

\$31*

TWO -
COURSE
MENU

**starting price, per person*

ANTIPASTI

choose one

BARBABIETOLE

*Marinated Beets, Red Wine Agrodolce, Whipped Ricotta, Arugula,
Pistachio, Fresh Herbs*

CARNE CRUDA

*Raw PEI Beef Eye Round, ROI Carte Noir Extra Virgin Olive Oil, Caper
Aioli, Crostini, Sea Salt*

ARANCINI DI FUNGHI

*Lightly Fried Risotto Balls, Roasted Mushrooms, Fontina, Parmigiano
Reggiano® DOP*

BURRATA +\$6

*Housemade Burrata, Smoked Grape Compote, Mint,
Grilled Rustic Bread*

CRUDO DI TONNO +\$8

Yellowfin Tuna, Caper, Basil, Lemon, Baguette Crostini

PRIMI

choose one

PIZZA AL PADELLINO SALSICCIA

*Eataly's Macelleria's Housemade Fennel Sausage, Mutti Tomato, Red
Onion, Bell Pepper, Provolone, Housemade Mozzarella*

RAVIOLI DI MANZO

*Housemade PEI Braised Brisket Filled Pasta, Stirling Creamery Butter,
Parmigiano Reggiano® DOP*

GNOCCHI CON COZZE

*Housemade Potato Gnocchi, PEI Mussels, White Wine, Rapini, Cose
Come Tomato, Chili Flake, Olitalia Extra Virgin Olive Oil*

CAPPELLACCI AL PROSCIUTTO +\$6

*Handmade Ferrarini 18 Month Aged Prosciutto Crudo Filled Pasta,
Parmigiano Reggiano, Stirling Creamery Butter, Saba*

PESCE ALLA GHIOTTA +\$9

*Market White Fish, Mutti Tomato, Red Onion, Taggiasca Olives,
Capers, Chili Flake*

EAT ALY

VINI BY THE BOTTLE

starting at

\$49

BIANCHI

white wines

SOAVE CLASSICO 2021 \$49

Delibori | Veneto

REMOLE BIANCO 2021 \$65

Frescobaldi | Toscana

PINOT GRIGIO 2021 \$65

Tenimenti Civa | Friuli-Venezia Giulia

SAUVIGNON BLANC 2021 \$70

Bastianich | Friuli-Venezia Giulia

ROSSI

red wines

PRIMITIVO 'INTRIGO' 2021 \$49

Piantaferro | Puglia

CABERNET SAUVIGNON 2021 \$60

Tenimenti Civa | Friuli-Venezia Giulia

CHIANTI 2021 \$65

Castello di Querceto | Toscana

LANGHE ROSSO 'EREMO' 2021 \$85

Fontanafredda | Piemonte

FOR MORE BEVERAGE OPTIONS,
SEE OUR MAIN MENU