

LA PIZZA & LA PASTA

ANTIPASTI

GRANDE PIATTO MISTO DI SALUMI E FORMAGGI | 29

Our Chef's selection of artisanal cheeses and cured meats from our market counter
At Salumi e Formaggi, we source more than 400 varieties of high quality cheeses and cured meats from Italy and Canada

MISTICANZA ALLA ROMANA | 13

Mixed Greens and Herb Salad, Hazelnuts, Radish, Green Beans, Pecorino Romano DOP, Prosecco Vinaigrette

TRICOLORE | 9

Radicchio, Endive, Arugula, Shaved Parmigiano Reggiano, Balsamic Vinaigrette

CROSTONE CON CAPONATA | 9

Whipped Ricotta, Sweet and Sour Eggplant, Pine Nuts, Grilled Housemade Sourdough Bread

OLIVE MARINATE | 8

House Marinated Assorted Italian Olives, Extra Virgin Olive Oil, Citrus, Chili, Laurel

BARBABIETOLE | 12

Roasted Beets, Red Wine Agrodolce, Ricotta, Arugula, Hazelnuts

PIZZA NAPOLETANA

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

MARINARA TSG | 13

San Marzano Tomato Sauce, Garlic, Oregano, Extra Virgin Olive Oil

MARGHERITA VERACE TSG | 16

San Marzano Tomato Sauce, Buffalo Mozzarella, Fresh Basil, Extra Virgin Olive Oil

QUATTRO FORMAGGI | 17

Mozzarella, Gorgonzola Dolce, Parmigiano Reggiano® DOP, Pecorino Romano

GENOVESE | 22

Housemade Basil Pesto, Cherry Tomatoes, Buffalo Mozzarella

FRUFRU | 24

3 Neapolitan-Style Pizze in 1:
1/3 Genovese, 1/3 Margherita Verace TSG,
and 1/3 Quattro Formaggi

SALSICCIOTTA | 19

San Marzano Tomato Sauce, Mozzarella, Mushroom, Sweet Italian Sausage, Thyme

SUPPLÌ AL TELEFONO | 8

Lightly Fried Tomato Risotto Balls, Basil, Housemade Mozzarella, Parmigiano Reggiano® DOP

FRITTO MISTO DI MARE | 29

Polenta Crusted Gulf Shrimp, Calamari, Market Fish, Summer Vegetables, Pesto Calabrese

BURRATA | 18

Cow's Milk Burrata from Bella Casara, Extra Virgin Olive Oil, Sea Salt

MOZZARELLA E PROSCIUTTO DI PARMA | 19

Housemade Mozzarella, Prosciutto di San Daniele DOP Aged 18 Months, Extra Virgin Olive Oil, Sea Salt

HOUSEMADE FIOR DI LATTE MOZZARELLA | 12

Hand-Pulled in House, in Collaboration with Quality Cheese from Ontario
Add Heirloom Tomato +5
Add Basil Pesto +3

CAPRICCIOSA | 21

San Marzano Tomato Sauce, Mozzarella, Mushroom, Gaeta Black Olive, Rovagnati Granbiscotto Ham, Artichoke

MASSESE | 17

San Marzano Tomato Sauce, Mozzarella, Ferrarini Spicy Salami

BUFALOTTA | 25

Cherry Tomato, Mozzarella di Bufala from Campania, Prosciutto di Parma DOP, Arugula, Shaved Grana Padano DOP, Fresh Basil

LEGGERA PIZZA DOUGH + 5

Made from a blend of corn, rice and buckwheat flours
While the flour is gluten-free, our environment is not, meaning trace amounts of gluten may be present. *Not certified for celiac disease.*



ROSSOPOMODORO
cucina e pizzeria napoletana

PASTA

Pasta Secca · Afeltra pasta made in Gragnano, Napoli; Served al dente

LO SPAGHETTO AL POMODORO | 14

Afeltra Spaghetti, Così Com'è Datterino Tomatoes, Extra Virgin Olive Oil, Sea Salt, Basil

Add Mozzarella di Bufala Campania DOP +9

SPAGHETTI CACIO E PEPE | 15

Afeltra Spaghetti, Pecorino Romano Zerto, Black Pepper

RIGATONI ALL'AMATRICIANA | 18

Afeltra Rigatoni, Mutti Tomato, Salumificio San Carlo Guanciale, Pecorino Romano DOP

PENNE ALLA NORMA | 16

Afeltra Penne Rigate, Tomato and Eggplant Sugo, Ricotta Salata, Basil

FUSILLI GIGANTI CON SUGO DI MARE | 29

Afeltra Corkscrew-Shaped Pasta, Rhode Island Squid, Wild Gulf Shrimp, Salt Spring Island Mussels, Mutti Tomato, White Wine, Extra Virgin Olive Oil

Pasta Fresca · Made at our fresh pasta counter daily

TAGLIATELLE ALLA BOLOGNESE | 21

Thin, Ribbon-shaped Housemade Pasta, Beef and Pork Ragù, Mutti Tomato, Parmigiano Reggiano® DOP

AGNOLOTTI DEL PLIN BRASATO | 23

Piemontese-Style Pork and Veal Filled Pasta, Parmigiano Reggiano® DOP, Local Ontario Ramp Butter

MACCHERONI ALLA CHITTARA ALL'ASTICE | 39

Housemade Spaghetti, Nova Scotia Lobster, Local Ontario Heirloom Tomatoes, Basil

QUADRATI DI RICOTTA E SPINACI | 17

Housemade Spinach and Ricotta Filled Ravioli, Lemon Butter, Toasted Pistachio

RAVIOLI DI PERE CON GORGONZOLA | 19

Housemade Ontario Pear and Pecorino Romano DOP Filled Ravioli, Gorgonzola Piccante DOP, Toasted Walnut

DOLCE

TIRAMISÙ | 8

Italian "Pick-Me-Up" Made with Mascarpone Cream, Ladyfingers Dipped in Espresso, Cocoa Powder

CLASSIC CANNOLI | 10

Housemade Cannoli Shells with Sweet Cow's Milk Ricotta Filling
+ Add-Ons: Crushed Pistachio or Chocolate +2

A Little About Eataly's LO SPAGHETTO AL POMODORO

If there's one dish – just one dish – that represents Italy, it's probably lo spaghetti al pomodoro.

With five simple ingredients, this classic is a time-honored tradition renowned throughout the entire peninsula and beyond.

Try it here and shop the ingredients in our market.

1 Afeltra Spaghetti di Gragnano IGP



Bronze-Extruded pasta



From Gragnano, Campania



2 Così Com'è Whole Red Datterino Tomatoes

Unpeeled for texture



Uncooked for freshness

Così Com'è

3 Monocultivar Taggiasca Extra Virgin Olive Oil

From Liguria



4 Fresh Basil

Always local



5 Sicilian Sea Salt

by Il Mercante di Spezie



"It's difficult to be simple."

 Vegetarian  Vegan  Gluten Friendly

Eataly Toronto | 09.15.2020

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.

VINI *By the Glass and Bottle*

SPUMANTI *Sparkling* ————— Glass^(5oz) | Bottle

Prosecco NV Ronco Belvedere Veneto Glera	13 52
Lambrusco NV Ronco Belvedere Emilia Romagna Lambrusco Marani	14 56

BIANCO *White* ————— Glass^(5oz) | Bottle

Pinot Grigio 2018 Matto Veneto	13 52
Grillo 2017 La Zolla Sicilia	15 60
Veneto Bianco 2018  Domini del Leone Veneto Pinot Grigio, Glera, Chardonnay	15 60
Verdicchio di Matelica 2018  Fontezoppa Marche	16 64
Gavi di Gavi 2018  Fontanafredda Piemonte Cortese	18 72

ROSATO *Rosé* ————— Glass^(5oz) | Bottle

Langhe Rosato 'Solrose'  Fontanafredda Piemonte	18 72
Pinot Grigio 'Ramato' 2018 Le Vigne di Zamo Friuli-Venezia Giulia	21 84

ROSSO *Red* ————— Glass^(5oz) | Bottle

Valpolicella 2018 Delibori Veneto	15 60
Venezia Merlot IGT 2017 La Zolla Veneto	15 60
Irpinia Aglianico 'Rubrato' 2017  Feudi di San Gregorio Campania	17 68
Chianti 'Mama' 2018 Certosa di Belriguardo Toscana	21 84
Primitivo 2018 Torrae del Sale Puglia	14 56

VINI IN BOTTIGLIA *By the Bottle*

SPUMANTI *Sparkling*

Spumante Rosato NV Flor Veneto Glera, Pinot Noir	60
Bollicine di Prosecco NV Serafini e Vidotto Veneto Glera	78

Trento DOC 'Metodo Classico' Brut NV  Ferrari Trentino-Alto Adige Chardonnay	88
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Franciacorta 'Cuvee Prestige' NV  Ca' del Bosco Lombardia	144
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BIANCO *White*

Terre Siciliane IGT Chardonnay 2018 Santa Vittoria Sicilia 18813	60
Falerio 'Oris' 2019  Ciu Ciu Marche 23805	60
Pinot Grigio 'Dolomiti' 2017  Alois Lageder Trentino-Alto Adige 16801	65

Soave Classico 'Otto' 2018  Pra Veneto 15804	70
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Trentino Bianco 'Pietragrande' 2018  Tenute Lunelli Trentino-Alto Adige 16804	72
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Zamo Bianco IGT 2018 Le Vigne di Zamo Friuli-Venezia Giulia 14807	72
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Trebbiano d'Abruzzo 2018  Marchese Migliorati Abruzzo 26805	75
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Sauvignon 2018 Scarbolo Friuli-Venezia Giulia 14805	76
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Langhe Riesling 'Era Ora' 2018  Borgogno Piemonte 11803	82
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Langhe Chardonnay 'Ampelio' 2016  Fontanafredda Piemonte 11804	90
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Vermentino Colli di Luni 'Etichetta Nera' 2016  Cantine Lunae Liguria 22801	98
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Fiano Paestum 'Kratos' 2017  Luigi Maffini Campania 24804	105
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ROSATO *Rosé*

Cerasuolo d'Abruzzo 2018  Marchesi Migliorati Abruzzo 26802	65
Refosco Rosato 2018 Bastianich Friuli-Venezia Giulia 14810	72

ROSSO *Red*

Cannonau di Sardegna 'Costera' 2017 Argiolas Sardegna 19001	64
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Langhe Rosso 'Eremo' 2016  Fontanafredda Piemonte 10312	68
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Rosso Nero di Troia IGT 2017  Antica Enotria Puglia 28002	60
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Toscana IGT 'Achille' 2016  Bindi Sergardi Toscana 13008	72
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Cabernet Sauvignon 'I Perazzi' 2016 La Mozza Toscana 13501	76
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Barbera d'Alba 2018  Borgogno Piemonte 10701	80
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Chianti Classico 2016  Castello di Volpaia Toscana 12513	80
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Pinot Nero 2018 Colterenzio Trentino-Alto Adige 16001	82
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Rosso di Montalcino 2017 Altesino Toscana 12305	82
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Al Passo IGT 2014  Tolaini Toscana 13006	85
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Montepulciano d'Abruzzo 2018  Marchesi Migliorati Abruzzo 26003	88
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Barolo 2016  Fontanafredda Piemonte 10008	90
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Irpinia Aglianico 2017  Fonzone Campania 24001	92
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BIRRA

BIRROTECA



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.

IN BOTTIGLIA *Bottled*

Italian Pilsner Bionda Birroteca Toronto	9/355ml
Italian Pale Ale Lupo Birroteca Toronto	9/355ml
Italian Dark Lagered Ale Le Volpe Birroteca Toronto	9/355ml
Italian Wheat Ale Grano Birroteca Toronto	9/355ml
Birra Nazionale Birra Baladin Blonde Ale Piemonte	12/330ml

COCKTAILS

Aperol Spritz Aperol, Prosecco, Soda Water, Orange	16
Negroni Tanqueray Gin, Campari, Vermouth Rosso, Orange	15
Sbagliato Rosa Campari, Cocchi Rosa Aperitivo, Flor Spumante Rosato, Orange	16
Cynar Spritz Cynar, Prosecco, Soda Water, Honey, Ginger, Mint	15
Senza Pensieri Tanqueray Gin, Ramazzotti Rosato Aperitivo, Montanaro Vermouth Bianco, Lemon	16

MOCKTAILS

Doppiozero Spritz Festivo Portofino Italian Bitter, Lemon, Soda	9
Ananas Mule Pineapple, Lime, Ginger Beer	9

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.



This menu is a 1-time use menu that has been printed on recycled paper using 100% recycled fiber.