Hot Spicy Honey, Basil

SALSICCIOTTA 26
San Marzano Tomato Sauce, Mozzarella di Napoli, Sweet Italian Sausage, Cremini Mushrooms, Basil, Olive Oil

PROSCIUTTO E RUCOLA 29
San Marzano Tomato Sauce, Mozzarella di Napoli, Arugula, Ferrarini 18-Month Prosciutto di Parma, Grana Padano DOP, Olive Oil

VERDE BOSCO 25
Charred Onion Purée, Sautéed Portobello Mushrooms, Baby Spinach, Smoked Mozzarella, Toasted Walnuts, Shaved Pecorino Romano, Olive Oil

truffle specials TARTUFELLA 32
Urbani Black Truffle Cream, Mozzarella di Napoli, Sautéed Mixed Mushrooms, Cacio & Pepe Fondue, Urbani Shaved Black Truffle, Chives

LEGGERA +$4 *Blend of corn, rice, and buckwheat flours. While this flour is gluten-free, our environment is not, meaning trace amounts of gluten may be present. Not certified for celiac disease.*

PIZZA ROMANA

Thin and crispy with a uniquely charred crust, hand-rolled and baked in a wood-fired oven.

MARGHERITA ROMANA 22
San Marzano Tomato Sauce, Mozzarella di Napoli, Basil, Olive Oil

CACIO,PEPE & GUANCIALE 25
Mozzarella Di Napoli, Cacio E Pepe Fondue, Shaved Pecorino, Black Pepper, Crispy Pork Guanciale

CAPRICCIOSA 26
San Marzano Tomato Sauce, Cremini Mushrooms, Mozzarella Di Napoli, Black Olives, Oven-Roasted Artichokes, Ferrarini Prosciutto Cotto, Olive Oil, Basil

SAPORI D'AUTUNNO 25
Butternut Squash Purée, Sweet Italian Sausage, Sautéed Onions, Calabrian Chili, Sage, Pecorino Fondue, Olive Oil

BURRATA ARRABBIATA 25
Spicy Arrabbiata Sauce, Fresh Burrata, Shaved Pecorino Romano, Parsley, Calabrian Chili, Olive Oil

LA PICCANTE 28
San Marzano Tomato Sauce, Mozzarella Di Napoli, Ferrarini Spicy Soppressata, Spicy 'Nduja Sauce, Basil, Olive Oil

V *vegetarian* VG *vegan* GF *gluten-friendly*

**May be served or contain raw or undercooked ingredients. Please inform your server of any allergies or dietary restrictions. Some cheeses may contain animal rennet. The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness. A gratuity of 20% will be added to parties of 6 or more. 2026.10.26*

EATALY