

## ANTIPASTI

<b>SUPPLÌ</b> 	13
<i>Lightly Fried Risotto Balls, Mutti Tomato, Parmigiano Reggiano® DOP, Housemade Mozzarella</i>	
<b>INSALATINA DI RUCOLA</b> 	14
<i>Arugula, Shaved Parmigiano Reggiano® DOP, Lemon Juice, Olitalia Extra Virgin Olive Oil</i>	
<b>BARBABIETOLE</b> 	15
<i>Roasted Beets, Red Wine Agrodolce, Ricotta, Arugula, Hazelnuts</i>	
<b>MOZZARELLA IN CARROZZA</b> 	15
<i>Neapolitan Style Breaded and Fried Housemade Mozzarella</i>	
<b>MISTICANZA ALLA ROMANA</b> 	15
<i>Mixed Greens and Herb Salad, Hazelnuts, Radish, Green Beans, Pecorino Romano DOP, Prosecco Vinaigrette</i>	
<b>Bruschetta Con Ricotta, Noci, e Miele di Tartufo</b> 	
<i>Housemade Otto Tondo Bread, Beela Casara Ricotta, Truffle Honey, Walnuts, Extra Virgin Olive Oil</i>	
<b>POLPETTE</b>	19
<i>Braised Linton Pasture Pork and PEI Beef Brisket Meatballs, Housemade Mutti Tomato Sauce, Pecorino Romano DOP</i>	
<b>BURRATA</b> 	19
<i>Housemade Burrata, Extra Virgin Olive Oil, Sea Salt</i>	
<b>Carpaccio di Manzo con Tartufo</b>	
<i>Beef Eye of Round, Fresh Urbani Black Winter Truffle, Parmigiano Reggiano DOP, Arugula, Extra Virgin Olive Oil</i>	
<b>MOZZARELLA E PROSCIUTTO</b>	25
<i>Housemade Mozzarella, 18 Month Ferrarini Prosciutto di Parma</i>	
<b>GAMBERI E VERDURE FRITTE</b>	33
<i>Lightly Fried Pink Shrimp, Seasonal Vegetables, Sea Salt, Lemon</i>	
<b>GRANDE PIATTO MISTO DI SALUMI E FORMAGGI</b>	34
<i>Chef's Choice of Artisanal Cheeses and Cured Meats</i>	



A true Italian masterpiece, Parmigiano Reggiano® DOP is a category all of its own. At Eataly, we only use authentic Parmigiano Reggiano® DOP, made in Emilia-Romagna with raw, unpasteurized milk from local cows, according to traditional & artisanal methods.



Enjoy complimentary Balsamic Vinegar of Modena IGP from Ponti on request. Made in Vignola using must from Emilia Romagna grapes, Ponti's Balsamic Vinegar of Modena IGP is slowly matured in wood casks to impart distinctive scents and flavours. Pick up a bottle in our marketplace!

 Vegetarian  Vegan  Gluten Friendly

Please inform your server of any allergies or dietary restrictions. The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

## PASTA

### PASTA SECCA

*Afeltra pasta made in Gragnano, Napoli; served al dente*

<b>LO SPAGHETTO AL POMODORO</b> 	18
<i>Afeltra Spaghetti, Così Com'è Datterino Tomatoes, Extra Virgin Olive Oil, Sea Salt, Basil</i>	
<b>ADD</b> Mozzarella Fior Di Latte Della Casa +7	
<b>BUCATINI CACIO E PEPE</b> 	22
<i>Afeltra Bucatini, Pecorino Romano Zerto, Black Pepper</i>	
<b>RIGATONI ALL'AMATRICIANA</b>	24
<i>Afeltra Rigatoni, Mutti Tomato, Salumificio San Carlo Guanciale, Pecorino Romano DOP</i>	
<b>VESUVIO CON RAGÙ DI SALSICCIA E RAPINI</b>	25
<i>Afeltra Vesuvio, Housemade Sausage and Broccoli Rabe Ragù, Pecorino Romano DOP, Extra Virgin Olive Oil</i>	
<b>ZITI ALLA GENOVESE</b>	29
<i>Afeltra Ziti, Slow-cooked PEI Beef and Caramelized Onion Ragù, Parmigiano Reggiano® DOP</i>	
<b>LINGUINE CON SUGO DI MARE</b>	34
<i>Afeltra Linguine, Pink Shrimp, PEI Mussels, Calamari, Lobster Brodo, Tomato, Parsley, Extra Virgin Olive Oil</i>	

### PASTA FRESCA

*Housemade at our fresh pasta counter daily*

<b>QUADRATI DI RICOTTA E SPINACI</b> 	19
<i>Housemade Spinach and Ricotta Filled Ravioli, Housemade Mutti Tomato Sauce, Basil, Parmigiano Reggiano® DOP</i>	
<b>RAVIOLI DI ZUCCA</b>	24
<i>Housemade Butternut Squash Filled Pasta, Butter, Sage, Parmigiano Reggiano® DOP</i>	
<b>TAGLIATELLE ALLA BOLOGNESE</b>	26
<i>Thin, Ribbon-shaped Housemade Pasta, Beef and Pork Ragù, Mutti Tomato, Parmigiano Reggiano® DOP</i>	

<b>RAVIOLI AL PROSCIUTTO</b>	27
<i>Housemade Prosciutto-Filled Pasta, Sterling Creamery Butter, Saba, Parmigiano Reggiano® DOP</i>	

<b>LASAGNA ALLA BOSCAIOLA</b>	29
<i>Housemade Spinach Lasagna Sheets, Sausage and Porcini Ragù, Besciamella, Parmigiano Reggiano® DOP</i>	

<b>Agnolotti del Plin al Brasato</b>	29
<i>Piemontese-Style Pork and Veal Filled Pasta, Urbani Black Truffle Butter, Parmigiano Reggiano® DOP</i>	



Made according to a centuries-old recipe in the Po River Valley in Northern Italy, Grana Padano DOP is a staple in Italian cuisine. Every wheel is made with semi-skimmed, unpasteurized milk from cows raised in the specific geographic area with a controlled diet of fresh or stored forage and greens.



Since 1899, the Mutti family has selected only the highest quality tomatoes, picked at the very peak of ripeness, to create their remarkably fresh tasting products. Eataly is proud to use Mutti tomatoes in the creation of our pasta dishes.

## GNOCCHI

*Housemade daily and paired with regional Italian sauces from North to South*

<b>POMODORO E MOZZARELLA</b> 	21
<i>Housemade Potato Gnocchi, Così Com'è Datterino Tomatoes, Chili Flake, ROI Extra Virgin Olive Oil, Basil, Housemade Fresh Mozzarella</i>	
<b>PESTO ALLA GENOVESE</b> 	22
<i>Housemade Potato Gnocchi, Basil Pesto, Green Beans, Pecorino Romano DOP</i>	
<b>QUATTRO FORMAGGI</b> 	24
<i>Housemade Potato Gnocchi, Gorgonzola Piccante DOP, Bitto, Toasted Walnuts, Mascarpone, Grana Padano DOP</i>	
<b>VERDI CON RAGÙ MODENESE</b>	27
<i>Housemade Spinach and Potato Gnocchi, Red Wine Braised Pork and Beef Ragù, Parmigiano Reggiano® DOP</i>	
<b>GNOCCHI CON RAGÙ D'AGNELLO</b>	29
<i>Housemade Potato Gnocchi, Lamb Ragù, Pecorino Sardo, Olive Oil, Fresh Mint</i>	

## TRUFFLES

*Foraged by Urbani Truffles in Umbria, Italia*  
*Add onto the dish of your choice.*

<b>Black Winter Truffle Supplement</b>	15/3g
<b>White Truffle Supplement</b>	55/3g
<b>White Truffle Special</b>	

<b>TAGLIATELLE CON TARTUFO BIANCO</b>	65
<i>Housemade Tagliatelle, Parmigiano Reggiano® DOP, Fresh White Truffle</i>	

IN PARTNERSHIP WITH:



**LA SETTIMANA DELLA CUCINA ITALIANA NEL MONDO**

Celebrate the Week of Italian Cuisine in the World with Eataly  
Eataly has partnered up with the Embassy of Italy in Washington DC and ITA to help you expand your knowledge of authentic, centuries-old traditional Italian food and wine.

## PIZZA

### ROSSOPOMODORO

*pizzeria napoletana*

*Eataly has teamed up with experts at Rossopomodoro to bring you traditional Neapolitan pizza.*

<b>MARINARA</b> 	15
<i>San Marzano Tomato Sauce, Garlic, Oregano and Extra Virgin Olive Oil</i>	
<b>MARGHERITA</b> 	17
<i>San Marzano Tomato Sauce, Mozzarella, Fresh Basil and Extra Virgin Olive Oil</i>	
<b>MAKE</b> It A Routa di Carro! +3	
<b>QUATTRO FORMAGGI</b> 	18
<i>Mozzarella, Gorgonzola and Pecorino Romano DOP Cream, Parmigiano Reggiano® DOP</i>	
<b>MASSESE</b>	19
<i>San Marzano Tomato Sauce, Mozzarella, Spicy Salame</i>	
<b>MAKE</b> It A Routa di Carro! +3	
<b>SALSICCIOTTA</b>	20
<i>San Marzano Tomato Sauce, Mozzarella, Mushroom, Sweet Italian Sausage</i>	
<b>VERACE TSG</b> 	21
<i>San Marzano Tomato Sauce, Mozzarella di Bufala from Campania, Fresh Basil, Extra Virgin Olive Oil</i>	
<b>COTTO E FUNGHI</b>	21
<i>Mozzarella, Mushrooms, Rovagnati Gran Biscotto Prosciutto Cotto, Basil, Parmigiano Reggiano® DOP, Extra Virgin Olive Oil</i>	
<b>MAKE</b> It A Routa di Carro! +3	
<b>CAPRICCIOSA</b>	23
<i>San Marzano Tomato Sauce, Mozzarella, Mushroom, Gaet Black Olive, Gran Biscotto Prosciutto Cotto, Artichoke</i>	
<b>FRU FRU</b>	24
<i>1/3 Margherita, 1/3 Quattro Formaggi, and 1/3 Genovese</i>	
<b>BURRATA PICCANTE</b>	25
<i>San Marzano Tomato Sauce, Fresh Burrata, Spicy Chilli Flakes, Oregano, Basil</i>	
<b>BUFALOTTA</b>	26
<i>Cherry Tomato, Mozzarella di Bufala from Campania, Prosciutto di Parma Rovagnati Aged 18 Months, Arugula, Shaved Grana Padano DOP, Fresh Basil</i>	
<b>SALUMIERE</b>	26
<i>San Marzano Tomato Sauce, Mozzarella, Sweet Italian Sausage, Spicy Salame, Gran Biscotto Prosciutto Cotto, Fresh Basil and Extra Virgin Olive Oil</i>	

### "A RUOTA DI CARRO"

*A Wider Crispier Neapolitan Pizza*

*Typically made only using the simple and classic ingredients, this crispy, thin style of pizza dated back to the 1500s is still found in some of the city's most revered pizzerie.*

*The only rule? The pizza better extend over the border of your plate!*

<b>LEGGERA PIZZA DOUGH</b> 	+5
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*Gluten-friendly pizza dough. While this flour is gluten-free, our environment is not, meaning trace amounts of gluten may be present. Not certified for celiac disease.*

## TRUFFLES



**WHAT IS A TARTUFO?**  
*The prized **tartufo bianco**, or white truffle, is a tuber found in very few areas in Northern and Central Italy, most famously in the forests of the Piemontese town of Alba.*

### CLIMATE & ENVIRONMENT

*In recent years, rising temperatures have caused concern among the truffle hunters of Northern and Central Italy. As a fungus, the Tuber Magnatum requires cool forests with dense old-growth trees. The longer, hotter summers disrupt the delicate balance of their woodland ecosystem and make them even more rare and unpredictable.*

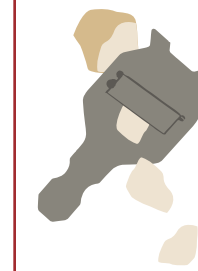
### LAGOTTO ROMAGNOLO

*This "water retriever" from Emilia-Romagna is one of several dog breeds typically used to sniff out truffles.*



### URBANI TRUFFLES: THE HUNTERS

*Founded in 1850 in Umbria, Urbani is led by brothers Paolo and Bruno Urbani, direct descendants of the company founders. Urbani is unrivaled in distribution of the admired tuber and is trusted with more than 70% of European fresh truffle sales.*



**HOW TO EAT THEM**  
*Truffles are best enjoyed thinly shaved in their raw form as a finishing touch over pasta, risotto, egg, or meat dishes.*



# VINI DALL'ENOTECA

## SPUMANTE *Sparkling*

<b>Prosecco NV</b> , Ronco Belvedere, Veneto ( <i>Glera</i> )	<i>gl</i>	<i>½l</i>	<i>btl</i>
	15	45	60
<b>Lambrusco NV</b> , Ronco Belvedere, Emilia-Romagna ( <i>Lambrusco Marani</i> )	15	45	60
<b>Rosato Brut NV</b> , Flor, Veneto • 33014			64
<b>Trento DOC 'Metodo Classico' NV</b> , Ferrari, Trentino-Alto Adige • 33008			100
<b>Spumate Rosato Pet Nat 2020</b> , Colleformica, Lazio • 33039			105
<b>Trento DOC Rosato NV</b> , Ferrari, Trentino-Alto Adige • 33039			110

## BIANCHI *Whites*

<b>Pinot Grigio 2020</b> , Matto, Veneto	<i>gl</i>	<i>½l</i>	<i>btl</i>
	14	42	56
<b>Pecorino 2021</b> 🌿, Umani Ronchi, Abruzzo	15	45	60
<b>Falanghina del Sannio 'Janare' 2020</b> , La Guardiense, Campania	17	51	68
<b>Arneis 'Pradalupo' 2020</b> , Fontanafredda, Piemonte 🌿	18	56	72
<b>Chardonnay 'Bramito' 2019</b> , Antinori Castello della Sala, Umbria	21	63	84
<b>Falanghina 2021</b> , Antica Enotria, Puglia • 28805			60
<b>Catarratto 2020 'Munir'</b> , Valdibella, Sicilia • 18801			64
<b>Vermentino 'Costamolino' 2021</b> , Argiolas, Sardegna 19801			68
<b>Trentino Bianco 'Pietragrande' 2018</b> 🌿, Tenute Lunelli, Trentino-Alto Adige • 16804			72
<b>Greco di Tufo 2021</b> , Feudi di San Gregorio, Campania • 24803			78
<b>Sauvignon Blanc 2021</b> , Scarbolo, Friuli-Venezia Giulia 14805			75
<b>Turbiana 'Lugana' 2018</b> , Ca Maiol, Lombardia • 21801			80
<b>Trebbiano d'Abruzzo 2020</b> , Tiberio, Abruzzo • 26804			80
<b>Pigato 2019</b> , Durin, Liguria • 29801			85
<b>Toscana Bianco 'Poggio Argentato' 2020</b> , Fattoria le Pupille, Toscana • 13513			90
<b>Grechetto 'Latour a Civitella' 2020</b> , Sergio Mottura, Liguria • 20803			95
<b>Pinot Gris 2019</b> , Lo Triolet, Valle D'Aoste • 32802			105
<b>Fiano Paestum 'Kratos' 2020</b> 🌿, Luigi Maffini, Campania • 24804			105

## MACERATI *Orange*

<b>Macerato 2019</b> , Morasini, Puglia • 28804	<i>btl</i>
	92
<b>Terre Siciliane SP68 2021</b> 🌿, Arianna Occhipiniti, Sicilia • 18804	104

## ROSATI *Rosé*

<b>Langhe Rosato 'Solerose' 2021</b> 🌿, Fontanafredda, Piemonte	<i>gl</i>	<i>½l</i>	<i>btl</i>
	18	56	72
<b>Cerasuolo d'Abruzzo 2019</b> 🌿, Marchesi Migliorati, Abruzzo • 26802			65
<b>Rosato 'Alie' 2018</b> , Frescobaldi, Toscana • 12803			80
<b>Langhe Rosato 'Rosabella' 2021</b> , GD Vajra, Piemonte • 11825			90

### ORGANIC WINE KEY

🌿 **ORGANIC**

No use of fertilizers, pesticides, etc. Small amount of added sulfites (100ppm)

🍷 **BIODYNAMIC**

Organically grown grapes No added sulfites Holistic winegrowing

🌿 **NATURAL**

Grown using green farming methods; but no certification No added sulfites



Eataly's in-house brewery, Birroteca by Indie Alehouse, uses high-quality ingredients to create unique flavours and Italian-inspired classics Enjoy a glass and then visit the bottle shop and tap room on our Concourse level

<b>ALLA SPINA   Draft Beer</b>	10/12oz
<b>Bionda</b> , Indie Alehouse, Italian Pilsner, 5%ABV, Toronto	
<b>Instigator</b> , Indie Alehouse, Italian Pale Ale, 6.5%ABV, Toronto	
<b>Breakfast Porter</b> , Indie Alehouse, Porter 7.2%ABV, Toronto	
<b>IN LATTINA   Canned Beer</b>	
<b>Black Raspberry Lemonade Stand</b> , Indie Alehouse Lactose Sour, 5.5%ABV, Toronto	10/12oz
<b>Lupo</b> , Indie Alehouse, Italian Pale Ale, 6%ABV, Toronto	12/16oz
<b>Grano</b> , Indie Alehouse, Wheat Ale, 5%ABV, Toronto	12/16oz
<b>Riverlands</b> , Indie Alehouse, English Special Bitter, 4.4%ABV, Toronto	12/16oz

## ROSSI *Reds*

<b>Nerello Mascalese</b> 🌿, Settesoli, Sicilia	<i>gl</i>	<i>½l</i>	<i>btl</i>
	15	45	60
<b>Veneto Rosso</b> 🌿, Domini del Leone, Veneto	16	48	64
<b>Valpolicella 2020</b> , Delibori, Veneto ( <i>Corvina, Rondinella</i> )	17	51	68
<b>Langhe Rosso 2016</b> , Fontanafredda, Piemonte ( <i>Nebbiolo, Barbera</i> )	17	51	68
<b>Barbera d'Alba</b> , Giacomo Fenocchio, Piemonte	20	60	80
<b>Chianti 'Mama' 2019</b> , Certosa di Belriguardo, Toscana	21	63	84
<b>Barolo 2017</b> 🌿, Fontanafredda, Piemonte	25	78	100
<b>Montepulciano 'Nenfro' 2015</b> , Sergio Mottura, Lazio • 20004			65
<b>Piceno 'Bacchus' 2021</b> , Ciu Ciu, Marche • 23002			67
<b>Chianti Classico 'Il Palei' 2017</b> , Villa A Sesta, Toscana • 12526			68
<b>Nero d'Avola 2020</b> , Mandrarossa, Sicilia • 18823			68
<b>Barbera d'Alba 2020</b> , Foresta, Piemonte • 10720			70
<b>Valpolicella Classico 2020</b> , Aldegheri, Veneto • 15030			70
<b>'Achille' IGT 2020</b> 🌿, Bindi Sergardi, Toscana • 13008			72
<b>Langhe Rosso 'Dragon' 2020</b> , Luigi Baudana, Piemonte • 10309			75
<b>Etna Rosso 2018</b> , Tornatore, Sicilia • 18032			75
<b>Etna Bianco 2021</b> , Tornatore, Sicilia 18807			75
<b>Gamay 2020</b> , Lo Triolet, Valle D'Aoste • 32000			97
<b>Grignolino 2020</b> , Frasca, Piemonte • 11019			98
<b>Dolcetto d'Alba 2020</b> , GB Burlotto, Piemonte • 10708			105
<b>Barbera d'Alba 2020</b> 🌿, Elio Altare, Piemonte • 10719			105
<b>Pinot Nero 'Red Angel' 2019</b> 🌿, Jermann, Friuli-Venezia Giulia • 14006			105
<b>Langhe Nebbiolo 2020</b> , Produttori del Barbaresco, Piemonte • 10304			132
<b>Toscana IGT 'Valdisanti' 2018</b> 🌿, Tolaini, Toscana • 13005			140
<b>Barolo Serralunga d'Alba 2018</b> , Fontanafredda, Piemonte • 10016			145
<b>Amarone della Valpolicella 2016</b> , Brigaldara, Veneto • 15009			155
<b>Rosso di Montalcino 2020</b> , Valdicava, Toscana • 12301			156
<b>Barbaresco 'Basarin' 2014</b> 🌿, Punset, Piemonte • 10510			185
<b>Barolo Serralunga d'Alba 2017</b> 🌿, Luigi Baudana, Piemonte • 10045			190
<b>Barbaresco Cotta 2018</b> , Albino Rocca, Piemonte • 10531			200
<b>Etna Rosso 2018 'Vulka'</b> 🌿, Nicosia, Sicilia, 1.5L • 37816			200
<b>Toscana IGT 'Philip' 2018</b> , Mazzei, Toscana, 1.5L • 37823			220
<b>Brunello di Montalcino 2016</b> , Altesino, Toscana, 1.5L • 37818			250

## CLASSIC COCKTAILS

16 each

<b>APEROL SPRITZ</b> Aperol, Prosecco, Soda Water, Orange
<b>NEGRONI</b> Campari, Gin, Sweet Vermouth
<b>LIMONCELLO SPRITZ</b> Luxardo Limoncello, Prosecco, Soda Water, Lemon
<b>SBAGLIATO ROSA</b> Campari, Cocchi Americano Rosa, Flor Rosato Prosecco
<b>MULO</b> Cynar, Luxardo Cherry Morlacco, Ketel One, Lime, Ginger Beer
<b>NEGRONI BIANCO</b> Luxardo Bitter Bianco, Lillet, Gin

## NON-ALCOHOLIC DRINKS

<b>CLOVE &amp; GRAPEFRUIT SPRITZ</b> 10	<b>ARANCIATA, LURISIA</b> 6
Seedlip Spice 92, Grapefruit Soda	Sparkling Italian Orange Soda Made with Gargano IGP Oranges
<b>LA GIOIA</b> 10	<b>CHINOTTO, LURISIA</b> 6
Seedlip Grove, Seedlip Garden, Lemon, Ginger Beer, Orange Styled Cola	Sparkling Italian Soda Made with Fruit of the Myrtle-Leaved Orange Tree
<b>LIMONATA, LURISIA</b> 6	<b>MOLECOLA</b> 6
Sparkling Italian Lemonade Made with Three Kinds of Lemon Blossom	Original or Sugar-Free Torino Styled Cola

LE CUCINE di EATALY

# LA PIZZA & LA PASTA

E A T A L Y