


## ANTIPASTI

- FOCACCIA**  5  
House made Focaccia, Fresh Rosemary, Olitalia Extra Virgin Olive Oil
- SUPPLÌ**  13  
Lightly Fried Risotto Balls, Mutti Tomato, Parmigiano Reggiano® DOP, Housemade Mozzarella
- INSALATINA DI RUCOLA**  14  
Arugula, Shaved Parmigiano Reggiano® DOP, Lemon Juice, Olitalia Extra Virgin Olive Oil
- BARBABIETOLE**  15  
Roasted Beets, Red Wine Agrodolce, Ricotta, Arugula, Hazelnuts
- MISTICANZA ALLA ROMANA**  15  
Mixed Greens and Herb Salad, Hazelnuts, Radish, Green Beans, Pecorino Romano DOP, Prosecco Vinaigrette
- 
- Bruschetta Con Ricotta, Noci, e Miele di Tartufo**  17  
Housemade Otto Tondo Bread, Bella Casara Ricotta, Truffle Honey, Walnuts, Extra Virgin Olive Oil
- 
- POLPETTE** 19  
Braised Linton Pasture Pork and PEI Beef Brisket Meatballs, Housemade Mutti Tomato Sauce, Pecorino Romano DOP

**BURRATA**  21  
Housemade Burrata, Sun Dried Tomatoes, Basil and Pine Nut Pesto, Olitalia Extra Virgin Olive Oil, Sea Salt

**CARPACCIO DI MANZO** 21  
PEI Beef Eye of Round, ROI Extra Virgin Olive Oil, Sea Salt, Parmigiano Reggiano® DOP, Arugula

**MOZZARELLA E PROSCIUTTO** 25  
Housemade Mozzarella, 18 Month Ferrarini Prosciutto di Parma

**GAMBERI E VERDURE FRITTE** 33  
Lightly Fried Pink Shrimp, Seasonal Vegetables, Sea Salt, Lemon

**GRANDE PIATTO MISTO DI SALUMI E FORMAGGI** 34  
Chef's Choice of Artisanal Cheeses and Cured Meats



A true Italian masterpiece, Parmigiano Reggiano® DOP is a category all of its own. At Eataly, we only use authentic Parmigiano Reggiano® DOP, made in Emilia-Romagna with raw, unpasteurized milk from local cows, according to traditional & artisanal methods.



Enjoy complimentary Balsamic Vinegar of Modena IGP from Ponti on request. Made in Vignola using must from Emilia Romagna grapes, Ponti's Balsamic Vinegar of Modena IGP is slowly matured in wood casks to impart distinctive scents and flavours. Pick up a bottle in our marketplace!

 Vegetarian  Vegan  Gluten Friendly

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.

## PASTA

### PASTA SECCA

Afeltra pasta made in Gragnano, Napoli; served al dente

- LO SPAGHETTO AL POMODORO**  18  
Afeltra Spaghetti, Così Com'è Datterino Tomatoes, Extra Virgin Olive Oil, Sea Salt, Basil  
ADD Mozzarella Fior Di Latte Della Casa +7
- BUCATINI CACIO E PEPE**  22  
Afeltra Bucatini, Pecorino Romano Zerto, Black Pepper
- RIGATONI ALL'AMATRICIANA** 24  
Afeltra Rigatoni, Mutti Tomato, Salumificio San Carlo Guanciale, Pecorino Romano DOP
- ZITI ALLA GENOVESE** 28  
Afeltra Ziti, Slow-cooked PEI Beef and Caramelized Onion Ragù, Parmigiano Reggiano® DOP
- LINGUINE CON SUGO DI MARE** 34  
Afeltra Linguine, Pink Shrimp, PEI Mussels, Calamari, Lobster Brodo, Tomato, Parsley, Extra Virgin Olive Oil

### PASTA FRESCA

Housemade at our fresh pasta counter daily

- QUADRATI DI RICOTTA E SPINACI**  21  
Housemade Spinach and Ricotta Filled Ravioli, Housemade Mutti Tomato Sauce, Basil, Parmigiano Reggiano® DOP
- TAGLIATELLE ALLA BOLOGNESE** 26  
Thin, Ribbon-shaped Housemade Pasta, Beef and Pork Ragù, Mutti Tomato, Parmigiano Reggiano® DOP
- RAVIOLI AL PROSCIUTTO** 27  
Housemade Prosciutto-Filled Pasta, Stirling Creamery Butter, Saba, Parmigiano Reggiano® DOP
- TAGLIATELLE ALLA NORCINA** 29  
Thin, Ribbon Shaped Housemade Pasta, Sweet Sausage, Porcini Mushroom Ragù, Parmigiano Reggiano® DOP Crema, Truffle Butter
- 
- Agnolotti del Plin al Brasato** 29  
Piemontese-Style Pork and Veal Filled Pasta, Urbani Black Truffle Butter, Parmigiano Reggiano® DOP



Made according to a centuries-old recipe in the Po River Valley in Northern Italy, Grana Padano DOP is a staple in Italian cuisine. Every wheel is made with semi-skimmed, unpasteurized milk from cows raised in the specific geographic area with a controlled diet of fresh or stored forage and greens.



Since 1899, the Mutti family has selected only the highest quality tomatoes, picked at the very peak of ripeness, to create their remarkably fresh tasting products. Eataly is proud to use Mutti tomatoes in the creation of our pasta dishes.

## GNOCCHI

Housemade daily and paired with regional Italian sauces from North to South

- POMODORO E MOZZARELLA**  21  
Housemade Potato Gnocchi, Così Com'è Datterino Tomatoes, Chili Flake, ROI Extra Virgin Olive Oil, Basil, Housemade Fresh Mozzarella
- PESTO ALLA GENOVESE**  22  
Housemade Potato Gnocchi, Basil Pesto, Green Beans, Pecorino Romano DOP
- QUATTRO FORMAGGI**  24  
Housemade Potato Gnocchi, Gorgonzola Piccante DOP, Bitto, Toasted Walnuts, Mascarpone, Grana Padano DOP
- VERDI CON RAGÙ MODENESE** 27  
Housemade Spinach and Potato Gnocchi, Red Wine Braised Pork and Beef Ragù, Parmigiano Reggiano® DOP
- GNOCCHI CON RAGÙ DI CODA ALLA VACCINARA** 29  
Housemade Potato Gnocchi, Braised Oxtail, Mutti Tomato, Red Wine, Parmigiano Reggiano® DOP



## TRUFFLES

Foraged by Urbani Truffles in Umbria, Italia  
Add onto the dish of your choice.

### Black Winter Truffle Supplement 20/3g

Shaved tableside onto the dish of your choice.

Their earthy, robust flavour are reminiscent of the deep forests they grow in. These truffles are best enjoyed thinly shaved in their raw form as a finishing touch.

IN PARTNERSHIP WITH:



### LA SETTIMANA DELLA CUCINA ITALIANA NEL MONDO

Eataly has partnered up with the Embassy of Italy in Washington DC and IGA to help you expand your knowledge of authentic, centuries-old traditional Italian food and wine.

## PIZZA

### ROSSOPOMODORO

pizzera napoletana

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

- MARINARA**  16  
San Marzano Tomato Sauce, Garlic, Oregano and Extra Virgin Olive Oil
- MARGHERITA VERACE**  19  
San Marzano Tomato Sauce, Mozzarella, Fresh Basil and Extra Virgin Olive Oil  
ADD Prosciutto di Parma Rovagnati +9
- QUATTRO FORMAGGI**  20  
Mozzarella, Gorgonzola and Pecorino Romano DOP Cream, Parmigiano Reggiano® DOP  
ADD Prosciutto di Parma Rovagnati +9
- MASSESE** 21  
San Marzano Tomato Sauce, Mozzarella, Spicy Salame  
MAKE It A Ruota di Carro! +3
- SALSICCIOTTA** 22  
San Marzano Tomato Sauce, Mozzarella, Mushroom, Sweet Italian Sausage
- COTTO E FUNGHI** 23  
Mozzarella, Mushrooms, Rovagnati Gran Biscotto Prosciutto Cotto, Basil, Parmigiano Reggiano® DOP, Extra Virgin Olive Oil  
MAKE It A Ruota di Carro! +3
- CALZONE** 25  
Ricotta, Sweet Salame Napoli, Mozzarella, San Marzano Tomato sauce, Basil and Extra virgin Olive Oil
- CAPRICCIOSA** 25  
San Marzano Tomato Sauce, Mozzarella, Mushroom, Gaeta Olive, Gran Biscotto Prosciutto Cotto, Artichoke
- FRU FRU** 26  
1/3 Margherita, 1/3 Quattro Formaggi, and 1/3 Genovese  
ADD Prosciutto di Parma Rovagnati +9
- BURRATA PICCANTE** 27  
San Marzano Tomato Sauce, Fresh Burrata, Spicy Chili Flakes, Oregano, Basil
- BUFALOTTA** 28  
Cherry Tomato, Mozzarella, Prosciutto di Parma Rovagnati Aged 18 Months, Arugula, Shaved Grana Padano DOP, Fresh Basil
- SALUMIERE** 28  
San Marzano Tomato Sauce, Mozzarella, Sweet Italian Sausage, Spicy Salame, Gran Biscotto Prosciutto Cotto, Fresh Basil and Extra Virgin Olive Oil  
ADD Burrata +8

### "A RUOTA DI CARRO"

A Wider Crispier Neapolitan Pizza

Typically made only using the simple and classic ingredients, this crispy, thin style of pizza dated back to the 1500s is still found in some of the city's most revered pizzerie. The only rule? The pizza better extend over the border of your plate!

### LEGGERA PIZZA DOUGH +5

Gluten-friendly pizza dough. While this flour is gluten-free, our environment is not, meaning trace amounts of gluten may be present. Not certified for celiac disease.

## TRUFFLES

WHAT IS A BLACK WINTER TRUFFLE?

The **black winter truffle** is a tuber found in the wild forests of Italy. It grows near oak and hazel trees in the picturesque regions of Umbria and Piemonte. Among truffles, it's known for its earthy, robust flavours, and is available only during the short harvest season, from December to March.



CLIMATE & ENVIRONMENT

In recent years, rising temperatures have caused concern among the truffle hunters of Northern and Central Italy. The black winter truffle requires cool forests with dense old-growth trees. The longer, hotter summers disrupt the delicate balance of their woodland ecosystem and make them even more rare and unpredictable.

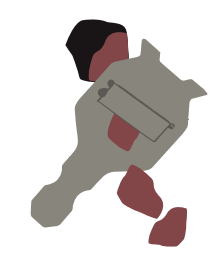
LAGOTTO ROMAGNOLO

This "water retriever" from Emilia-Romagna is one of several dog breeds typically used to sniff out truffles.



URBANI TRUFFLES: THE HUNTERS

Founded in 1850 in Umbria, Urbani is led by brothers Paolo and Bruno Urbani, direct descendants of the company founders. Urbani is unrivaled in distribution of the admired tuber and is trusted with more than 70% of European fresh truffle sales.



HOW TO EAT THEM  
Black winter truffles are best enjoyed thinly shaved in their raw form as a finishing touch over pasta, risotto, meat dishes, or used in a traditional sauce of warm olive oil, garlic, and pepper.



# VINI DALL'ENOTECA

SPUMANTI <i>Sparkling</i>	gl	½l	btl
Prosecco NV, Ronco Belvedere, Veneto ( <i>Glera</i> )	15	45	60
Lambrusco NV, Ronco Belvedere, Emilia-Romagna ( <i>Lambrusco Marani</i> )	15	45	60
Lambrusco NV, Willa, Emilia Romagna, 33052			\$70
Trento DOC 'Metodo Classico' NV, Ferrari, Trentino-Alto Adige • 33008			100
Spumante Rosato Pet Nat 2020, Colleformica, Lazio • 33039			105
Trento DOC Rosato NV, Ferrari, Trentino-Alto Adige • 33039			110

BIANCHI <i>Whites</i>	gl	½l	btl
Pinot Grigio 2020, Matto, Veneto	14	42	56
Pecorino 2021  , Umani Ronchi, Abruzzo	15	45	60
Falaghina del Sannio 'Janare' 2020, La Guardiense, Campania	17	51	68
Catarratto 'Kima' 2021, Possente, Sicilia	18	54	72
Chardonnay 'Bramito' 2019, Antinori Castello della Sala, Umbria	21	63	84
Falaghina 2021, Antica Enotria, Puglia • 28805			60
Garganega 2020, Garganuda, Soave, 15817			65
Grillo 2021, Possente, Sicilia • 18826			68
Etna Bianco 2021, Tornatore, Sicilia • 18807			75
Sauvignon Blanc 2021, Scarbolo, Friuli-Venezia Giulia • 14805			75
Greco di Tufo 2021, Feudi di San Gregorio, Campania • 24803			78
Vermentino di Gallura 2021, Piero Mancini, Sardegna • 19805			78
Turbiana 'Lugana' 2018, Ca Maiol, Lombardia • 21801			80
Trebbiano d'Abruzzo 2020, Tiberio, Abruzzo • 26804			80
Pigato 2019, Durin, Liguria • 29801			85
Trentino Bianco 'Pietragrande' 2018  , Tenute Lunelli, Trentino-Alto Adige • 16804			88
Toscana Bianco 'Poggio Argentato' 2020, Fattoria le Pupille, Toscana • 13513			90
Grechetto 'Latour a Civitella' 2020, Sergio Mottura, Liguria • 20803			95
Fiano di Avellino, Favati, Campania • 24810			98
Pinot Gris 2019, Lo Triolet, Valle D'Aoste • 32802			105
Fiano Paestum 'Kratos' 2020  , Luigi Maffini, Campania • 24804			105

MACERATI <i>Orange</i>	btl
Macerato 2019, Morasini, Puglia • 28804	92
Terre Siciliane SP68 2021  , Arianna Occhipiniti, Sicilia • 18804	104

ROSATI <i>Rosé</i>	gl	½l	btl
Sangiovese 'Ali' 2021, Donna Laura, Toscana	18	56	72
Langhe Rosato 'Rosabella' 2021, GD Vajra, Piemonte • 11825			90

## 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



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

ALLA SPINA   Draft Beer	9/12oz
Bionda, Indie Alehouse, Italian Pilsner, 5%ABV, Toronto	
Instigator, Indie Alehouse, Italian Pale Ale, 6.5%ABV, Toronto	
La Volpe, Indie Alehouse, Dark Lagered Ale, 5%ABV, Toronto	

IN LATTINA   Canned Beer	12/16oz
Lupo, Indie Alehouse, Italian Pale Ale, 6%ABV, Toronto	

ROSSI <i>Reds</i>	gl	½l	btl
Nerello Mascalese  , Settesoli, Sicilia	15	45	60
Veneto Rosso  , Domini del Leone, Veneto	16	48	64
Valpolicella 2020, Delibori, Veneto ( <i>Corvina, Rondinella</i> )	17	51	68
Nero d'Avola 2020, Mandrarossa, Sicilia	18	54	72
Chianti 'Mama' 2019, Certosa di Belriguardo, Toscana	21	63	84
Langhe Nebbiolo 'Ebbio' 2020, Fontanafredda, Piemonte	25	78	100
Montepulciano 'Nenfro' 2015, Sergio Mottura, Lazio • 20004			65
Barbera d'Alba 2020, Foresta, Pimeonte • 10720			70
'Achille' IGT 2020  , Bindi Sergardi, Toscana • 13008			72
Primitivo 2018, Antica Masseria Jorche, Puglia • 28004			74
Langhe Rosso 'Dragon' 2020, Luigi Baudana, Piemonte • 10309			75
Etna Rosso 2018, Tornatore, Sicilia • 18032			75
Montepulciano d'Abruzzo 2020, Tiberio, Abruzzo • 26002			76
Toscana IGT 'Ringo' 2019, Podere San Cristoforo, Toscana • 13520			80
Pinot Nero 2021, Colterenzio, Trentino-Alto Adige • 16001			82
Aglianico 'Irpinia' 2017, Fonzone, Campania • 24001			92
Gamay 2020, Lo Triolet, Valle D'Aoste • 32000			97
Grignolino 2020, Frasca, Piemonte • 11019			98
Dolcetto d'Alba 2020, GB Burlotto, Piemonte • 10708			105
Pinot Nero 'Red Angel' 2020  , Jermann, Friuli-Venezia Giulia • 14006			132
Toscana IGT 'Valdisanti' 2018  , Tolaini, Toscana • 13005			140
Amarone della Valpolicella 2016, Brigaldara, Veneto • 15009			155
Rosso di Montalcino 2020, Valdicava, Toscana • 12301			156
Chianti Classico Riserva 'Sa'Etta' 2017, Monte Bernard, Toscana, 12523			180
Barbaresco 'Basarin' 2014  , Punset, Piemonte • 10510			185
Barolo Serralunga d'Alba 2017  , Luigi Baudana, Piemonte • 10045			190
Brunello di Montalcino 2015, Donatella Cinelli Colombini • 12004			195
Nebbiolo "Cotta" 2018, Albino Rocca, Barbaresco • 10531			200

ROSSI <i>Reds Magnums</i>	1.5L
Chianti Classico Reserva 2013, Panizzi, Toscana • 37815	200
Etna Rosso 2018 'Vulka'  , Nicosia, Sicilia • 37816	200
Toscana IGT 'Philip' 2018, Mazzei, Toscana • 37823	220
Nebbiolo d'Alba 2019, Sandrone, Piemonte • 37825	325

## CLASSIC COCKTAILS

16 each

APEROL SPRITZ Aperol, Prosecco, Soda Water, Orange
NEGRONI Campari, Gin, Sweet Vermouth
LIMONCELLO SPRITZ Luxardo Limoncello, Prosecco, Soda Water, Lemon
SBAGLIATO ROSA Campari, Cocchi Americano Rosa, Ronco Prosecco
MULO Cynar, Luxardo Cherry Morlacco, Ketel One, Lime, Ginger Beer
NEGRONI BIANCO Luxardo Bitter Bianco, Lillet, Gin

## NON-ALCOHOLIC DRINKS

ANNI SETTANTA 10 Seedlip Spice, Fabbri Cherry Syrup, Lemon, Club Soda	ARANCIATA, LURISIA 6 Sparkling Italian Orange Soda Made with Gargano IGP Oranges
L'ESOTICO 10 Seedlip Grove, Fabbri Caramel Syrup, Lemon, Maple, Soda, Orange	CHINOTTO, LURISIA 6 Sparkling Italian Soda Made with Fruit of the Myrtle-Leaved Orange Tree
LIMONATA, LURISIA 6 Sparkling Italian Lemonade Made with Three Kinds of Lemon Blossom	MOLECOLA 6 Original or Sugar-Free Torino Styled Cola

LE CUCINE di EATALY

# LA PIZZA & LA PASTA

EATALY