

30 minutes to italy

a quick Italian lunch in one course

piatti choose one

RAVIOLI DI RICOTTA E SPINACI AL POMODORO
Spinach And Ricotta Ravioli, Mutti Tomato, Basil

SPAGHETTI AGLIO E OLIO
Housemade Spaghetti, Garlic-Oil Emulsion, Herbs-Bread Crumble, Peperoncino Powder

GNOCHI ALLA SORRENTINA
Housemade Gnocchi, Mutti Tomato, Housemade Mozzarella, Agriform Grana Padano DOP, Basil

MALTAGLIATI ALLA NORCINA +10
Housemade Spinach Maltagliati, Sausage, Porcini Mushroom Ragù, Black Truffle Butter, Agriform Grana Padano DOP

contorni choose one

PATATA FRITTA
Fried Hand-Torn Russet Potatoes, Mediterranean Sauce, Fresh Herbs, Sea Salt **v**

CAPONATA ALLA SICILIANA
Sicilian Eggplant Caponata, Ricotta Salata, Toasted Bread

starting at **\$25**
per person

MINESTRA CONTADINA

Vegetable Soup, Orzo Pasta, Agriform Grana Padano DOP, Olitalia Extra Vergine Olive Oil

INSALATA DI CAVOLO NERO
Tuscan Kale, Shaved Brussels Sprouts, Golden Raisins, Pecorino Dressing, Garlic Breadcrumbs

INSALATA CESARE*
Gem Lettuce, Pecorino Vinaigrette, Garlic Breadcrumbs

BARBABETOLE
Little Gem Salad, Roasted Beets, Sicilian Pistachio Pesto, Orange

+ salads add-ons Mozzarella v +8
Burrata v +10 | Grilled Chicken +9
Grilled Steak* +15 | Poached Shrimp +12

CIPOLLA GRATINATA
Gratinated Slow-Cooked White Onions, Agriform Grana Padano DOP, Balsamic Reduction, Marjoram

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want to indulge?

speciali di pesce

LINGUINE ALLO SCOGLIO
Afeltra Linguine, PEI Mussels, Manila Clams, Wild Gulf Shrimp, Mutti Tomato, Chili Flakes, Extra Virgin Olive Oil

SALMONE ALLA PIASTRA*
Pan-Seared Norwegian Salmon, Mixed Lettuce, Watermelon Radish, Carrots, Herbs, White Balsamic Vinaigrette **GF**

dolce

MINI TIRAMISÙ 6
di E A T A L Y
Layers of Espresso-Soaked Ladyfingers and Mascarpone Cream, Topped with Cocoa Powder

EAT A L Y

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EAT A L Y

EATALY

v vegetarian vg vegan gf gluten-friendly

**May be served or contain raw or undercooked ingredients. Please inform your server of any allergies or dietary restrictions. Some cheeses may contain animal rennet. The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.*

2026.01.26

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