



FALL HOLIDAY

STARTERS AND SIDES

SALUMI AND FORMAGGI PLATTERS

IL TAGLIERE DI PROSCIUTTO | 105.00

Curated by our expert mongers, this platter features a selection of Italian Prosciutto accompanied by fruit, and olives. The resulting spread is perfect for groups of 6-8 people.

IL TAGLIERE DI PROSCIUTTO GRANDE | 125.00

Curated by our expert mongers, this platter features a selection of Italian Prosciutto accompanied by bread, breadsticks, fruit, mostarda and olives. The resulting spread is perfect for larger groups, serving 10-12 people.

BEST OF EATALY | 125.00

For a truly authentic Italian experience, this salumi e formaggi platter has been curated using only the highest quality and most prestigious Italian ingredients. Perfect for larger groups, serving 10-12 people.

GRANDE TAGLIERE | 165.00

Curated by our expert mongers, this platter features a selection of cheeses and cured meats, accompanied by fruit, bread and olives. The resulting spread is perfect for larger gatherings, serving 10-12 people.

IL PESCE FROM DIANA'S SEAFOOD

Just like Nando Fiorentini, our pescivendolo (fishmonger) in Torino, the fishmongers at Eataly Toronto do not sleep until they find the finest seafood. We've partnered with local and beloved seafood supplier Diana's Seafood to offer exceptional, fresh seafood.



OCEAN WISE SHRIMP PLATTER | 49.90

1.5lb of sustainably-raised black tiger shrimp from pristine mangrove forests. Comes on a board with Diana's housemade cocktail sauce and lemon wedges.

CURED SALMON PLATTER | 79.90

A selection of smoked and house-cured salmon ready to display. Comes on a board with Diana's housemade Citrus Smoked Trout Dip, capers and lemon wedges.

SEAFOOD DREAMER | 299.90

For the ultimate seafood fan. Indulge in the fresh offerings of the sea! Includes 4 Cooked Jumbo Octopus Tentacles, 2lb Mangrove Raised Black Tiger Shrimp, 2lb King Crab Legs, 2 Whole Cracked Lobsters, 24 Assorted Oysters

HOUSEMADE FRESH PASTA

GNOCCHI DI PATATE

| 4.40/100g
Housemade Potato Gnocchi

GNOCCHI AGLI SPINACI

| 4.40/100g
Housemade Potato Gnocchi with Spinach

AGNOLOTTI DEL PLIN AL

TARTUFO NERO | 6.40/100g
Housemade Black Truffle & Ricotta Agnolotti

RAVIOLI CON FIORI

DI ZUCCA | 4.40/100g
Housemade Butternut Squash Ravioli



HOLIDAY TURKEY

ALL MEATS LISTED BELOW ARE UNCOOKED



MADE IN EATALY



FROM VG MEATS

HERITAGE, PASTURE-RAISED TURKEY | 17.38/kg

VG Meats is a family-owned company that has been raising high quality meat since the 1970s, with farms found in Norfolk County, Ontario. These large white turkeys are raised on grass pastures that are growing in regenerating soils, fresh air and sunlight. The birds spend their days foraging and also have access to free choice, non-GMO feed.

TURKEY SIZE GUIDE

To help guide you as you plan your dinner, our butchers at La Macelleria recommend 0.5kg per person.

SIZE	KG
Small	5 to 7
Medium	7 to 9
Large	9 to 11



MORE FROM OUR BUTCHER COUNTER

At La Macelleria, our butchers have curated a selection of high-quality meats from small-scale farms from across Canada. Antibiotic and hormone-free, the animals are humanely raised with premium diets.

WHOLE KING COLE DUCK | 21.79/kg
King Cole

WHOLE ORGANIC CHICKEN | 12.90/kg
Woodward

FRESH BONE-IN RIB ROAST | 70.90/kg
VG Meat's

PORCHETTA | 43.78/kg
Housemade using pork from Linton Pasture Pork

30 DAY DRY-AGED PRIME RIB ROAST | 131.90/kg
PEI Co-op Family Farms

TENDERLOIN ROAST | 104.90/kg
PEI Co-op Family Farms

LAMB LEG ROAST | 39.38/kg
Beverly Creek Farms

All dishes Made in Eataly are served cold with reheat instructions included.

SUGO DI TACCHINO | 13.90
Roasted Turkey Gravy

PATATE DOLCE ARROSTO | 18.90
Roasted Round Plains Plantation Sweet Potatoes, Maple Agrodolce

GNOCCHI AL POMODORO | 23.90
Housemade Potato Gnocchi, Così Com'è Datterino Cherry Tomatoes, Basil, Extra Virgin Olive Oil

PUREA DI PATATE | 23.90
Whipped Yukon Gold Potato, Cow's Creamery Butter

STUFFING | 26.90
Traditional Stuffing made with House-baked Bread, Sage, Soffritto and Local Sausage

CAROTA E PISTACCHIO | 38.90
Roasted Carrots, Housemade Pistachio Pesto

CAVOLETTI DI BRUXELLES CON PANCETTA | 39.90
Sweet and Sour Roasted Brussel Sprouts with Crispy Salumi

INSALATA MISTICANZA | 39.90
Mixed Greens Salad, Shaved Radish, Hazelnuts, Pecorino Romano DOP with Prosecco Vinaigrette

SPINACH CANNELLONI | 45.90
Fresh Pasta with Spinach and Ricotta Filling, Tomato Sauce and Besciamella

LASAGNE EMILIANA | 54.90
Lasagne Emiliana, Béchamel, Ragù alla Bolognese, Tomato Sauce

INSALATA "CESAR" CON POLLO | 55.90
Romaine Lettuce Salad, Rotisserie Chicken, Focaccia Croutons, Parmigiano Reggiano® DOP with Pecorino Dressing





RAISE A GLASS

Raise a glass to your fall feast with our selection of more than 200 Italian wines, as well as local craft beer from our in-house brewing partner, Birroteca by Indie Ale House.

OUR WINE PICKS

TRENTO DOC METODO CLASSICO
'PERLE' 2013 | 62.90

Ferrari | Trentino-Alto Adige

The palate registers yellow apple, dried pineapple, orange zest and walnut, all accompanied by really fine bubbles that make this truly enjoyable to drink with anything.



VERNACCIADI DI SAN
GIMIGNANO | 32.90

San Quirico | Toscana

This clean, crisp, elegant wine is fresh with notes of white flowers and tart stone fruit.



BRUNELLO DI MONTALCINO
2016 | 107.90

Collemattoni | Toscana

This certified organic, flagship Brunello di Montalcino is elegant with great ageing potential.



CHIANTI CLASSICO 'OLINTO'
2019 | 39.90

Fabbri | Toscana

This Chianti comes from highest hills in Chianti. It's light and fresh - a bright, red cherry fruit with hints of tobacco.



PICKS FROM BIRROTECA

BIONDA | 3.75/473ml

An exclusive to Birroteca, this Italian-style Pilsner is a traditional, easy-drinking beer that will pair perfectly with your Thanksgiving spread.



INSTIGATOR | 3.50/473ml

This flagship West Coast-style IPA from Indie Alehouse is clean and bitter with strong aromas of pine and citrus. Lots of hops for the IPA lover.



*Must be accompanied by a purchase of a food item.

BAKED FRESH DAILY

BAKERY

LARGE RUSTIC LOAF | 9.90

The largest format of our most popular loaf. Made with organic Italian flour.

FOCACCIA TONDA CACIO E PEPE | 13.90

Housemade focaccia Genovese, topped with Parmigiano Reggiano® DOP, Pecorino Romano DOP, Black Pepper

FOCACCIA TONDA PATATE ROSMARINO | 15.90

Housemade focaccia Genovese with rosemary, thinly sliced Yukon Gold potatoes, housemade mozzarella, and provolone

PASTRY

CANNOLI KITS | 18.90 (4pcs) or 56.90 (12pcs)

Everything you need to fill your own cannoli at home! Kit includes cannoli shells, cow's milk ricotta filling in a piping bag plus chopped chocolate and pistachio nuts.

2-PINT GELATO | 31.90

The perfect dessert pairing - select up to 3 flavours per container!

TIRAMISÙ DELLA NONNA | 34.90

Serves approximately 9 people. Made with ladyfingers, espresso, and mascarpone cream, this traditional tiramisù.

TORTA MILLEFOGLIE GIANDUJA | 36.90

Flaky "Napoleon" puff pastry layered with gianduja pastry cream, frosted with chantilly cream, and finished with crushed hazelnuts and gianduja.

SETTE VELE | 42.90

Seven Layers of chocolate mousse, hazelnut bavarian cream, chocolate crunch, cake, and glaze.

PASTRY COUNTER PASTICCINI | 42.90 (24pcs)

Literally translating to "small pastries," these housemade, bite-sized desserts are perfect for festive gatherings.



PRE-ORDER
A TURKEY

At Eataly, we give thanks every day for bountiful harvests and fresh, fair ingredients. We believe the best way to celebrate La Festa del Ringraziamento is a high-quality meal shared with family and friends. Find all your Thanksgiving must-haves to prepare a holiday feast, from responsibly-raised Ontario heritage turkeys to our curated boards of Italian cheeses and cured meats, to our fresh, housemade pastries baked at La Pasticceria.

EATALY

Manulife Centre

55 Bloor Street West, Toronto, ON M4W 1A6, Canada

HOW TO ORDER

To place your order, contact our Guest Relations team at (437) 374-0250 or email guestrelationstor@eataly.com. You can also stop by the Guest Relations desk in our store.

All pre-orders or cancellations must be made 72 hours prior to your pick up time.

Please inform us of any allergies or dietary restrictions.

For further information about allergens handled at Eataly, please inquire.