

# ANTIPASTI

## PANE FATTO IN CASA

Housemade bread baked fresh daily

- PANE RUSTICO**  3  
Rustic Bread, Olitalia Extra Virgin Olive Oil
- FOCACCIA BIANCA**  7  
Focaccia, Rosemary, Olitalia Extra Virgin Olive Oil  
» add freshly shaved Urbani white truffle +55/3g
- FOCACCIA ROSSA**  8  
Focaccia, Tomatoes, Oregano, Olitalia Extra Virgin Olive Oil

- ARANCINI** 14  
Crispy Arborio Rice, Agriform Grana Padano DOP, Saffron, Housemade Mozzarella, Peas
- BRUSCHETTA CON RICOTTA**  16  
E MIELE AL TARTUFO  
Grilled Housemade Rustic Bread, Whipped Bella Casara Ricotta, Urbani Black Truffle Honey
- PROSCIUTTO DI PARMA DOP**  19  
Ferrari Prosciutto di Parma DOP, Housemade Rustic Bread
- CARPACCIO DI MANZO\***  19  
Raw Sliced Beef Eye Round, Arugula, Agriform Parmigiano Reggiano® DOP, Lemon Dressing

- POLPETTE** 21  
Braised Beef and Pork Meatballs, Mutti Tomato, Housemade Pala Bread

- CALAMARI FRITTI CON ZUCCHINE** 21  
Crispy New England Squid, Fried Zucchini, Lemon

- BURRATA E ZUCCA**   24  
Housemade Burrata, Roasted Buttercup Squash, Pumpkin Seeds, Sage  
» add freshly shaved Urbani white truffle +55/3g

- GRANDE ANTIPASTO ITALIANO** 38  
Chef's Selection of Italian Cured Meats and Artisanal Cheeses

# INSALATE


- BARBABIETOLE**   18  
Baby Gem Lettuce, Roasted Red Beets, Winter Citrus, Pistachio Pesto

- CESARE** 19  
Baby Gem Lettuce, Pecorino Dressing, Garlic Breadcrumbs

- CASTELFRANCO**  19  
Italian Winter Greens, Agriform Parmigiano Reggiano® DOP, Balsamic Vinegar

- INSALATA DI GAMBERI**  24  
Poached Pink Shrimp, Shaved Vegetables, Pickled Onions, Lemon

# PASTA

- SPAGHETTI AL POMODORO**  18  
Afeltra Spaghetti, Così Com'è Datterino Tomatoes, ROI Extra Virgin Olive Oil, Sea Salt, Basil  
ADD Housemade Mozzarella +6

- RAVIOLI AL POMODORO E STRACCIATELLA**  25  
Housemade Ricotta & Spinach Filled Pasta, Mutti Tomato, Housemade Stracciatella, Basil

- GNOCCHI AL RAGÙ DI FUNGHI** 26  
Housemade Potato Gnocchi, Mushroom Ragù, Agriform Parmigiano Reggiano® DOP, Parsley  
» add freshly shaved Urbani white truffle +55/3g

- AGNOLOTTI PIEMONTESE** 27  
Housemade Piemontese-Style Pork & Veal Filled Pasta, Stirling Creamery Butter, Thyme, Agriform Parmigiano Reggiano® DOP

- RAVIOLI DI ZUCCA** 28  
Housemade Butternut Squash Filled Ravioli, Parmigiano Crema, Hazelnuts, Sage  
» add freshly shaved Urbani white truffle +55/3g

- FETTUCCINE AL BURRO DI TARTUFO E PARMIGIANO** 30  
Housemade Fettuccine, Urbani White Truffle Butter, 18-Month Agriform Parmigiano Reggiano® DOP  
» add freshly shaved Urbani white truffle +55/3g

  Garofalo gluten-free pasta available: ask your server!

# I CLASSICI

- POLLO ALLA MILANESE** 33  
Breaded and Fried Chicken Breast, Seasonal Greens, Mediterranean Sauce, Lemon

- FILETTO DI PESCE** 39  
Seared Black Bass, Spinach, Confit Cherry Tomatoes, Gremolata

- TAGLIATA DI MANZO** 44  
PEI Striploin, Marsala Sugo, Crispy Parmigiano Reggiano® DOP Potatoes  
» add freshly shaved Urbani white truffle +55/3g

- BRASATO AL BAROLO** 44  
Barolo Braised Short Rib, Black Truffle Mashed Potatoes, Mushrooms  
» add freshly shaved Urbani white truffle +55/3g

- BRAZINO ALLA LIGURE** 49  
Grilled Whole Mediterranean Branzino, Taggiasca Olives, Capers, Tomatoes, Herbs

- BISTECCA DI RIBEYE** 79  
PEI Ribeye Steak, Herbs, Crispy Parmigiano Reggiano® DOP Potatoes  
» add freshly shaved Urbani white truffle +55/3g

# ICONS of EATALY

Signature Dishes Made to Perfection

## PASTA

- TAGLIATELLE ALLA BOLOGNESE** 29  
Housemade Tagliatelle Pasta, Pork and Beef Ragù alla Bolognese, 18-Month Agriform Parmigiano Reggiano® DOP  
wine pairing: Chianti Classico 'Bramosia' 2020, Donna Laura | Toscana

- LINGUINE ALLO SCOGLIO** 35  
Afeltra Linguine, PEI Mussels, Clams, Pink Shrimp, Cherry Tomatoes, Mutti Tomato, Parsley, Chili Flakes  
wine pairing: Catarratto 'Kima' 2021, Possente | Sicilia

- SPAGHETTI CACIO E PEPE** 25  
Afeltra Spaghetti di Gragnano, Genuine Fulvi® Pecorino Romano DOP, Freshly Ground Black Pepper  
wine pairing: Pecorino 2021, Umani Ronchi | Abruzzo

- RIGATONI ALLA CARBONARA** 29  
Afeltra Rigatoni, San Carlo Guanciale, Genuine Fulvi® Pecorino Romano DOP, Conestoga Eggs, Black Pepper  
wine pairing: Chardonnay 2021, Tenuta Foresta | Piemonte

- LASAGNE EMILIANE** 27  
Housemade Lasagna Sheets, Pork and Beef Ragù alla Bolognese, Bechamel, Agriform Parmigiano Reggiano® DOP  
wine pairing: Cannonau 'Costera' 2020, Argiolas | Sardegna

## PIZZA NAPOLETANA

- MARGHERITA "A RUOTA DI CARRO"**  22  
San Marzano Tomato, Fresh Mozzarella, Basil, Extra Virgin Olive Oil  
wine pairing: Barbera d'Alba 2020, Fontanafredda | Piemonte

- QUATTRO FORMAGGI DOP** 25  
Fresh Mozzarella, Genuine Fulvi® Pecorino Romano DOP, 18-Month Provolone, Gorgonzola Dolce DOP, Basil  
wine pairing: Verdicchio Classico 2021, Sartarelli | Marche

- MASSESE** 23  
San Marzano Tomato, Fresh Mozzarella, Spicy Salami  
wine pairing: Pecorino 2021, Umani Ronchi | Abruzzo

- SALSICCIA & PORCINI** 28  
San Marzano Tomato, Fresh Mozzarella, Sweet Italian Sausage, Roasted Porcini Mushroom, Thyme, Basil, Extra Virgin Olive Oil  
wine pairing: Aglianico 'Lucchero' 2017, La Guardiense | Campania

- CALZONE CLASSICO** 25  
Ricotta, Fresh Mozzarella, Rovagnati Granbiscotto Ham, San Marzano Tomato, Basil, Extra Virgin Olive Oil  
wine pairing: Chianti 'Mama' 2019, Certosa di Belriguardo | Toscana

- TARTUFELLA**  32  
Black Truffle Cream, Fresh Mozzarella, Chives, Extra Virgin Olive Oil  
wine pairing: Arneis 'Pradalupo' 2021, Fontanafredda | Piemonte

# CONTORNI

- RAPINI**   11  
Broccoli Rabe, Lemon Zest, Olitalia Extra Virgin Olive Oil

- PATATE FRITTE** 12  
Crispy Local Ontario Russet Potatoes, Parmigiano Reggiano® DOP

- CAVOLETTI ARROSTO** 12  
Roasted Brussels Sprouts, Crispy Pancetta, Genuine Fulvi® Pecorino Romano DOP

 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.

**PARMIGIANO REGGIANO**  
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.

**GRANA PADANO**  
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.

**MUTTI**  
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.

**PONTI**  
Complimentary Balsamic Vinegar of Modena IGP from Ponti upon request. Made using grape must from Emilia-Romagna, Ponti's Balsamic Vinegar of Modena IGP is matured in wood casks to impart distinctive scents and flavors.

# PIZZA

## NAPOLETANA

- MARGHERITA VERACE**  20  
San Marzano Tomato, Fresh Mozzarella, Basil, Extra Virgin Olive Oil

- PROVOLONE & 'NDUJA** 25  
San Marzano Tomato, Fresh Mozzarella, 18-Month Aged Provolone, Spicy Creamy 'Nduja, Basil, Extra Virgin Olive Oil


- PROSCIUTTO COTTO & FUNGHI** 22  
Fresh Mozzarella, Rovagnati Granbiscotto Ham, Mushrooms

- CAPRICCIOSA** 25  
San Marzano Tomato, Fresh Mozzarella, Mushroom, Gaeta Olive, Rovagnati Granbiscotto Ham, Artichoke

- BURRATA PICCANTE**  27  
San Marzano Tomato, Fresh Creamy Burrata, Spicy Chili Flakes, Oregano, Basil, Extra Virgin Olive Oil

- PROSCIUTTO & RUCOLA** 28  
Fresh Mozzarella, Cherry Tomatoes, Baby Arugula, 18-Month Rovagnati Prosciutto di Parma, Grana Padano DOP, Basil

- SALUMIERE** 28  
San Marzano Tomato, Fresh Mozzarella, Spicy Salami, Rovagnati Granbiscotto Ham, Sweet Italian Sausage, Basil, Extra Virgin Olive Oil

- "LEggerA" PIZZA DOUGH**  +5  
Blend of corn, rice, and buckwheat flours. While this flour is gluten-free, our environment is not, meaning trace amounts of gluten may be present. Not certified for celiac disease.

**ROSSOPOMODORO** Eataly has teamed up with the experts from Rossopomodoro to bring you traditional Neapolitan-style pizza!

# ICONS of EATALY

FEATURED ICON:

## TAGLIOLINI 60 AL TARTUFO

Housemade Tagliolini Pasta, Butter, Agriform Parmigiano Reggiano® DOP, Urbani Fresh White Truffle

### WHY IT'S ICONIC

Tagliolini is a regional tradition of northern Italy, especially Piemonte—the country's leading producer of coffee, rice, and truffles. This fine, ribbon-like egg-pasta is typically served with butter: a simple, humble ingredient, and fresh white truffles: one of the most luxurious and decadent ingredients in the kitchen.

### HOW IT'S MADE

Our tagliolini al tartufo is prepared right before your eyes: housemade pasta tossed in rich butter, in a wheel of Parmigiano Reggiano® DOP, and topped with Urbani white truffles, shaved tableside.



## FRESH WHITE TRUFFLE +55 SUPPLEMENT

3 grams of Urbani white truffle, freshly shaved onto a dish of your choosing

**URBANI TRUFFLES**  
Founded in the early 1850s and guided today by the sixth family generation, Urbani is the world's most esteemed distributor of Italian truffles. Urbani works with truffle hunters who are connected to the land and hunt fresh truffles with trained dogs according to ancient traditions.

# VINI DALL'ENOTECA

## SPUMANTI *Sparkling*

<b>Prosecco NV</b> , Ronco Belvedere, Veneto	5oz   64
<b>Chardonnay Trento DOC</b> , Ferrari, <i>Tentino—Alto Adige</i>	32   128
<b>Spumante Rose</b> , 47 Anno Domini Vineyards, Veneto	16   64
<b>Moscato d'Asti</b> , Fontanafredda, <i>Piemonte</i>	18   72
<b>Lambrusco</b> , Ronco Belvedere, <i>Emilia Romagna</i>	16   64
<b>Prosecco Rose</b> , Bisol, <i>Veneto • 30302</i>	90
<b>Franciacorta Brut</b> , Corte Aura, <i>Lombardia • 30201</i>	130

## BIANCHI *Whites*

<b>Pinot Grigio</b> , Matto, Veneto	5oz   60
<b>Grillo 'Bio'</b> , Cantine Settesoli, Sicilia	17   68
<b>Sauvignon</b> , Scarbolo, Friuli Venezia Giulia	24   96
<b>Falanghina 'Janare'</b> , La Guardiense, Campania	19   76
<b>Roero Arneis 'Pradalupo'</b> , Fontafredda, Piemonte	21   84
<b>Verdicchio dei Castelli di Jesi</b> , Sartarelli, <i>Marche</i>	18   72
<b>Bombino Bianco 'Marese'</b> , Rivera, <i>Puglia</i>	18   72
<b>Pinot Bianco 'Punggl'</b> , Peter Zemmer, <i>Trentino Alto Adige</i>	22   88
<b>Chardonnay, Vermentino</b> 'Bianco di Toscana', Il Poggione, <i>Toscana</i>	18   72
<b>Pinot Grigio</b> , Maculan, <i>Veneto • 27802</i>	75
<b>Pecorino</b> , Jasci, <i>Abruzzo • 15801</i>	80
<b>Sauvignon 'Orsone'</b> , Bastianich, <i>Friuli Vennezia Giulia • 28801</i>	85
<b>Soave Classico 'Otto'</b> , Pra, <i>Veneto • 27804</i>	90
<b>Chardonnay 'Altkirch'</b> , Colterenzio, <i>Trentino Alto Adige • 27804</i>	95
<b>Etna Bianco</b> , Tornatore, <i>Sicilia • 23804</i>	100
<b>Verdicchio dei Castelli di Jesi</b> , La Staffa, <i>Marche • 13805</i>	100
<b>Friulano</b> , Schiopetto, <i>Friuli Venezia Giulia • 28804</i>	135

## ROSATI *Rosé*

<b>Chiaretto di Bardolino Classico</b> , Villabella, Veneto	5oz   76
<b>Langhe Rosato 'Solerose'</b> , Fontanafredda, <i>Piemonte</i>	21   84
<b>Syrah Rose</b> , Cantine Settesoli, <i>Sicilia</i>	15   60
<b>Pinot Grigio Rose 'Il Ramato'</b> , Scarbolo, <i>Friuli Venezia Giulia • 28811</i>	95
<b>Etna Rosato</b> , Tornatore, <i>Sicilia • 23808</i>	105
<b>Langhe Rosato 'Rosabella'</b> , GD Vajra, <i>Piemonte • 10807</i>	110

## ROSSI *Reds*

<b>Aglianico del Vulture 'Pipoli'</b> , Vigneti del Vulture, <i>Campania</i>	5oz   72
<b>Chianti Classico</b> , Cappone, <i>Toscana</i>	24   96
<b>Langhe Nebbiolo</b> , Boroli, <i>Piemonte</i>	36   144
<b>Valpolicella</b> , Delibori, <i>Veneto</i>	17   68
<b>Barbera d'Alba 'Raimonda'</b> , Fontanafredda, <i>Piemonte</i>	21   84
<b>Nero d'Avola</b> , Matto, <i>Sicilia</i>	15   60
<b>Montepulciano d'Abruzzo</b> , Jasci, <i>Abruzzo</i>	20   80
<b>Primitivo Salento 'I Muri'</b> , Vigneti del Salento, <i>Puglia</i>	16   64
<b>Sangiovese &amp; Cabernet 'Pelofino'</b> , Fattoria Le Pupille, <i>Toscana</i>	22   88
<b>Cabernet 'I Perazzi'</b> , La Mozza, <i>Toscana • 11203</i>	80
<b>Pinot Noir 'Rolhut'</b> , Peter Zemmer, <i>Trentino Alto Adige • 25001</i>	90
<b>Dolcetto</b> , Barbera Nebbiolo, 'Neh', Punset, <i>Piemonte • 10701</i>	90
<b>Langhe Nebbiolo 'Ebbio'</b> , Fontanafredda, <i>Piemonte • 10702</i>	95
<b>Cabernet, Merlot, Alicante 'Caburnio'</b> , Tenuta Monteti, <i>Toscana • 11204</i>	100
<b>Barbera d'Alba</b> , Borgogno, <i>Piemonte • 10503</i>	115
<b>Rosso di Montalcino</b> , Il Poggione, <i>Toscana • 11002</i>	115
<b>Amarone della Valpolicella</b> , Luigi Rightetti, <i>Veneto • 27004</i>	115
<b>Etna Rosso</b> , Masseria Setteporte, <i>Sicilia • 23006</i>	120
<b>Chianti</b> , Fontodi, <i>Toscana • 11505</i>	135
<b>Brunello di Montalcino</b> , Altesino, <i>Toscana, 11005</i>	170
<b>Barolo 'Serralunga d'Alba'</b> , Fontanafredda, <i>Piemonte • 10001</i>	185

## COCKTAILS

<b>APEROL SPRITZ</b> Aperol, Prosecco, Soda, Orange	16
<b>ROSA SPRITZ</b> Malfy Gin Rosa, Campari, Spumante Rosato, Soda, Grapefruit Juice	16
<b>HUGO SPRITZ</b> St. Germain, Prosecco, Soda, Mint	16
<b>CYNAR SPRITZ</b> Cynar Amaro, Prosecco, Soda, Mint	16
<b>BELLINI</b> Peach, Prosecco, Soda	17
<b>WINTER CITRUS GARIBALDI</b> Campari, Sweet Vermouth Blood Orange	17
<b>NEGRONI</b> Campari, Gin, Sweet Vermouth, Orange	16
<b>IL MORO</b> Bourbon, Amaro, Luxardo Cherry Morlaco, Lemon, Honey	16

## BIBITE

<b>LIMONATA, LURISIA</b> Sparkling Italian Lemonade	6	<b>MOLECOLA ORIGINAL</b>	6
<b>ARANCIATA, LURISIA</b> Sparkling Italian Orange	10	<b>MOLECOLA SUGAR-FREE</b>	6
<b>CHINOTTO, LURISIA</b> Sparkling Bitter Soda	6		

## ZERO PROOF COCKTAILS

<b>ANNI SETTANA</b> Seedlip Spice, Cherry Syrup, Lemon, Soda	10	<b>L'ESOTICO</b> Seedlip Grove, Fabbri Amaretto Syrup, Lemon, Maple, Soda, Orange	10
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## BIRRA ALLA SPINA

<b>ITALIAN PILSNER 'BIONDA'</b> Indie Alehouse   Toronto	9	<b>ITALIAN PALE ALE 'INSTIGATOR'</b> Indie Alehouse   Toronto	9
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## BIRRE

<b>DRY HOPPED SAISON 'STAGIONE'</b> Indie Alehouse   Toronto	12	<b>ITALIAN GRAPE ALE 'VINE SONG 6' 500ML</b> Indie Alehouse   Toronto	24
<b>ALE 'STAGIONE'</b> Indie Alehouse   Toronto	12		

# LA PIZZA & LA PASTA

EAT ALY