

\$26* TWO-COURSE MENU

**starting price, per person*

ANTIPASTI

choose one

SUPPLÌ

*Crispy Arboria Rice Ball, Mutti Tomato, 14 Month Agriform
Parmigiano Reggiano® DOP, Housemade Mozzarella*

INSALATINA DI RUCOLA

*Arugula, Lemon, Olitalia Extra Virgin Olive Oil,
Parmigiano Reggiano® DOP*

BOCCONCINI DI MOZZARELLA

*Housemade Mozzarella, Basil and Pine Nut Pesto,
Cherry Tomatoes, Sea Salt*

SALUMI E FOCACCIA +\$6

Chef's selection of Salumi with Housemade Focaccia and Giardiniera

PRIMI

choose one

PIZZA AL PADELLINO SALSICCIA E OLIVE

*Eataly Macelleria's Housemade Fennel Sausage, Mutti Tomato, Taggiasca
Olives, Housemade Mozzarella, Provolone Piccante*

GNOCCHI ALLA BOLOGNESE

*Housemade Potato Gnocchi, Pork and Beef Ragù, 18 Month Parmigiano
Reggiano® DOP*

CASARECCE CON PESTO TRAPANESE

*Housemade Bronze Extruded Casarecce, Cherry Tomato and Almond
Pesto, Basil, Pecorino Romano DOP*

PANINO CON POLLO FRITTO +\$8

*Breaded and Fried Milanese Style Chicken Thigh, Pesto Calabrese,
Cow's Creamery Blue Moo Cheese, Gem Lettuce, Red Onion on a
Housemade Bun. Served with Potato Chips*

EAT ALY