

# \$24 TWO-COURSE

per person

LA PIZZA & LA PASTA

..... choice of one .....

## ANTIPASTI

### FRITTELLE DI ZUCCHINE

*Crispy Zucchini Fritters, Zucchini, Parsley, Lemon*

### BRUSCHETTA RICOTTA E VERDURE

*Housemade Rustic Bread, Bella Casara Ricotta, Asparagus, Peas, Basil Pesto, Extra Virgin Olive Oil*

### INSALATA PRIMAVERA

*Mixed Lettuces, Green Asparagus, Peas, Zucchini, White Balsamic Vinegar, Olitalia Extra Virgin Olive Oil*

### BURRATA E PINZIMONIO +10

*Housemade Burrata, Asparagus, Peas, Carrots, Shaved Fennel, Mint, Extravirgin Olive Oil*

..... choice of one .....

## PASTA

### PESTO ALLA GENOVESE

*Housemade Potato Gnocchi, Basil Pesto, Green Beans, Pecorino Romano DOP.*

### RAVIOLI DI PISELLI

*Housemade Pea and Ricotta Filled Pasta, Lemon Butter, Pecorino Romano DOP, Mint, Peas*

### BUCATINI CON FAVA E PANCETTA

*Afeltra Bucatini, Salumeficia San Carlo Pancetta, Fava Beans, peas, Pecorino Romano DOP, Black Pepper*

### TAGLIATELLE ALLA BOLOGNESE +8

*Thin, Ribbon-shaped Housemade Pasta, Beef and Pork Ragù, Mutti Tomato, Parmigiano Reggiano® DOP*

## PIZZA NAPOLETANA

### MARGHERITA

*San Marzano Tomato Sauce, Mozzarella, Fresh Basil and Extra Virgin Olive Oil*

### QUATTRO FORMAGGI

*Mozzarella, Gorgonzola and Pecorino Romano DOP cream, Parmigiano Reggiano® DOP*

### FUNGHI E TARTUFO +\$10

*White Truffle and Porcini Mushroom Cream, Mozzarella, Sautéed Mushroom, Parsley, Extra Virgin Olive Oil*

EAT ALY

RESTAURANT



FEST

# VINI MENU

*5oz per serving*

## **BIANCO**

SAN TIZIANO CHARDONNAY	\$10
SERENISSIMA PINOT GRIGIO	\$12

## **ROSSO**

SAN TIZIANO CABERNET / MERLOT	\$10
MATTO NERO D'AVOLA	\$12

# \$10 COCKTAIL MENU

## **NEGRONI**

*Gin, Campari, Sweet Vermouth*