

LA PIZZA & LA PASTA

ANTIPASTI

MISTICANZA ALLA ROMANA | 12 
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 | 7 
Olive Oil Whipped Ricotta, Lemon Zest, Black Pepper, Grilled Housemade Sourdough Bread

OLIVE MARINATE | 8 
House Marinated Assorted Italian Olives, Extra Virgin Olive Oil, Citrus, Chili, Laurel

MOZZARELLA E PROSCIUTTO DI PARMA | 19
Housemade Mozzarella, Ferrarini Prosciutto di Parma DOP, Extra Virgin Olive Oil, Sea Salt

BURRATA | 18 
Cow's Milk Burrata from Bella Casara, Extra Virgin Olive Oil, Sea Salt

GRANDE PIATTO MISTO DI SALUMI E FORMAGGI | 29
Chefs Selection of Italian Cured Meats and Cheeses
Add Housemade Mozzarella +7

BARBABIETOLE | 9 
Roasted Beets, Red Wine Agrodolce, Ricotta, Arugula, Hazelnuts

SUPLÌ AL TELEFONO | 8 
Lightly Fried Tomato Risotto Balls, Basil, Housemade Mozzarella, Parmigiano Reggiano® DOP


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

CAPRICCIOSA | 21
San Marzano Tomato Sauce, Buffalo Mozzarella, Mushroom, Gaeta Black Olive, Rovagnati Granbiscotto Ham, Artichoke

MASSESE | 17
San Marzano Tomato Sauce, Buffalo Mozzarella, Ferrarini Spicy Salami

SALSICCIOTTA | 19
San Marzano Tomato Sauce, Buffalo Mozzarella, Mushroom, Sweet Italian Sausage, Thyme

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

ELICHE 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

SCIALLATIELLI ALL'ARAGOSTA | 39
Traditional Fresh Pasta of Campania, Nova Scotia Lobster, Mutti Tomato Sauce, Basil

QUADRATI DI RICOTTA E SPINACI | 17 
Housemade Spinach and Ricotta Filled Ravioli, Lemon Butter, Toasted Pistachio

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.

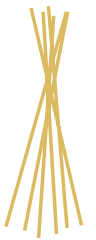
1 Afeltra Spaghetti di Gragnano IGP



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."

VINI *By the Glass and Bottle*

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

Prosecco NV 13 | 52
Ronco Belvedere | Veneto
Glera

Lambrusco NV 14 | 56
Ronco Belvedere | Emilia Romagna
Lambrusco Marani

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

Pinot Grigio 2018 13 | 52
Matto | Veneto

Grillo 2017 15 | 60
La Zolla | Sicilia

Veneto Bianco 2018  15 | 60
Domini del Leone | Veneto
Pinot Grigio, Glera, Chardonnay

Verdicchio di Matelica 2018  16 | 64
Fontezoppa | Marche

Gavi di Gavi 2018  18 | 72
Fontanafredda | Piemonte
Cortese

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

Langhe Rosato 'Solrose' 18 | 72
Fontanafredda | Piemonte

Pinot Grigio 'Ramato' 2018 21 | 84
Le Vigne di Zamo | Friuli-Venezia Giulia

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

Valpolicella 2018 15 | 60
Delibori | Veneto

Venezia Merlot IGT 2017 15 | 60
La Zolla | Veneto

Irpinia Aglianico 'Rubrato' 2017 17 | 68
Feudi di San Gregorio | Campania

Chianti 'Mama' 2018  21 | 84
Certosa di Belriguardo | Toscana

Primitivo 2018 14 | 56
Torrae del Sale | Puglia

VINI IN BOTTIGLIA *By the Bottle*

SPUMANTI *Sparkling*

Spumante Rosato NV 60
Flor | Veneto
Glera, Pinot Noir

Bollicine di Prosecco NV 78
Serafini e Vidotto | Veneto
Glera

Trento DOC 'Metodo Classico' Brut NV  88
Ferrari | Trentino-Alto Adige
Chardonnay

Franciacorta 'Cuvee Prestige' NV  144
Ca' del Bosco | Lombardia

BIANCO *White*

Terre Siciliane IGT Chardonnay 2018 60
Santa Vittoria | Sicilia | 18813

Falerio 'Oris' 2019   60
Ciu Ciu | Marche | 23805

Pinot Grigio 'Dolomiti' 2017    65
Alois Lageder | Trentino-Alto Adige | 16801

Soave Classico 'Otto' 2018  70
Pra | Veneto | 15804

Trentino Bianco 'Pietragrande' 2018  72
Tenute Lunelli | Trentino-Alto Adige | 16804

Zamo Bianco IGT 2018 72
Le Vigne di Zamo | Friuli-Venezia Giulia | 14807

Trebbiano d'Abruzzo 2018  75
Marchese Migliorati | Abruzzo | 26805

Sauvignon 2018 76
Scarbolo | Friuli-Venezia Giulia | 14805

Langhe Riesling 'Era Ora' 2018  82
Borgogno | Piemonte | 11803

Langhe Chardonnay 'Ampelio' 2016  90
Fontanafredda | Piemonte | 11804

Vermentino Colli di Luni 'Etichetta Nera' 2016 98
Cantine Lunae | Liguria | 22801 

Fiano Paestum 'Kratos' 2017  105
Luigi Maffini | Campania | 24804

ROSATO *Rosé*

Cerasuolo d'Abruzzo 2018  65
Marchesi Migliorati | Abruzzo | 26802

Refosco Rosato 2018 72
Bastianich | Friuli-Venezia Giulia | 14810

ROSSO *Red*

Cannonau di Sardegna 'Costera' 2017 64
Argiolas | Sardegna | 19001

Langhe Rosso 'Eremo' 2016  68
Fontanafredda | Piemonte | 10312

Rosso Nero di Troia IGT 2017   68
Antica Enotria | Puglia | 28002

Toscana IGT 'Achille' 2016  72
Bindi Sergardi | Toscana | 13008


Cabernet Sauvignon 'I Perazzi' 2016 76
La Mozza | Toscana | 13501

Barbera d'Alba 2018  80
Borgogno | Piemonte | 10701


Chianti Classico 2016  80
Castello di Volpaia | Toscana | 12513

Pinot Nero 2018 82
Colterenzio | Trentino-Alto Adige | 16001

Rosso di Montalcino 2017 82
Altesino | Toscana | 12305

Al Passo IGT 2014  85
Tolaini | Toscana | 13006

Montepulciano d'Abruzzo 2018  88
Marchesi Migliorati | Abruzzo | 26003

Barolo 2018  90
Fontanafredda | Piemonte | 10008

Irpinia Aglianico 2017  92
Fonzone | Campania | 24001

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 9/355ml
 Birroteca | Toronto

Italian Pale Ale | Lupo 9/355ml
 Birroteca | Toronto

Italian Dark Lagered Ale | Le Volpe 9/355ml
 Birroteca | Toronto

Italian Wheat Ale | Grano 9/355ml
 Birroteca | Toronto

COCKTAILS

Aperol Spritz 16
 Aperol, Prosecco, Soda Water, Orange

Negroni 15
 Tanqueray Gin, Campari, Vermouth Rosso, Orange

Sbagliato Rosa 16
 Campari, Cocchi Rosa Aperitivo, Flor Spumante Rosato, Orange

Cynar Spritz 15
 Cynar, Prosecco, Soda Water, Honey, Ginger, Mint

Senza Pensieri 16
 Tanqueray Gin, Ramazzotti Rosato Aperitivo, Montanaro Vermouth Bianco, Lemon

MOCKTAILS

Doppiozero Spritz 9
 Festivo Portofino Italian Bitter, Lemon, Soda

Ananas Mule 9
 Pineapple, Lime, Ginger Beer

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.