



Eataly Eaton Center



La Pizza & La Pasta



EATALY EATON CENTRE

Location: Toronto
Total Area (SF): 25,796

Landlord Delivery Date: 01/25/2025
Construction Start: 01/25/2025
Turnover to Operations: 11/05/2025
Planned Opening Date: 11/26/25

Project Phase: Construction



EATON CENTRE | OVERVIEW

- Eaton Centre is an office complex and shopping mall in the heart of Toronto's downtown.
- 1.9M Sqft and 255 stores of diverse retailers, including national brands, local merchants and premium-casual dining.
- One of the busiest mall in all North America with over 40 million visitors every year.
- Among the highest sales per sqft in the country.
- Anchor Tenants: Hudson's Bay and Saks Fifth Avenue.
- Other F&B tenants located at Level 1 and 2 include: Chick-Fil-A, Lindt, Danish Pastry House, Second Cup Coffee Co., Milestones

Notable tenants:



ARITZIA



EATALY
alimentari

HARRY ROSEN

SEPHORA

ZARA

H&M



Toronto Eaton Centre
220 Yonge St
Toronto, ON
M5B 2H1

Hours of Operations
10am-9.30pm Mon-Sat
10am-8pm Sun

EATON CENTRE | Flagship Concept

ACTIVITIES

" RESTAURANTS

Ristorante

- Indoor: 194 + 66 private dining = 260

Piazza

- Indoor: 49

• QSR

- Full Pastry, Coffee, Gelato, Pala & Panini programs
- In-store seating: 26

• RETAIL

- Grocery
- Housewares
- Fresh: Produce, SAFO, Mozzarella, Fresh Pasta, Pronto
- Wine store

PROCUREMENT (from ETO flagship)

- GELATO
- BREAD (Exclude Focaccia)
- CK

PARTNERSHIPS

- CAFFE'
- Coffee Partner : Illy

OPEN ITEMS

- HOURS OF OPS

PILLARS

DINING DESTINATION

- *Private dining options and availability in our full service restaurant*
- *Elevated Piazza Bar that offers a fun and different experience from our other locations in the greater Toronto area*

QUICK SERVICE

- *Vast counter filled with savory and sweet selections that is alive all day and night with a rotation of items to be enjoyed in our store or to take-away, designed to be delicious and quick!*

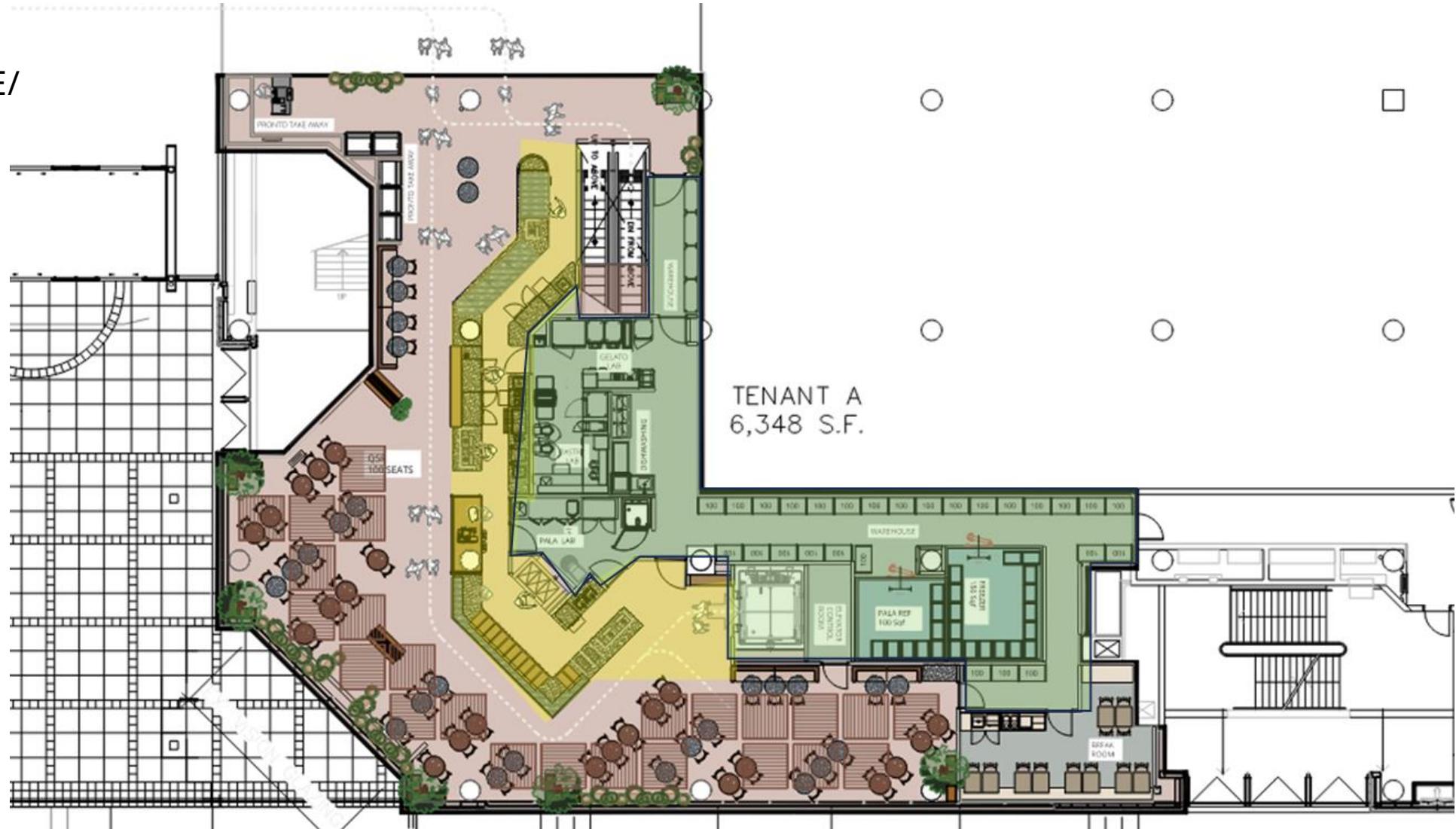
CONVENIENCE

- *A new Eataly that is in a prime city center location to and from home or work*
- *The best products available at your fingertips with grab & go options easily available for even a quick stop*

EATON CENTRE | Level 1 Layout

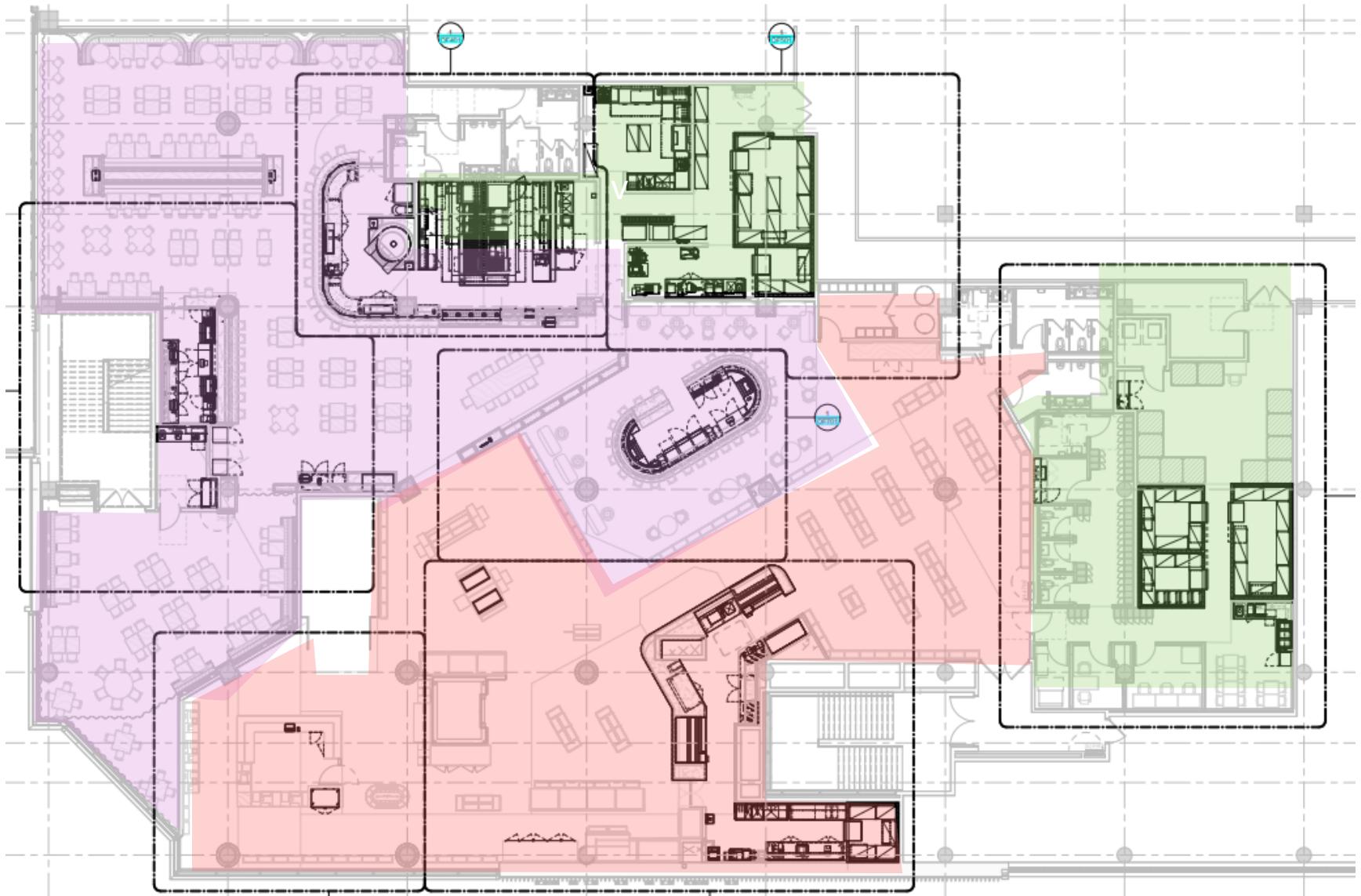
BOH/WAREHOUSE/
EMPLOYEE AREAS

QSR



EATON CENTRE | Level 2 Layout

- BOH/WAREHOUSE/
EMPLOYEE AREAS
- RESTAURANT
- RETAIL
- QSR



EATON CENTER | Renderings- Level 1



EATON CENTER | Renderings- Level 1



EATON CENTER | Renderings- Level 2



EATON CENTER | Renderings- Level 2



HOURS OF OPERATION

LA PIZZA & LA PASTA

SUNDAY – THURSDAY
11am – 9pm

FRIDAY – SATURDAY
11am - 10pm

THE PILLARS

La Pizza & La Pasta

La Pizza and La Pasta is the space where we can bring the **Italian Art of Living** to life, through experience, flavors, details and events.

MENU OFFER

A robust program of core items that dive into the authenticity of the Italian food and beverages while bringing innovation and approachability

EXPERIENCE

From greeting guests with a "Buongiorno" to always serving coffee with a small chocolate, PiPa is where customers can dine "like an Italian. Every moment of the day (focus on lunch, HH...)

LOOK&FEEL

Uniforms, collateral, branding tie in the Italian feeling

EVENTIFICATION

Program with regional/city focus from F&B offer to events and activations

APPROACHABILITY – top and pop

LOOK & FEEL

MENU DESIGN

Lately brings you to

Lazio

za

MOSCATO

SUB DOLCE

I CAFFÈ - 2

In hand to the Moscato
and with its characteristic
“taste the taste”

LEGGERA - 4+

Blended with some muscatel juice.
With its lightness, this wine is ideal
for those moments of quiet pleasure
present. The perfect for after-dinner

MANZOLA DOLCE

Description
Description

23

CAPRICCIOSA

An elegant, sweet wine. Blended of Moscato, Grappa,
Marsala, Sweet Sherry, French Pinotage, Trebbiano,
Red Sangiovese

24

PIZZA ROMA

Description
Description

26

PRUGGNETTO E BURRATA

An elegant, sweet wine. Blended of Moscato, 18 Month Burrata
Provolone di Parma, Fresh cream, Basil, Fresh Eggs, Cheesec

27

PRUGGNETTO E RUCCOLA

Blended of Moscato, Angelica, 18 Month Burrata
Provolone di Parma, Green Peppers, 20 Day Aged Eggs, Cheesec

27

KALUMMEE

An elegant, sweet wine. Blended of Moscato, Speck, Bacon,
Bacon croissants, Sweet Italian Balsamic, Fresh Eggs, Cheesec

28

TARTUFOATA

With Truffle Fennel, Blended of Moscato, Sweet Red Balsamic,
Sweet Red Caramel, Honey, Fresh Eggs, Cheesec

29

ndi

Indicates availability for the season.

TALTIMOGGIA ALLA ROMANA

Description
Description

36

TAIGLIATA DI MANGIO

Cold Smoked Fillet of Beef, Salami, Capicola, Asafrano,
Sweet Honey, Pecorino, Honey

42

limited menu

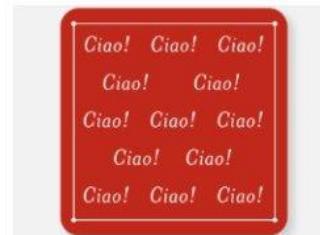
UNTIL JUNE 14

= 12 glasses included

attention. Some choices may contain a small amount
of sulphur or sulphite may cause an allergic risk of headache (see).



BRANDED COLLATERAL



COLLATERAL

Detailed descriptions for each dish can be found in the following slides.



TABLE SET UP

1. **B&B Plate:** Placed in the center of each setting, directly in front of the guest.
2. **Napkin:** White cloth napkin, neatly folded and placed horizontally on top of the B&B plate.
3. **Flatware:**
 - Fork: To the left of the B&B plate, tines up, aligned with the bottom edge of the plate.
 - Knife: To the right of the B&B plate, blade facing inward, aligned with the fork.
4. **Glassware (per guest):**
 - Water Glass: Positioned at the 3 o'clock angle from the knife.
 - Wine Glass: Positioned at the 11 o'clock angle from the knife.
5. **Centerpiece:**
 - Small Floral Arrangement: Compact, fresh, and seasonal in a low vase. Positioned in the center of the table, between the two settings, without obstructing guest visibility.

Note: everything must be spot-free and polished.



UNIFORMS

UNIFORMS – FOH TEAM UNIFORM GUIDELINES

SERVERS

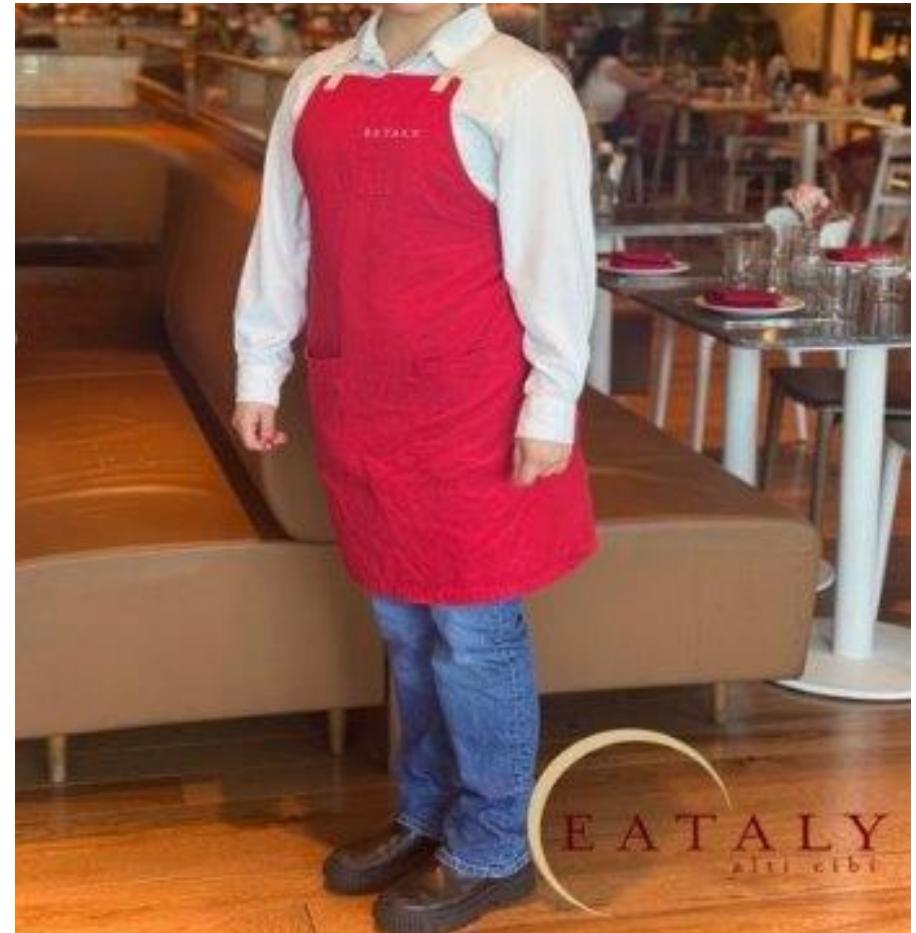
- Long sleeve white button-down shirt
 - Shirt must be free of wrinkles and must be **worn tucked in**. Shirt may be worn with either one or two buttons undone.
 - Under-shirt (optional) must be **white**.
- Indigo jeans (dark blue) - must be clean and free of rips, tears and fraying.
- Black belt
- All Black non-slip shoes/sneakers
- Black socks.
- Apron (provided by Eataly) Jones Bistro Apron, Red Canvas W/Cream
- **NOT ALLOWED: Phone in the back pocket**



UNIFORMS – FOH TEAM UNIFORM GUIDELINES

SUPPORT STAFF/BARTENDERS

- Long sleeve white button-down shirt
 - Shirt must be free of wrinkles and must be **worn tucked in**. Shirt may be worn with either one or two buttons undone.
 - Under-shirt (optional) must be **white**.
- Indigo jeans (dark blue) - must be clean and free of rips, tears and fraying.
- Black belt
- Total Black non-slip shoes/sneakers
- Black socks.
- Apron (provided by Eataly) Jones Bib Apron, Red Canvas W/Cream
- **NOT ALLOWED: Phone in the back pocket**



UNIFORMS – FOH TEAM UNIFORM GUIDELINES

SERVER



+ **Bistro**

Apron
Color:



BARTENDERS/ TABLE SUPPORT



+ **Full Apron**
Color:



UNIFORMS – HOST UNIFORMS GUIDELINES

DRESS CODE GUIDELINES

TOPS

- Collared shirts or blouses.
- Crewneck T-shirts or sleeveless tops are permitted **only when worn with a blazer**.

BOTTOMS

- Slacks, dress jeans, or pants must be **clean and free of rips, tears, or fraying**.
- Skirts or dresses must be **at least 2 inches below the knee**.

FOOTWEAR

- Shoes or **clean, polished dress sneakers** are acceptable.

GENERAL REQUIREMENTS

- **Color:** All black attire only — **no other colors allowed**.
- **Designs:** Clothing must be **free of prints, patterns, and logos**.
- **Overall Look:** Aim for a **business casual look**. Follow the “**3-of-2 Rule**”: Of the top, bottom, and shoes, **at least two must be formal**. One item may be casual. Your look should be **professional yet stylish**.

NOT PERMITTED

- Phones in back pockets
- Hats, beanies, caps, or bandanas
- Shorts
- Sportswear
- Clothing with logos



UNIFORMS – MANAGER UNIFORMS GUIDELINES

- **TOPS:**
 - Blazer is required.
 - Button-down shirts may only be worn with a blazer
 - Crewneck T-shirts or sleeveless tops (no print) are also allowed only when paired with a blazer.
- **BOTTOMS:**
 - Slacks, dress jeans, or pants must be clean and free of rips, tears, or fraying
 - Skirts or dresses must be at least 2 inches below the knee
- **FOOTWEAR:**
 - Shoes or clean, polished dress sneakers

General Guidelines:

- No prints or designs (subtle patterns are acceptable)
- Recommended colors: white, ivory, beige, brown, black, grey, blue, dark green. Avoid neon colors. Avoid sheer, see through.
- **BUSINESS CASUAL LOOK:** Follow the “3 out of 2 rule”: from top, bottom, and shoes, at least 2 must be formal, 1 may be casual. Look trendy yet professional!

NOT ALLOWED:

- Hats, beanies, caps, or bandanas
- Shorts
- Sportwear
- Logos on clothing



UNIFORMS – HYGENE AND GROOMING GUIDELINES

HAIR

Hair must be clean, well-groomed, and kept away from the face.

If hair reaches the shoulders or longer, it must be neatly and securely tied back to maintain food safety standards. Must be a natural color.

FACIAL HAIR

Beards and mustaches must be clean, neatly groomed, and appropriately trimmed.

Mustaches should not extend below the lip. Facial hair must be maintained in a way that is consistent with professional appearance expectations.

FINGERNAILS

Fingernails must be kept clean and neatly trimmed.

Polish, gel polish, and artificial nails are not permitted for food safety reasons.

FRAGRANCES

Avoid strong perfumes, colognes, or scented products that could interfere with the dining experience or overpower the aromas of the space.

MAKEUP

Makeup should be applied subtly and remain appropriate for a professional, business setting.

JEWELRY

Facial jewelry is not permitted.

Large or oversized earrings are not allowed; only modest, discreet earrings are acceptable.

Non-food handling employees may wear minimal, business-appropriate jewelry.

UNIFORM STANDARDS

All team members are expected to arrive for their shift in a clean, wrinkle-free uniform, including:

- Shirt (no stains, no wrinkles)
- Jeans or pants (neat, presentable condition)
- Apron (clean, pressed)
- Shoes (closed-toe, clean, appropriate for service)

Please note:

- Adhering to uniform and grooming standards is required for every shift. Employees not in compliance may be asked to change before beginning work.
- This policy does not prevent an employee from wearing a hairstyle that is closely associated with their racial, ethnic or cultural identities. Contact HR if you need any accommodation.

MENU

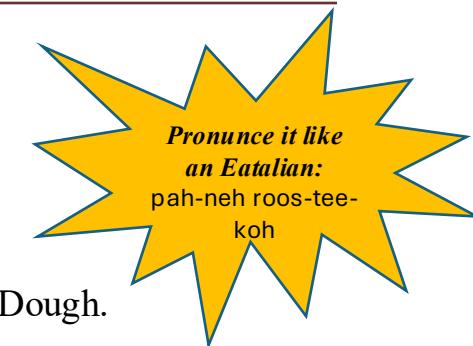
PANE RUSTICO

NAME: PANE RUSTICO

DESCRIPTION: Rustic Bread, Olitalia Extra Virgin Olive Oil

PLATING/COLLATERAL:

1. Acacia bowl → 4 slices of Rustico Bread
2. White ramekin → Olitalia olive oil – poured table side



INGREDIENTS: Organic Wheat Flour (Not Whole wheat), Water, Mother Yeast, Fresh Yeast, Fine Sea Salt, Old Rustico Dough.

Allergen details: Wheat (contains gluten), Soy

Intolerance details: Yeast

⚠ Please note: Guests may have allergies or sensitivities beyond the ones listed. Always review all ingredients and check with the guest regarding any dietary restrictions or concerns.

PRODUCT KNOWLEDGE: our **Organic Rustic Bread from La Panetteria di Eataly** is one of our **iconic** products, made with the **highest quality** raw materials and **baked every day by our bakers**. Rustic is the result of a well-defined and well-established procedure, which from the moment of kneading to cooking always lasts at least 12 hours and ends with cooking in a rotating wood-fired oven. The result is a very tasty bread, with a crispy crust and golden color perfect to accompany and enhance all your meals.

The secret of its value:

- it contains only 100% Italian flours from Mulino Grassi, obtained from cereals grown by farms in Italy
- sourdough starter refreshed daily for over 40 years
- shaped by hand by our master bakers and baked on stone fresh every day
- it keeps for a long time, avoiding waste

HOW TO DESCRIBE IT TO A GUEST: *Our organic rustic bread is handmade and baked fresh daily in our wood-fired oven by our bakers, using 100% Italian flour and a 40-year-old sourdough starter. Served with Olitalia Extra Virgin Olive Oil.*

FOCACCI BIANCA

NAME: *FOCACCI BIANCA*

DESCRIPTION: Focaccia, Rosemary, Olitalia Extra Virgin Olive Oil

PLATING/COLLATERAL:

1. Eataly Wooden Board
2. White Ramekin

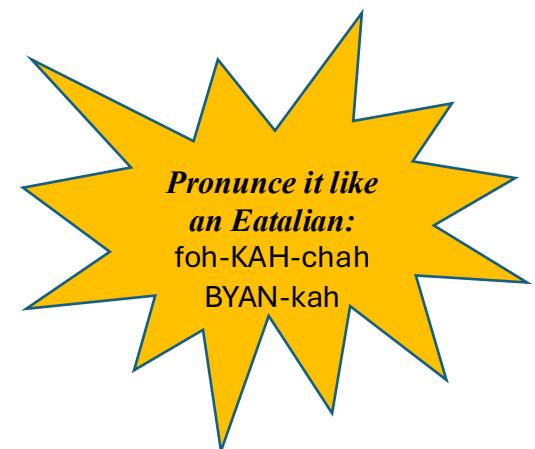
INGREDIENTS: **Focaccia Genovese Dough** (Flour Tipo 0, Water, OLITALIA Olive oil, Fresh Yeast, Malt Powder, Sea Salt), **OLITALIA Olive Oil**, **Salamoia** (Water, Olive Oil, Sea Salt), **Rosemary**, **Sea Salt**.

Allergens details: Wheat, Soy,

Intolerance details: Yeast, Gluten

⚠ Please note: Guests may have allergies or sensitivities beyond the ones listed. Always review all ingredients and confirm with the guest if they have any dietary restrictions or concerns.

HOW TO DESCRIBE IT TO A GUEST: *Using a classic Italian recipe, our Focaccia is made from Mulino Marino Italian flour and baked fresh in-house daily! It's served with rosemary and Olitalia olive oil.*



FOCACCIA TOSCANA

NAME: FOCACCIA TOSCANA

DESCRIPTION: Tuscan Focaccia, Lacinato Kale, Agriform Grana Padano DOP, Olitalia Extra Virgin Olive Oil

PLATING/COLLATERAL:

1. **White Stand** (1165185 – Portmeirion)
2. **Alessi Cone Grater**
3. **White Porcelain Ramekin** – Olitalia olive oil



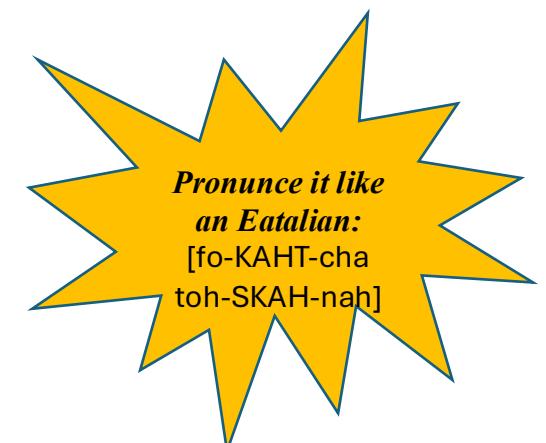
INGREDIENTS: Focaccia al cavolo nero Genovese Dough (Flour Tipo 0, Water, OLITALIA Olive oil, Fresh Yeast, Malt Powder, Sea Salt), OLITALIA Olive Oil, Salamoia (Water, Olive Oil, Sea Salt), Rosemary, Sea Salt, Kale, Grana Padano 12 months, Olitalia olive oil.

Allergens details: Wheat, Soy, Milk

Intolerance details: Yeast, Gluten

⚠ Please note: Guests may have allergies or sensitivities beyond the ones listed. Always review all ingredients and confirm with the guest if they have any dietary restrictions or concerns.

HOW TO DESCRIBE IT TO A GUEST: *Warm Tuscan kale focaccia - finished tableside with Grana Padano DOP, and a drizzle of Olitalia extra virgin olive oil — a simple, rustic Italian bite*



STEPS OF SERVICE – FOCACCIA TOSCANA

BOH:

- Prepare the Focaccia Toscana according to standard presentation.
- Ensure the dish is plated on the white stand.

RUNNER Responsibilities:

Service Collateral Checklist:

- A. Alessi Cone Grater** – Clean, polished, and positioned for immediate use.
- B. White Stand** – Ensure the Focaccia Toscana is properly placed before departing the kitchen.
- C. White Porcelain Ramekin** – Olitalia olive oil

Guest Presentation & Tableside Service:

- Approach the table with confidence and a warm, welcoming smile.
- Greet the guests as you place the dish on the table.
- Introduce yourself and the dish:
 - Offer a brief, engaging description of the Focaccia Toscana including key ingredients and what makes it special.
- Execute the tableside service:
 - Using the Alessi Cone Grater, gently grate fresh Grana Padano over the focaccia.
- Thank the guests sincerely and wish them *Buon Appetito!*

SERVER Responsibilities:

- Return to the table within 2 minutes of the dish being served.
- Ensure the guests are enjoying their experience and offer any further assistance or recommendations.

BRUSCHETTA CON RICOTTA E MIELE AL TARTUFO

NAME: BRUSCHETTA CON RICOTTA E MIELE AL TARTUFO

PLATING/COLLATERAL: White Stand (1165185 – Portmeirion)

INGREDIENTS: Rustic classic bread (water, mother yeast [water, flour type 1], sea salt, rustic old dough, flour 00, Molino Grassi flour type 1), whipped ricotta (ricotta, sea salt, Olitalia olive oil), black truffle honey, hazelnut, fried sage, black pepper.

Allergen details: Wheat, Soy, Milk, Tree nuts

Intolerance details: Gluten, Lactose, Yeast

⚠ Please note: Guests may have allergies or sensitivities beyond the ones listed. Always review all ingredients and confirm with the guest if they have any dietary restrictions or concerns.

HOW TO DESCRIBE IT TO A GUEST: *This is our bruschetta with whipped ricotta, drizzled with black truffle honey, topped with hazelnuts, crispy sage, and a hint of black pepper.*



POLPETTE DELLA NONNA

NAME: POLPETTE DELLA NONNA

PLATING/COLLATERAL: Round Astor Footed Soup Bowl

INGREDIENTS: **cooked meatballs** (pork, parsley, beef, sea salt, milk, Calabro ricotta, black pepper, dried rustic bread [water, mother yeast {water, flour type 1}, sea salt, rustic old dough, flour 00, Molino Grassi flour type 1], grated Grana Padano 12 months, eggs), **with sauce** (**Mutti peeled tomatoes, basil, Olitalia olive oil, sea salt**), **Olitalia olive oil, basil, alla pala bread** (dough [water, yeast, malt, sea salt, 00 flour, type 1 flour, whole wheat flour], sea salt, Olitalia olive oil, semolina flour), **Grana Padano 12 months**.



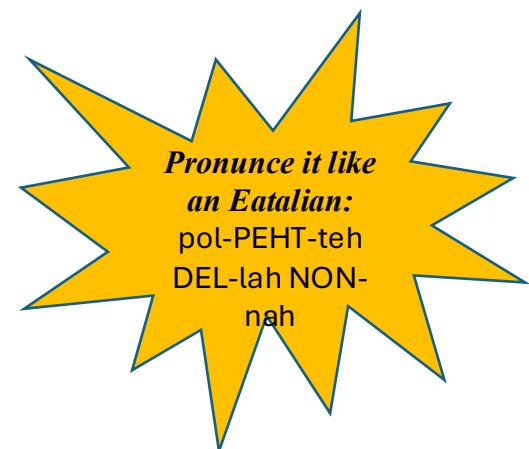
Allergen detail: Eggs, Wheat, Soy, Milk

Intolerance detail: Gluten, Lactose, Yeast, Nightshades (*Mutti peeled tomatoes*)

Dietary Guidelines details: Pork

⚠ Please note: Guests may have allergies or sensitivities beyond the ones listed. Always review all ingredients and confirm with the guest if they have any dietary restrictions or concerns.

HOW TO DESCRIBE IT TO A GUEST: *Tender, slow-cooked pork and beef meatballs made with ricotta, Grana Padano, and rustic bread, simmered in a rich Mutti tomato sauce. Served with crisp bread and a final sprinkle of aged Grana Padano—just like Nonna would make.*



PROSCIUTTO CRUDO DI PARMA

NAME: *PROSCIUTTO DI PARMA*

PLATING/COLLATERAL: White Stand (ID 1165185 – Portmeirion)

INGREDIENTS: Prosciutto di Parma 16 months, mixed olives (Gaeta, Taggiasca, Castelvetrano)

Allergen detail: /

Intolerance detail: /

Dietary Guidelines details: Pork

⚠ Please note: Guests may have allergies or sensitivities beyond the ones listed. Always review all ingredients and confirm with the guest if they have any dietary restrictions or concerns.

HOW TO DESCRIBE IT TO A GUEST: *This is our 16-month-aged Prosciutto di Parma served with a mix of olives — Gaeta, Taggiasca, and Castelvetrano — a simple and flavorful classic.*



*Pronounce it like an
Eatalian:
proh-SHOO-
toh KROO-
doh dee PAR-mah*

SUPPLI CACIO E PEPE E BURRO AL TARTUFO

NAME: *SUPPLI CACIO E PEPE E BURRO AL TARTUFO*

PLATING/COLLATERAL: White Stand (ID 1165185 – Portmeirion)

INGREDIENTS: **suppli cacio e pepe base** (arborio rice, vegetable stock [water, bay leaves, thyme, onion, carrot, celery], shallot confit [canola oil, shallots], black pepper, white wine, sea salt, butter, Pecorino, black truffle butter, Caciotta, flour, breadcrumbs [refer to rustico bread ingredients], eggs), **pecorino, black pepper.**



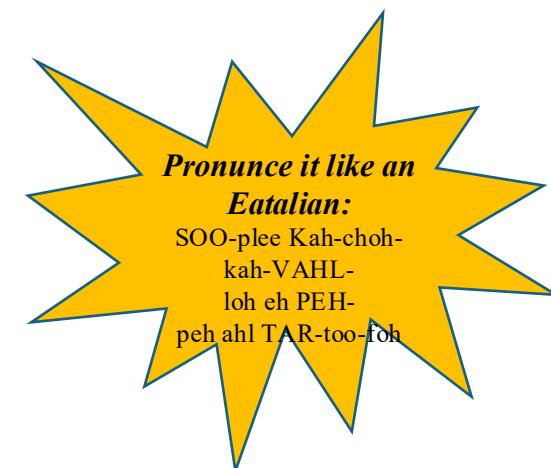
Allergen detail: eggs, wheat, soy, milk, celery, onion

Intolerance detail: yeast, gluten

Dietary Guidelines details: /

⚠ Please note: Guests may have allergies or sensitivities beyond the ones listed. Always review all ingredients and confirm with the guest if they have any dietary restrictions or concerns.

HOW TO DESCRIBE IT TO A GUEST: Our Supplì Cacio e Pepe are crispy on the outside, creamy on the inside, served with Pecorino Romano, black pepper, and a hint of truffle butter.



BURRATA E PAPPA AL POMODORO

NAME: BURRATA E PAPPA AL POMODORO

DESCRIPTION: Housemade Burrata, Tuscan Tomato-Bread Soup, Taggiasca Olive Crumble, Basil

PLATING/COLLATERAL: Anfora Blue Bowl (1129873 – M TUCKER)

INGREDIENTS: **housemade burrata, basil oil** (Olitalia olive oil, basil), **taggiasca crumble** (Arborio rice, Taggiasca olives, sea salt, water), **basil microgreen, Olitalia olive oil, pappa al pomodoro** (onion, Olitalia olive oil, Mutti tomato puree, sea salt, black pepper, rustic bread [Organic Wheat Flour (Not Whole wheat), Water, Mother Yeast, Fresh Yeast, Fine Sea Salt, Old Rustico Dough], basil).

Allergen detail: wheat, soy, milk

Intolerance detail: gluten, lactose, milk, nightshade

Dietary Guidelines details: /

⚠ **Please note:** Guests may have allergies or sensitivities beyond the ones listed. Always review all ingredients and confirm with the guest if they have any dietary restrictions or concerns.

HOW TO DESCRIBE IT TO A GUEST: *Creamy housemade burrata served over a tomato-bread blend, finished with Taggiasca olive crumble and fresh basil — rich, rustic, and comforting.*



CALAMARI FRITTI E ZUCCHINE

NAME: *CALAMARI FRITTI E ZUCCHINE*

PLATING/COLLATERAL:

1. Agnelli pan
2. Glass ramekin for sauce

INGREDIENTS: vegetable batter (water, flour, cornstarch, sea salt, cayenne pepper, sugar), green zucchini, sea salt, fritto flour mix (water, flour, cornstarch, sea salt, cayenne pepper, sugar), lemon aioli (fresh lemon juice, egg yolk, canola oil, garlic, sea salt, eggs), lemon wedge, squid (rings, tentacles)



Allergen detail: Eggs, Wheat, Garlic, shellfish

Intolerance detail: Gluten

⚠ Please note: Guests may have allergies or sensitivities beyond the ones listed. Always review all ingredients and confirm with the guest if they have any dietary restrictions or concerns.

HOW TO DESCRIBE IT TO A GUEST:

Lightly fried calamari and zucchini, crispy and golden, served with a zesty lemon aioli on the side.



FAGIOLI ALL'UCCELLETTO

NAME: FAGIOLI ALL'UCCELLETTO

DESCRIPTION: Cannellini beans stewed. tomato sauce, garlic, fresh herbs

PLATING/COLLATERAL: Agnelli pan + ceramic insert

INGREDIENTS: Tuscan beans all'uccelletto (cooked dry cannellini beans, basic tomato sauce [tomatoes, Olitalia olive oil, sea salt], garlic oil [Olitalia olive oil, garlic], **Olitalia olive oil, fresh black pepper, water, fresh rosemary, sage.**

Allergen detail: Garlic

Intolerance detail: Nightshade

⚠ Please note: Guests may have allergies or sensitivities beyond the ones listed. Always review all ingredients and confirm with the guest if they have any dietary restrictions or concerns.

HOW TO DESCRIBE IT TO A GUEST: *Cannellini beans slowly stewed in a tomato sauce with garlic and fresh herbs — a Tuscan classic.*



ZUCCA ARROSTO

NAME: ZUCCA ARROSTO

DESCRIPTION: Roasted Kabocha Squash, Cinnamon, Pumpkin Seeds, Olitalia Extra Virgin Olive Oil

PLATING/COLLATERAL: Blue Rim Plate 8"

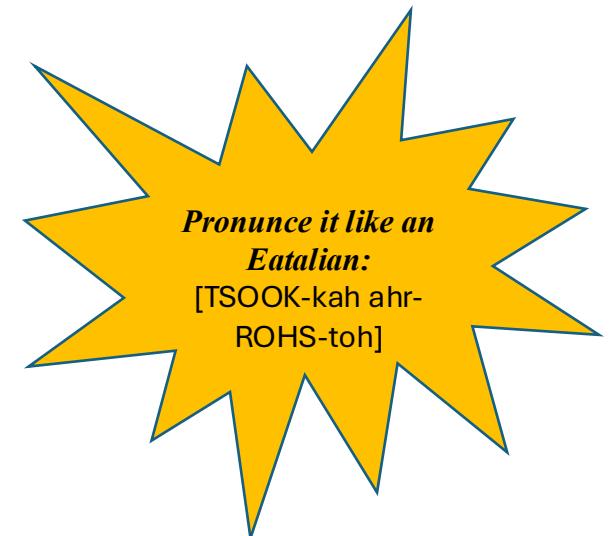
INGREDIENTS: Kabocha squash, Olitalia olive oil, Maldon sea salt, cinnamon, fried sage, fried rosemary, pumpkin seeds.

Allergen detail:

Intolerance detail: seed

⚠ Please note: Guests may have allergies or sensitivities beyond the ones listed. Always review all ingredients and confirm with the guest if they have any dietary restrictions or concerns.

HOW TO DESCRIBE IT TO A GUEST: *Roasted Kabocha squash with cinnamon, toasted pumpkin seeds, and a drizzle of Olitalia extra virgin olive oil — perfect for the season.*



PATATA FRITTA

NAME: PATATA FRITTA

COLLATERAL:

1. Colafritto alluminium plate
2. Glass ramekin

INGREDIENTS: Cooked Russet potatoes (Russet potatoes, rosemary, water, sea salt, thyme), fresh rosemary, sea salt, Mediterranean sauce (Dijon mustard, fresh lemon juice, capers in salt, mayonnaise (need ingredients)



Allergen detail: Eggs, Mustard

Intolerance detail: Nightshades, Citrus, Seed oil (**follow up on mayo ingredients**)

⚠ Please note: Guests may have allergies or sensitivities beyond the ones listed. Always review all ingredients and confirm with the guest if they have any dietary restrictions or concerns.

HOW TO DESCRIBE IT TO A GUEST: Our Roasted potatoes are seasoned with rosemary, thyme, and sea salt, served with a Mediterranean sauce made with Dijon mustard, fresh lemon juice, capers, and mayonnaise.



BARBABIETOLE

NAME: BARBABIETOLE

PLATING/COLLATERAL: Anfora Blue Bowl

INGREDIENTS: marinated red beets (red beets, red agrodolce [sugar, red wine vinegar]), whipped ricotta (ricotta, Olitalia olive oil, salt), arugula, sea salt, Olitalia olive oil, hazelnut

Allergen detail: milk, tree nuts

Intolerance detail: lactose

⚠ Please note: Guests may have allergies or sensitivities beyond the ones listed. Always review all ingredients and confirm with the guest if they have any dietary restrictions or concerns.

HOW TO DESCRIBE IT TO A GUEST: *Yellow beets with whipped ricotta, Cara Cara orange zest, and roasted red beet purée, finished with Maldon sea salt, red sorrel, hazelnuts, and a drizzle of black truffle honey.*



INSALATA DI CAVOLO NERO

NAME: INSALATA DI CAVOLO NERO

DESCRIPTION: Tuscan Kale, Shaved Brussel Sprouts, Golden Raisins, Pecorino Dressing, Garlic Breadcrumbs

PLATING/COLLATERAL: Anfora Blue Bowl (1129873 – M TUCKER)

INGREDIENTS: Lacinato kale, Brussel sprouts, Pecorino dressing (grated Pecorino Romano, egg yolk, garlic, sour cream, black pepper, sea salt, Canola oil, fresh lemon juice, buttermilk), sea salt, golden raisin, garlic breadcrumb mix (breadcrumb plain [refer to Pane rustico ingredients], garlic, black pepper, red crushed pepper, Olitalia olive oil), Olitalia olive oil, lemon vinaigrette

Allergen detail: milk, tree nut, egg, wheat

Intolerance detail: gluten, lactose

⚠ **Please note:** Guests may have allergies or sensitivities beyond the ones listed. Always review all ingredients and confirm with the guest if they have any dietary restrictions or concerns.

HOW TO DESCRIBE IT TO A GUEST: *A vibrant salad of Tuscan kale and shaved Brussels sprouts, tossed with golden raisins, pecorino dressing, and crunchy garlic breadcrumbs.*



INSALATA CESARE

NAME: *INSALATA CESARE*

COLLATERAL: Anfora Blue Bowl

INGREDIENTS: little gem lettuce, Maldon sea salt, Olitalia olive oil, anchovy dressing (egg, fresh lemon juice, canola oil, garlic confit [garlic, Olitalia olive oil], grated Pecorino Romano, capers in salt, anchovies in oil), garlic breadcrumb (breadcrumbs, garlic, black pepper, red crushed pepper, Olitalia olive oil)



Allergen detail: Eggs, Milk, Wheat

Intolerance detail: Fish, Gluten, Lactose, Allium, Yeast, Citrus, Black Pepper, Seed oils

⚠ Please note: Guests may have allergies or sensitivities beyond the ones listed. Always review all ingredients and confirm with the guest if they have any dietary restrictions or concerns.

HOW TO DESCRIBE IT TO A GUEST: *Crisp little gem lettuce tossed in a housemade anchovy dressing with garlic breadcrumbs, Pecorino, and a touch of sea salt and olive oil.*

Pronounce it like an
Eatalian:
een-sah-LAH-tah
cheh-ZAH-reh



RAVIOLI DI ZUCCA

NAME: RAVIOLI DI ZUCCA

PLATING/COLLATERAL: Anfora Blue Bowl (1129873 – M TUCKER)

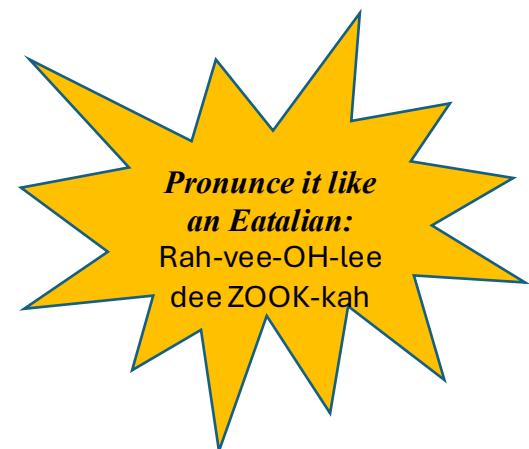
INGREDIENTS: **fresh ravioli pasta** (dough [Molino Grassi Semolina flour, eggs], filling [roasted butternut squash, Grana Padano 12 months, nutmeg, sea salt]), **butter, sage, grated Grana Padana 12 months, walnuts**

Allergen detail: milk, tree nut, egg, wheat

Intolerance detail: gluten, lactose

⚠ **Please note:** Guests may have allergies or sensitivities beyond the ones listed. Always review all ingredients and confirm with the guest if they have any dietary restrictions or concerns.

HOW TO DESCRIBE IT TO A GUEST: *Fresh ravioli filled with roasted butternut squash, Grana Padano, nutmeg, and sea salt, served with sage butter, toasted walnuts, and grated Grana Padano.*



LASAGNE EMILIANE

NAME: *LASAGNE EMILIANE*

PLATING/COLLATERAL: Anfora Bowl

INGREDIENTS: Fresh Lasagna Sheet (MOLINO GRASSI Semolina Flour, Egg Yolk, Whole Eggs, water), Ragu Bolognese (Carrots, Spanish Onion, Celery, 18M FERRARINI Prosciutto Ends, MUTTI Double Concentrate Tomato Paste, Red Wine Blend, Bay Leaves, DOUBLE R RANCH Beef, MUTTI Tomato Puree, OLITALIA Olive Oil, Pork Lard, Ground Pork), Bechamel (Whole Milk, All Purpose Flour, Whole Black Pepper, Bay Leaves, Fine Sea, Unsalted), Tomato Sauce (MUTTI Tomatoes, Basil, OLITALIA Olive Oil, Sea Salt), 12 Months AGRIFORM Parmigiano Reggiano.

Allergen detail: Eggs, Milk, Wheat, Sulfur Dioxide, Celery, Onion,

Intolerance detail: Gluten, Lactose, Nightshades, Black Pepper

Dietary Guidelines detail: Pork, Alcohol

⚠ **Please note:** Guests may have allergies or sensitivities beyond the ones listed. Always review all ingredients and confirm with the guest if they have any dietary restrictions or concerns.



HOW TO DESCRIBE IT TO A GUEST: Our signature lasagna is made in-house with fresh pasta sheets, layered with a rich, slow-cooked Bolognese, creamy béchamel, and finished with aged Parmigiano Reggiano. It's comforting, flavorful, and one of our most loved dishes.

GNOCCHI AL PESTO

NAME: **GNOCCHI AL PESTO**

PLATING/COLLATERAL: Anfora Blue Bowl

INGREDIENTS: **fresh potato gnocchi** (rice flour, Grana Padano 12 months, 00 flour, sea salt, sea salt, potatoes), **pesto alla genovese** (Granarolo Pecorino Romano, sea salt, garlic, pine nuts, Olitalia olive oil, Grana Padano 12 months, basil), **water, Olitalia olive oil, basil, grated Pecorino Romano**

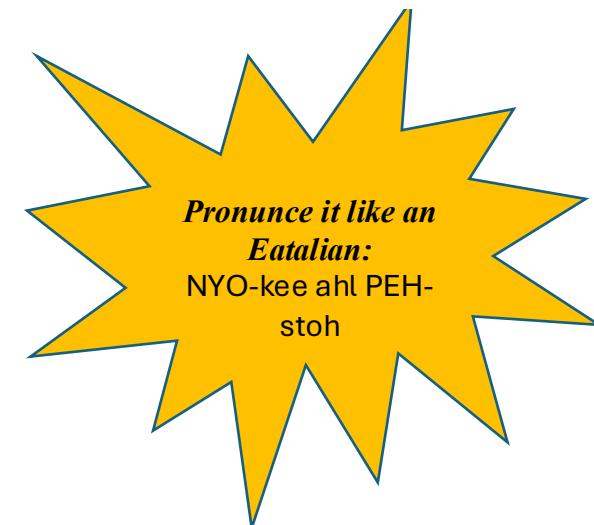


Allergen detail: Milk, Wheat, Tree nuts, Garlic, Pinenuts

Intolerance detail: Gluten, Lactose, Tree Nuts, Nightshades

⚠ Please note: Guests may have allergies or sensitivities beyond the ones listed. Always review all ingredients and confirm with the guest if they have any dietary restrictions or concerns.

HOW TO DESCRIBE IT TO A GUEST: *Fresh potato gnocchi tossed in a classic Genovese basil pesto, finished with extra virgin olive oil, fresh basil, and grated Pecorino Romano.*



TAGLIATELLE ALLA BOLOGNESE

NAME: TAGLIATELLE ALLA BOLOGNESE

PLATING/COLLATERAL: Anfora Bowl

INGREDIENTS: Fresh Tagliatelle Pasta (MOLINO GRASSI Semolina Flour, Egg yolks, Whole eggs, water), **18 Months AGRIFORM Grated Parmigiano Reggiano**, **OLITALIA Extra virgin Olive Oil**, **Ragu** (Carrots, Spanish Onion, Celery, 18M FERRARINI Prosciutto Ends, MUTTI Double Concentrate Tomato Paste, Red Wine Blend, Bay Leaves, DOUBLE R RANCH Beef, MUTTI Tomato Puree, OLITALIA Olive Oil, Pork Lard, Ground Pork).



Allergen detail: Eggs, Milk, Wheat, Sulfur Dioxide, Cereals Gluten, Celery, Onion

Intolerance detail: Gluten, Lactose, Nightshades

Dietary Guidelines detail: Pork, Alcohol

⚠ Please note: Guests may have allergies or sensitivities beyond the ones listed. Always review all ingredients and confirm with the guest if they have any dietary restrictions or concerns.

HOW TO DESCRIBE IT TO A GUEST: Our tagliatelle alla bolognese are made fresh daily and tossed with a rich, slow-cooked ragu made from beef, pork, and prosciutto. Finished with aged Parmigiano and a touch of olive oil.



TAGLIATELLE AL TARTUFO NERO

NAME: *TAGLIATELLE AL TARTUFO NERO*

DESCRIPTION: Housemade **Fettuccine**, Urbani Black Truffle Butter, Agriform Grana Padano ® DOP

COLLATERAL: Anfora Blue Bowl (1129873 – M TUCKER)

INGREDIENTS: **fresh tagliatelle pasta** (semolina flour, eggs, egg yolk), **Urbani black truffle butter, butter, water, black winter truffle, Grana Padano 12 months.**

Allergen detail: Milk, Wheat, Eggs

Intolerance detail: Gluten, Lactose

⚠ Please note: Guests may have allergies or sensitivities beyond the ones listed. Always review all ingredients and confirm with the guest if they have any dietary restrictions or concerns.

HOW TO DESCRIBE IT TO A GUEST: *Housemade tagliatelle tossed with Urbani black truffle butter and finished with Agriform Grana Padano® DOP.*



TAGLIOLINI AL TARTUFO BIANCO

NAME: TAGLIOLINI AL TARTUFO BIANCO

DESCRIPTION: Housemade Tagliolini, Urbani Fresh White Truffle, Butter, Agriform Grana Padano® DOP

COLLATERAL: Anfora Blue Bowl (1129873 – M TUCKER)

INGREDIENTS: fresh tagliolini pasta (semolina flour, eggs, egg yolk), white truffle, housemade white truffle butter, butter, Grana Padano 12 months.

Allergen detail: Milk, Wheat, Eggs

Intolerance detail: Gluten, Lactose

⚠ Please note: Guests may have allergies or sensitivities beyond the ones listed. Always review all ingredients and confirm with the guest if they have any dietary restrictions or concerns.

HOW TO DESCRIBE IT TO A GUEST: *Our house-made tagliolini finished tableside with freshly shaved white truffle it's known for its exquisite aroma and flavor. Our white truffles are shipped in overnight from Italy, ensuring freshness and quality. You can also add this delicate truffle to any dish for an elevated experience. It pairs wonderfully with Piemonte wines like Barolo, Barbaresco, or Barbera. I'd be happy to recommend a perfect pairing!*



TAGLIOLINI AL TARTUFO BIANCO – TABLESIDE PRESENTATION

TAGLIOLINI | COLLATERAL (same as 2024)

- A. Talavera Blue Bowl – received from BOH at the pass with pasta in it
- B. Eataly Truffle Tray
- C. Small Pumpkins for decoration (transfer from Produce)
- D. Burlap <https://a.co/d/a77kwNS>
- E. Wooden Tray <https://a.co/d/f1ogoQZ>
- F. Tray Stand <https://a.co/d/jdkblrM>



WHITE TRUFFLE | COLLATERAL (same as 2024)

- 1. Eataly Truffle Tray
- 2. Truffle Shaver
- 3. Cloche



TAGLIOLINI AL TARTUFO BIANCO – STEPS OF SERVICE

1. Preparation of the Truffle Shaver

- Adjust the truffle slicer to slice the truffles as thinly as possible for optimal presentation and flavor.
- Test the thickness setting using a mushroom or potato to ensure the desired slice thickness before using the truffle shaver on actual truffles.

2. Server: After taking the order, the server should bring the tray stand to the table promptly.

3. Presentation of the Dish: The manager or designated runner (properly trained) is responsible for bringing the dish (plate must be hot) to the table on a tray and presenting it.

4. Truffle Shaving: The manager or designated runner should take the truffle from the cloche and begin shaving 3 grams onto the tagliolini, while providing a brief and engaging story about the dish and the truffles being used.

5. Delivering the Dish: After shaving the truffle, the manager delivers the dish to the correct position at the table, following the proper seat numbering system. If guests are sharing the dish, ensure sharing utensils are provided.

6. Server Follow-Up

- Servers should ensure all guests have everything they need for the meal.
- Conduct a two-bite check within a few minutes to confirm the guest's satisfaction with the dish and address any issues if needed.

STORYTELLING AT THE TABLE

During the preparation of the pasta, we'll have an opportunity to provide storytelling about the dish.

3 main ingredients to describe:

1. **Housemade** Tagliolini Pasta

2. Urbani Fresh White Truffle

1. **Urbani:** established over 170 years ago! Since 1852 the Urbani family has been dedicated to truffles with love and passion. Urbani Truffles is the world's most esteemed distributor of Italian truffles.

2. **White Truffle:**

1. The King of Truffle: White Truffle, or better-known White Alba Truffle, is surely the most precious variety of truffle.
2. Delicate and rare, only available from mid-September to December.
3. Fresh (shipped overnight directly from Italy!)
4. Strong aroma and earthy, nutty taste – may include notes of garlic or honey.

3. Grana Padano 12 months **DOP**

Manager Daily Checklist for our upcoming **Truffle** months.

Morning Shift:

- Using a measuring scale, measure the total amount of truffles.
 - Turn on the scale, place a plate on top and press “Tare” to deduct the weight of the plate.
 - Grab all truffles from the fridge place truffles on top on the plate.
 - Record the measurement and Share in your Manager group for record.
- Set up the Truffle tray by wiping it down including the glass cover.
- Rinse the Truffle slicer with hot water (NO SOAP) and dry immediately to avoid the blade from getting dull.
- On the Truffle slicer, Re-adjust the blade if necessary for the perfect shave. If you need to test the slice, please use a fresh mushroom and not a truffle.
- **Assign manager and designated runner for each shift that will be responsible for truffle shaving on the floorplan/manager chat.**

During shift

- Do not place truffle on the tray until it's needed. This is to ensure that the truffle does not dry out and stays fresh.
- Wipe the Slicer in between if needed to avoid molding.

Closing Night Shift

- Using a measuring scale, measure the total amount of truffles.
 - Turn on the scale, place a plate on top and press “Tare” to deduct the weight of the plate.
 - Grab all truffles in the kitchen and place truffles on top on the plate.
 - Record the measurement and Share in your Manager group for record.
- Place all Truffles in the container with a fresh clean paper towel to absorb moisture and ensure that the truffles stay fresh. Change the paper towel on the daily basis.
- Rinse the Truffle slicer with hot water (NO SOAP) and dry immediately to avoid the blade from getting dull.
- Wipe down the tray and the glassware.
- Plastic wraps the tray with everything and store it

Ordering:

- Communicate with BOH when Truffles are required. The processing and delivery take about 2 days, so make sure to give enough time.

TARTUFO – URBANI PRODUCT TRAINING

WHAT ARE TRUFFLES?

The truffle is classified as a type of mushroom, specifically an underground variety that grows beneath the surface. It falls within the Tuberaceae family. It's important to note that despite its name, Tuberaceae members are not actual tubers; rather, they are subterranean organisms with a fruiting body resembling a tuber.



What does that mean?

The truffle engages in a symbiotic relationship with other organisms, typically plants like oak, hazelnut, hornbeam, poplar, and lime. It reproduces by generating spores.



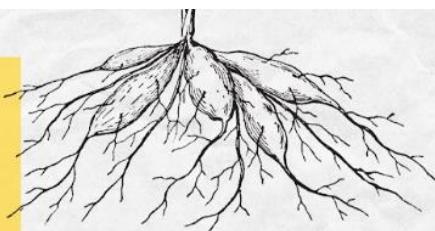
HOW DO TRUFFLES GROW?

Truffles establish a symbiosis with the plant, extracting sugars from the roots, and giving them mineral salts, in a relationship of mutual help.

For centuries, humans have relied on the keen smelling sense of pigs and dogs to locate truffles. However, dogs, who are known to be more obedient than pigs and have less of an affinity towards the taste of truffles, have overtaken the role.



Each breed of dog can be trained to look for truffles, but one of the most used for this work is the Lagotto Romagnolo, the only one to be explicitly indicated as "truffle dog" in the breed standard.



WHY SO EXPENSIVE?

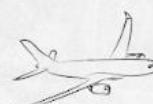
1. Truffles can't be farmed.

Truffles usually grow close to the roots of trees in very specific conditions. Truffles are seasonal and very picky about where they grow.



3. Truffles are hard to find.

As truffles grow up, they let out smells that animals can notice, but people can't smell them very well. That's why "hunters" use dogs to help find the truffles hiding underground.



5. Shipping cost.

Truffles have a very short shelf life and are imported from across the world, so cost also considers things like shipping and logistics.



2. Truffles are slow growers.

It takes four to six years for some types of truffles to grow. On top of that, they have short seasons and don't last long once out of the ground.

4. Truffle hunting process.

Plucking truffles from the ground isn't a quick and easy process. Hunters must carefully dig them from the ground to avoid damage.





THE BIODIVERSITY OF ITALIAN TRUFFLES

Italian truffles grow wild around the country in a variety of colors throughout the seasons



White Truffles
(*tuber magnatum*)
Harvest: September - December



The most celebrated of all truffles, the aromatic white truffle should be thinly shaved on top of simply prepared dishes just before serving.



Black Truffles
(*tuber melanosporum vitt*)
Harvest: December - March



Traditionally prepared as salsa alla speotolina: mince and add to warm olive oil with a touch of garlic, salt, and pepper. Ideal for bruschetta, spaghetti, meat, and fish, black winter truffles can also be grated on top of ice cream for a decadent dessert.



Bianchetti Truffles
(*tuber albidum pico*)
Harvest: January - March



Similar to the highly revered White Truffle, the Bianchetti Truffle is characteristically sharp. When added to oil or butter, the aromatic flavor is released resembling the qualities of precious White Truffles from Alba.



Summer / Burgundy Truffles
(*tuber aestivum vitt* and *tuber uncinatum*)
Harvest: May - December



Simply slice on top of a salad or pasta dish and enjoy the earthy aromas or in a summer truffle sauce, grating the truffle into warm olive oil combined with a touch of garlic, salt, and pepper.

TARTUFO – URBANI TRUFFLE CARE



STEP 1

Remove it from the original paper towel. Use a clean and dry paper towel to wrap the truffle, change it daily.

STEP 2

Once the fresh truffle is wrapped in an absorbent paper towel, place in a dry, sealed container like tupperware or a glass jar.

Truffles may develop a little mold, it's completely natural and you need just to brush it off with a soft brush. Do not wash your truffle.



STEP 3

Truffle should be stored in the sealed glass jar in a low-moisture area of your refrigerator. If stored properly you can expect white truffles to last 3-4 days. Black truffles will last for 5-6 days.

STEP 4

Black truffles work wonderfully heated or served as a garnish, or finely grated using a microplane. White truffles are best used fresh, thinly sliced and garnished on a dish.

Regulate the slicer in order to slice the truffles as thin as possible, if too thick, truffles may crumble.

ADDITIONAL TRAINING MATERIAL

Manual: <https://drive.google.com/file/d/12r3hKH-G3X2V0yS4UfKKLdUkLEZkT0TR/view?usp=sharing>

[Urbani Truffles -Who we are.pdf](#)

POS Guide: [image002.png](#) POS Guide.pdf

Videos: https://drive.google.com/drive/folders/1ZuMsMBEFdrT5k707V-t0BN1Fk5Zt5j3M?usp=share_link

SPAGHETTO AL POMODORO

NAME: *SPAGHETTO AL POMODORO*

PLATING/COLLATERAL: Anfora Bowl

INGREDIENTS: AFELTRA BLU spaghetti pasta (durum wheat semolina, water, may contain soy, mustard), COSI COME Tomato Sauce (COSI COME Red Datterino with juice, Sicilian coarse salt, BOERI Extra Virgin Olive oil, water), ROI Extra Virgin olive oil, picked basil.



Allergen detail: Wheat, Soy (Possible Trace), Mustard (Possible Trace)

Intolerance detail: Gluten, Nightshades

⚠ **Please note:** Guests may have allergies or sensitivities beyond the ones listed. Always review all ingredients and confirm with the guest if they have any dietary restrictions or concerns.

HOW TO DESCRIBE IT TO A GUEST: *Our Spaghetto al Pomodoro is made with Afeltra's artisanal pasta and served simply with sweet red datterino tomato sauce, fresh basil, and a drizzle of extra virgin olive oil—light, fresh, and full of authentic Italian flavor.*



SPAGHETTO AL POMODORO E BURRATA

NAME: *SPAGHETTO AL POMODORO E BURRATA*

PLATING/COLLATERAL: Anfora Bowl

INGREDIENTS: AFELTRA BLU spaghetti pasta (durum wheat semolina, water, may contain soy, mustard), COSI COME Tomato Sauce (COSI COME Red Datterino with juice, Sicilian coarse salt, BOERI Extra Virgin Olive oil, water), **Housemade burrata, ROI Extra Virgin olive oil, picked basil.**

Allergen detail: Wheat, Milk, Soy (Possible Trace), Mustard (Possible Trace)

Intolerance detail: Gluten, Lactose, Nightshades

⚠ **Please note:** Guests may have allergies or sensitivities beyond the ones listed. Always review all ingredients and confirm with the guest if they have any dietary restrictions or concerns.

HOW TO DESCRIBE IT TO A GUEST: *Our Afeltra Spaghetto al pomodoro e burrata is served with a vibrant Datterino tomato sauce, topped with housemade burrata, fresh basil, and a touch of extra virgin olive oil*



BUCATINI CACIO E PEPE

NAME: ***BUCATINI CACIO E PEPE***

PLATING/COLLATERAL: Anfora Bowl

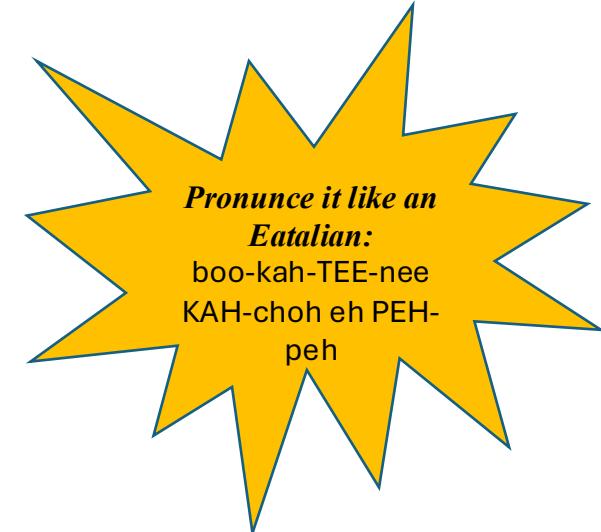
INGREDIENTS: AFELTRA BLU Bucatini Pasta (DURUM Wheat Semolina, Water, may contain Soy), Cacio E Pepe. Sauce (GRANAROLO Grated Pecorino Romano, Black Pepper, Corn Starch, Water), Black Pepper, GRANAROLO Grated Pecorino Romano.

Allergen detail: Wheat, Milk, Soy (Possible Trace), Mustard (Possible Trace)

Intolerance detail: Gluten, Lactose, Black Pepper

⚠ **Please note:** Guests may have allergies or sensitivities beyond the ones listed. Always review all ingredients and confirm with the guest if they have any dietary restrictions or concerns.

HOW TO DESCRIBE IT TO A GUEST: *Our Bucatini cacio e pepe is a Roman classic—made with Afeltra pasta, Pecorino Romano, and freshly cracked black pepper.*



LINGUINE ALLO SCOGLIO

NAME: *LINGUINE ALLO SCOGLIO*

PLATING/COLLATERAL: Anfora Bowl

INGREDIENTS: AFELTRA BLU Linguine Pasta (DURUM Wheat Semolina, Water, Contains Wheat, May contains Soy and Mustard), Clams, Mussels, Shrimps, Sugo Di Mare Sauce (Lobster Base [Lobster Bodies, Brandy, Carrots, Spanish Onion, Celery, Picked Parsley, Fennel, Sea Salt, Water, OLITALIA Extra Virgin Olive Oil], Tomato Sauce [MUTTI Peeled Tomatoes, Basil, Sea Salt, OLITALIA Extra Virgin Olive Oil], Picked Basil, Peeled Garlic, Red Crushed Pepper, OLITALIA Extra Virgin Olive Oil), Picked Parsley, Cherry Tomatoes Mix (MALDON Sea Salt, Black Pepper, OLITALIA Extra Virgin Olive Oil).

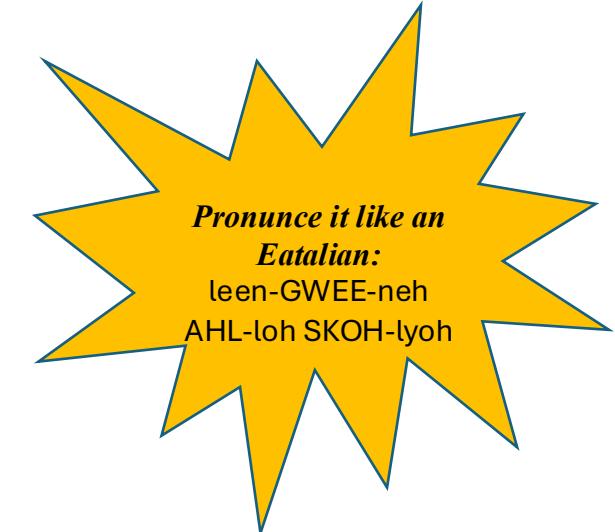
Allergen detail: Wheat, Crustaceans, Cereals Gluten, Celery, Garlic, Onion, Soy (Possible Trace), Mustard (Possible Trace)

Intolerance detail: Gluten, Black Pepper, Chili, Black Pepper, Nightshades

Dietary Guidelines detail: Alcohol

⚠ **Please note:** Guests may have allergies or sensitivities beyond the ones listed. Always review all ingredients and confirm with the guest if they have any dietary restrictions or concerns.

HOW TO DESCRIBE IT TO A GUEST: *Our Linguine allo scoglio is a seafood lover's favorite—linguine tossed with clams, mussels, shrimp, and a rich tomato-lobster sauce, finished with cherry tomatoes, fresh parsley, and a touch of spice.*



POLLO ALLA MILANESE

NAME: ***POLLO ALLA MILANESE***

COLLATERAL: White flat round plate 10.5" + white ramekin

INGREDIENTS: FREEBIRD Breaded Chicken Breast (PANKO Breadcrumbs, Flour, Liquid Whole egg), Mediterranean Sauce (Mayonnaise, DIJON SMOOTH Mustard, Fresh Lemon Juice, Capers in Salt), Arugula Baby Bulk, Parmigiano Reggiano, Simple Lemon Citronette, Lemon Wedge.

Allergen detail: Eggs, Milk, Wheat, Mustard

Intolerance detail: Gluten, Lactose, Citrus, Seed oils

⚠ Please note: Guests may have allergies or sensitivities beyond the ones listed. Always review all ingredients and confirm with the guest if they have any dietary restrictions or concerns.

HOW TO DESCRIBE IT TO A GUEST: *Crispy Freebird breaded chicken breast served over baby arugula with shaved Parmigiano Reggiano, a zesty Mediterranean sauce, and a bright lemon citronette. Finished with a fresh lemon wedge.*



SALMONE ALLA PIASTRA

NAME: *SALMONE ALLA PIASTRA*

COLLATERAL: Riviera Plate 10.5"

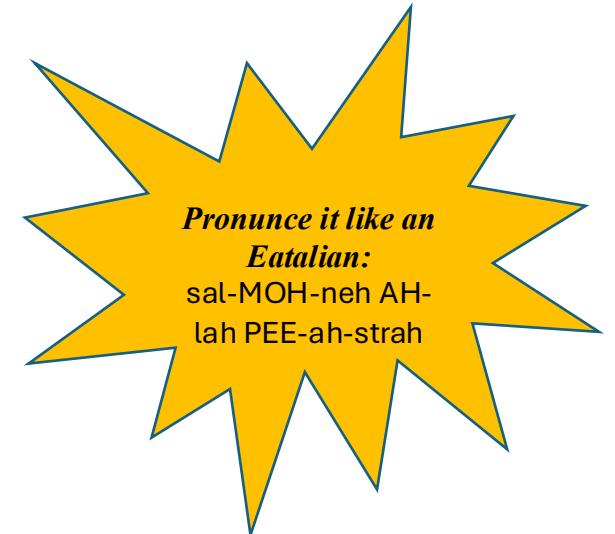
INGREDIENTS: Atlantic Fresh Farmed Salmon, Large Carrots, White Balsamic Dressing (Olitalia olive oil, white vinegar, sea salt), Watermelon Radish, Frisee lettuce, red endive, OLITALIA Extra Virgin Olive Oil, Sea Salt Maldon, Half Lemon

Allergen detail: fish

Intolerance detail: citrus

⚠ Please note: Guests may have allergies or sensitivities beyond the ones listed. Always review all ingredients and confirm with the guest if they have any dietary restrictions or concerns.

HOW TO DESCRIBE IT TO A GUEST: Seared Atlantic salmon served with carrots, watermelon radish, frisée, and red endive, dressed in a white balsamic vinaigrette and finished with Maldon sea salt and a touch of fresh lemon.



BRASATO AL CHIANTI

NAME: *BRASATO AL CHIANTI*

COLLATERAL: White flat round plate 10.5"

INGREDIENTS: **brasato** (*means braised*) **al chianti** (beef chuck roll, spanish onion, celery, carrot, garlic, Mutti tomato puree, bay leaves, black pepper, potato, water, salt, Olitalia olive oil, Montepulciano d'Abruzzo wine, beef stock [beef bones, onion, celery, carrot, tomato paste, water, Montepulciano d'Abruzzo wine]), **polenta** (water, sea salt, instant polenta), **black pepper, fried sage, water.**



Allergen detail: sulfur dioxide, celery, onion

Intolerance detail:

Dietary guidelines details: alcohol

⚠ **Please note:** Guests may have allergies or sensitivities beyond the ones listed. Always review all ingredients and confirm with the guest if they have any dietary restrictions or concerns.

HOW TO DESCRIBE IT TO A GUEST: *Brasato al Chianti is slow-braised beef in Chianti wine with herbs and vegetables, served with creamy polenta — rich, tender, and full of Tuscan flavor.*



RIBEYE

NAME: RIBEYE

COLLATERAL: White flat round plate 10.5"

INGREDIENTS: Olitalia olive oil, Maldon sea salt, Ribeye with bone, rosemary, sea salt, Mediterranean sauce (Djion mustard, fresh lemon juice, capers in salt, mayonnaise (need ingredients), russet potatoes, sale alle erbe (sea salt, sage, fried rosemary, black pepper), fried rosemary.



Allergen detail: eggs, mustard

Intolerance detail:

⚠ Please note: Guests may have allergies or sensitivities beyond the ones listed. Always review all ingredients and confirm with the guest if they have any dietary restrictions or concerns.

HOW TO DESCRIBE IT TO A GUEST: Bone-in Ribeye, seasoned simply with olive oil, sea salt, and rosemary, served with a tangy Mediterranean sauce and crispy herb-roasted potatoes.

FILETTO DI MANZO

NAME: FILETTO DI MANZO

COLLATERAL: White flat round plate 10.5"

INGREDIENTS: beef tenderloin, grilled endive, reduced balsamic vinegar with honey, marjoram, Olitalia olive oil, sea salt, roasted Kabocha (Kabocha, sea salt, Olitalia olive oil)

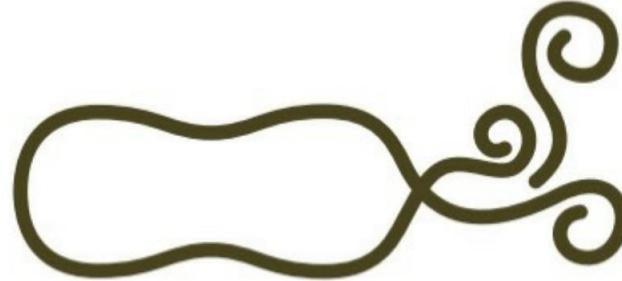
Allergen detail:

Intolerance detail:

⚠ **Please note:** Guests may have allergies or sensitivities beyond the ones listed. Always review all ingredients and confirm with the guest if they have any dietary restrictions or concerns.

HOW TO DESCRIBE IT TO A GUEST: *Our Tagliata di Manzo — tender sliced beef served with grilled endive, roasted Kabocha squash, and finished with a sweet balsamic and honey reduction with a touch of marjoram.*





ROSSOPOMODORO

pizzeria napoletana

HISTORY

Rossopomodoro is the world's largest chain of Neapolitan pizzerias, recognized globally for its authentic pizza and Neapolitan cuisine. Founded over 20 years ago, Rossopomodoro has built its success on three pillars: traditional craftsmanship by skilled Neapolitan pizzaioli and chefs, high-quality ingredients, and partnerships with historic, premium suppliers. With over 3,000 team members—including 400 pizzaioli and chefs—across 100 locations in Italy and internationally, Rossopomodoro offers an unmatched experience rooted in the warmth of Neapolitan hospitality. This experience is embodied in the motto, “like a day in Naples,” which invites guests to immerse themselves in the flavors, culture, and spirit of

ROSSOPOMODORO

come un giorno a Napoli

Naples, wherever they are. Each location captures the essence of the city through its decor and authentic menu, with pizzas and dishes crafted from locally sourced ingredients.



PARTNERSHIP

In the U.S., Rossopomodoro has partnered with Eataly to bring authentic Neapolitan pizza to its renowned Italian marketplaces. As Eataly's exclusive pizza provider, Rossopomodoro offers a true taste of Naples, using traditional techniques, wood-fired ovens, and carefully chosen ingredients. This collaboration enhances Rossopomodoro's global presence, giving American customers the chance to savor a genuine Neapolitan experience with the quality and warmth found in Italy. Through Eataly, Rossopomodoro proudly shares the flavors and traditions of Naples, creating a unique Italian experience in the heart of the U.S.



CHARACTERISTICS

1. Hand-Stretched Dough

The dough is hand-stretched to preserve air bubbles, creating a light, airy crust with a puffy, golden edge. This results in a soft, tender pizza that's different from thicker, crunchier styles.

2. Thin, Tender Center

Neapolitan pizza has a very thin center that stays delicate and almost melts in your mouth, contrasting with other pizzas that are often thicker and crispier.

3. Minimalist Toppings

Neapolitan pizza uses a simple topping approach, focusing on high-quality ingredients like fresh tomatoes, mozzarella, and basil. This minimalist style highlights the natural flavors of the toppings without overloading the dough.

4. Quick, High-Heat Bake

The pizza is baked in 90 seconds at a high temperature (**750-800** Fahrenheit), creating a slightly charred, smoky crust while keeping the center soft and tender. This baking method preserves the freshness and flavors of the ingredients.

5. Long Fermentation for Digestibility

The dough undergoes a slow fermentation process of 24 hours, breaking down gluten and making it easier to digest. This process also enhances the dough's flavor, giving it a light tang without being heavy.

6. Unique Texture

The combination of hand-stretching, slow fermentation, and high-heat baking results in a pizza with a delicate, foldable crust and a fragrant, rustic appearance.

7. Why It's Different

Neapolitan pizza is ideal for those who prefer a light, tender pizza that emphasizes simple, high-quality ingredients, rather than a heavier, crunchier style. It offers a more refined pizza experience, with a perfect balance of freshness, authenticity, and digestibility.

RECOGNITION

- Neapolitan pizza, with a push from Rossopomodoro, is recognized as a UNESCO cultural heritage since 2017
- Rossopomodoro holds the Guiness World Record for longest pizza and longest fried pizza ever made
- Rossopomodoro US pizzaioli, Gazmir Zeneli and **Francesco Montuori** have won 1st and 2nd place at the Caputo Cup for best Neapolitan Pizzaioli in America.



CAMPANIA



- Campania translates to countryside
- The land is extremely rich in minerals due to the active volcano, Mount Vesuvius
- Major exports are mozzarella, tomatoes and pasta



Traditional Specialties Guaranteed

*A product that possesses specific characteristics
in:*

- 1. Raw materials,***
- 2. Composition***
- 3. Method of production***

*that have been consistent for a minimum of 30
years*

1. RAW MATERIALS

The three defining ingredients for Pizza Napoletana are “00” or “0” flour, San Marzano tomatoes, and buffalo mozzarella



CAPUTO X ROSSOPOMODORO

1



- Molino Caputo is based in Napoli and dates back to 1924. The mill has remained in the Caputo family for 3 generations
- Together with Rossopomodoro, Caputo has developed an exclusive blend of 00 and 0 flour for superior Pizza Napoletana

CIAO X ROSSOPOMODORO



- Ciao San Marzano P.D.O. are the tomatoes of choice for Rossopomodoro.
- They come from the Agro Nocerino-Sarnese area within the province of Salerno, Campania. Only San Marzano tomatoes, grown in this area can have the P.D.O status
- The tomatoes are peeled and packed in their own juice before we add a touch of salt and hand mill them. They remain raw, until we cook them onto of our pizza.

LATTERIA SORRENTINA X ROSSOPOMODORO

3



- From the area of Napoli, Campania
- 100% organic and non-GMO milk
- Has a very rich, creamy, slightly astringent taste





P.D.O.

- PROTECTED DESIGNATION OF ORIGIN
 - The quality of food bearing this stamp must be significantly or exclusively determined by the
 - geographical origin
 - Food's with this classification must be completely produced from the designated origin. In our
 - buffalo mozzarella's case that means the water buffalo must live and graze in Campania, they must be milked in Campania and the cheese must be made and packaged in Campania

2. COMPOSITION

- The dough for Pizza Napoletana must be composed of only 4 ingredients; “00” flour, water, salt, and yeast.
- It must rise for a minimum of 24 hours. Ours rises at room temperature and contains a very small amount of yeast, making it light, airy and more digestible than other types of pizza.
- There are only 250 grams of dough per pizza and we use a 65% hydration in our dough.

3. METHODS OF PRODUCTION



- Our wood-fire burning ovens were built by hand in Italy
- Cooks the pizzas in **90 seconds at 800-900** Fahrenheit

MENÙ





MARGHERITA VERACE TSG

San Marzano Tomato Sauce, Buffalo Mozzarella, Basil, Olive Oil

ALLERGIES	CONTAINS	CAN BE PREPAR ED WITHO UT
DAIRY	X	YES
GLUTEN	X	YES
SUNFLOWER OIL	X	YES

MARGHERITA RUOTA DI CARRO



This extra-wide pizza dates back to the late 1500s, when Neapolitan poet Velardiniello described it like “the wheel of a cart” - hence the name!

San Marzano Tomato Sauce,
Mozzarella di Napoli, Basil,
Olive Oil

ALLERGIES	CONTAINS	CAN BE PREPAR ED WITHO UT
DAIRY	X	YES
GLUTEN	X	NO
SUNFLOWER OIL	X	YES



LA FINOCCHIONA \$28

Smoked Mozzarella, Sautéed
Mushrooms, Finocchiona Salami,
Truffled Caciotta Cheese, Olive Oil

ALLERGIES	CONTAINS	CAN BE PREPARED WITHOUT
DAIRY	X	NO
GLUTEN	X	YES
SUNFLOWER OIL	X	NO
ALLIUM	X	NO
PORK	X	NO



MASSESE

San Marzano Tomato Sauce,
Mozzarella di Napoli, Spicy Salami,
Basil, Olive Oil

ALLERGIES	CONTAINS	CAN BE PREPAR ED WITHO UT
DAIRY	X	YES
PORK	X	YES
GLUTEN	X	YES
SUNFLOWER OIL	X	YES



SALUMIERE

San Marzano Tomato Sauce, Mozzarella di Napoli, Spicy Salami, Ferrarini Prosciutto cotto, Sweet Italian Sausage, Basil, Olive Oil

ALLERGIES	CONTAINS	CAN BE PREPAR ED WITHO UT
DAIRY	X	YES
GLUTEN	X	YES
PORK	X	YES
SUNFLOWER OIL	X	YES



CAPRICCIOSA

San Marzano Tomato Sauce, Mozzarella di Napoli, Cremini Mushroom, Gaeta Olives, Ferrarini Prosciutto cotto, Artichoke, Basil, Olive Oil

ALLERGIES	CONTAINS	CAN BE PREPAR ED WITHO UT
DAIRY	X	YES
PORK	X	YES
GLUTEN	X	YES
SUNFLOWER OIL	X	YES



SALSICCIOTTA

San Marzano Tomato Sauce,
Mozzarella di Napoli, Sweet Italian
Sausage, Cremini Mushroom, Basil,
Olive Oil

ALLERGIES	CONTAINS	CAN BE PREPAR ED WITHO UT
DAIRY	X	YES
PORK	X	YES
GLUTEN	X	YES
SUNFLOWER OIL	X	YES

CALZONE CLASSICO

Ricotta, Mozzarella di Napoli,
Ferrarini Prosciutto cotto, San
Marzano Tomato Sauce, Basil, Olive
Oil



ALLERGIES	CONTAINS	CAN BE PREPAR ED WITHO UT
DAIRY	X	YES
PORK	X	YES
GLUTEN	X	NO
SUNFLOWER OIL	X	YES



PROSCIUTTO E RUCOLA

Mozzarella di Napoli, Arugula, 18-Months
Ferrarini Prosciutto di Parma, Grana
Padano DOP, Olive Oil

ALLERGIES	CONTAINS	CAN BE PREPAR ED WITHO UT
DAIRY	X	YES
PORK	X	YES
GLUTEN	X	YES
SUNFLOWER OIL	X	YES



QUATTRO FORMAGGI

Mozzarella di Napoli, Pecorino Romano DOP, Gorgonzola Dolce DOP, Grana Padano DOP, Olive Oil

ALLERGIES	CONTAINS	CAN BE PREPAR ED WITHO UT
DAIRY	X	NO
GLUTEN	X	YES
SUNFLOWER OIL	X	YES

PROSCIUTTO E BURRATA



San Marzano Tomato Sauce,
Mozzarella di Napoli, 18-Months
Ferrarini Prosciutto di Parma,
Fresh creamy Burrata, Basil,
Olive Oil

ALLERGIES	CONTAINS	CAN BE PREPAR ED WITHO UT
DAIRY	X	YES
PORK	X	YES
GLUTEN	X	YES
SUNFLOWER OIL	X	YES



MSC \$23

San Marzano Tomato Sauce,
Mozzarella di Napoli, Fried
Eggplant, Shaved Ricotta Salata,
Basil

ALLERGIES	CONTAINS	CAN BE PREPARED WITHOUT
DAIRY	X	YES
PORK	X	YES
GLUTEN	X	YES
SUNFLOWER OIL	X	NO



TARTUFATA \$38

Black Truffle Cream, Mozzarella di Napoli, Micro Basil, Portobello Mushrooms, Truffle Caciotta Cheese, Ricotta, **Fresh Black Truffle**, Olive Oil

ALLERGIES	CONTAINS	CAN BE PREPARED WITHOUT
DAIRY	X	NO
GLUTEN	X	YES
SUNFLOWER OIL	X	NO
GARLIC	TRACES	NO
CITRUS	TRACES	NO
EGG	TRACES	NO



DIAVOLA DOLCE

Mozzarella di Napoli, Ferrarini
Spicy Salame, Whipped Ricotta,
Mike's Spicy Honey, Basil

ALLERGIES	CONTAINS	CAN BE PREPAR ED WITHO UT
DAIRY	X	YES
PORK	X	YES
GLUTEN	X	YES
SUNFLOWER OIL	X	NO

COTTO E FUNGHI \$25

San Marzano Tomato Sauce,
Smoked Mozzarella, Sautéed
Mushrooms, Ferrarini Prosciutto
Cotto, Basil, Grana Padano DOP,
Olive Oil



ALLERGIES	CONTAINS	CAN BE PREPARED WITHOUT
DAIRY	X	YES
PORK	X	YES
GLUTEN	X	YES
SUNFLOWER OIL	X	NO

The Story of the Scarpariello Pizza... with a New Twist

Scarpariello pizza was born in the narrow streets of Quartieri Spagnoli di Napoli, inspired by the famous pasta dish once made by the scarpari, the shoemakers, who cooked with what they had: fresh cherry tomatoes, pecorino, parmesan, and basil. Simple ingredients, full of flavor, brought together with heart.

One day, inspired by that tradition, a passionate pizzaiolo decided to give it new life. He honored the soul of the dish but added his own touch: a generous spoonful of stracciatella cheese, creamy and fresh, for an even richer contrast.

And so, a modern take on the scarpariello was born, bringing past and present together in a single bite!

DOLCI – TIRAMISU CLASSICO

NAME: *TIRAMISU' CLASSICO*

DESCRIPTION: Our Signature Tiramisù—Made with Layers of Espresso-Soaked Ladyfingers and Mascarpone Cream, Topped With Cocoa Powder

COLLATERAL: Talavera Blue Plate 8"

INGREDIENTS: VICENZI Ladyfingers, Cocoa Powder, Nonna Cream (Mascarpone, Granulated Sugar, Eggs, Heavy Cream), Rice Sponge Cake (Granulated Sugar, Corn Starch, Egg Whites, Egg Yolks, White Rice Flour), LAVAZZA Espresso.

Allergen detail: eggs, wheat, soy, milk

Intolerance detail: gluten, Lactose, Cornstarch, Corn, Cocoa.

⚠ Please note: Guests may have allergies or sensitivities beyond the ones listed. Always review all ingredients and confirm with the guest if they have any dietary restrictions or concerns.

HOW TO DESCRIBE IT TO A GUEST: *Our signature tiramisù—made Espresso-Soaked Ladyfingers and Mascarpone Cream, topped with Cocoa Powder—“unwrapped” tableside!*

STORYTELLING: Tiramisu is an Italian dessert that translates to "pick me up". The dessert is traditionally served cold and paired with coffee or espresso.



DOLCI – PANNACOTTA AI FRUTTI DI BOSCO

NAME: *PANNA COTTA AI FRUTTI DI BOSCO*

COLLATERAL: Talavera Blue Plate 8" + Doily

INGREDIENTS: **Panna Cotta** (Whole Milk, Heavy Cream, Granulated Sugar, Silver Gelatin Sheets, BACARDI Golden Rum), **Almond Streusel** (White Rice Flour, Unsalted Butter, Sugar, Almond Flour), **Blueberries, Blackberries, Raspberries.**

Allergen detail: milk, tree nuts

Intolerance detail: lactose

Dietary Guidelines detail: Pork, alcohol



⚠ **Please note:** Guests may have allergies or sensitivities beyond the ones listed. Always review all ingredients and confirm with the guest if they have any dietary restrictions or concerns.

HOW TO DESCRIBE IT TO A GUEST: *Creamy sweet milk custard topped with fresh mix berries and finished with house made Almond Streusel*



*Pronounce it like
an Eatalian:
pah-nah KOH-
tah ai froo-TEE
dee BOH-skoh*

DOLCI - CANNOLI AL CIOCCOLATO E PISTACCHIO

TITLE: *CANNOLO AL CIOCCOLATO E PISTACCHIO*

COLLATERAL: Talavera Blue Plate 8"

INGREDIENTS: Cannoli shell, ricotta filling (fresh ricotta, sugar), Crema al pistacchio (heavy cream, pistachio paste, crema pasticcera [heavy cream, sugar, cornstarch, milk, butter, egg yolk]), raw pistachios, Eataly Chocolate tag

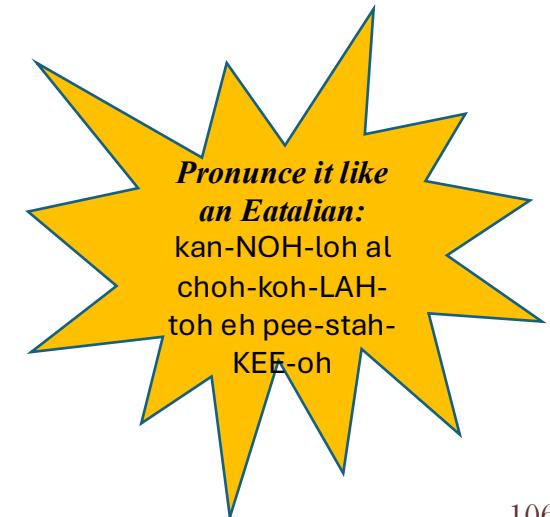
Allergen detail: eggs, wheat, soy, milk, tree nuts

Intolerance detail: gluten, lactose

Dietary Guidelines details: alcohol

⚠ **Please note:** Guests may have allergies or sensitivities beyond the ones listed. Always review all ingredients and confirm with the guest if they have any dietary restrictions or concerns.

HOW TO DESCRIBE IT TO A GUEST: *Our Cannoli al Pistacchio Salato features a crisp cannolo shell filled with ricotta and pistachio cream. Finished with crunchy raw pistachios for the perfect balance of sweet and salty.*



DOLCI – BUDINO AL CIOCCOLATO

NAME: *BUDINO AL CIOCCOLATO*

DESCRIPTION: *Dark chocolate budino served with crumbled devil's cake and chocolate crunchy. Topped with chocolate glaze and whipped cream.*

COLLATERAL: Talavera Blue Plate 8" + Doily

INGREDIENTS: **devil cake** (flour, sugar, baking powder, baking soda, salt, rice bran oil, eggs, cocoa powder), **feuilletine dark chocolate** (rice bran oil, paillete feuilletine, dark chocolate 70%), **settevele glaze** (sugar, dark chocolate 70%, heavy cream, cocoa powder), **panna montata** (sugar, heavy cream), **budino al cioccolato base** (semisweet chocolate, heavy cream, milk, sugar, eggs, salt)



Allergen detail: eggs, wheat, soy, milk

Intolerance detail: gluten, lactose

Dietary Guidelines detail: Pork

⚠ Please note: Guests may have allergies or sensitivities beyond the ones listed. Always review all ingredients and confirm with the guest if they have any dietary restrictions or concerns.

HOW TO DESCRIBE IT TO A GUEST:

If you are a Chocolate lover, can't miss our Chocolate Budino. Rich and decadent with silky texture topped with crunchy Chocolate Crumble for a perfect match



GELATO – COPPA AL CIOCCOLATO

NAME: **COPPA AL CIOCCOLATO**

COLLATERAL:

- [Glass Cup](#)
- [Doily](#)
- Talavera Plate 8"
- [Whipped Cream Dispenser](#)
- [Whip Cream Chargers](#)
- [2oz Scoop](#)

INGREDIENTS: settevèle glaze (sugar, dark chocolate 70%, heavy cream, cocoa powder), **chocolate gelato** (whole milk, heavy cream, sugar, non-fat powder milk, dark chocolate 70%, cocoa liquor, dextrose, neutro), **gelato al bacio** (Piemonte hazelnut paste, gelato base [whole milk, sugar, dextrose, non-fat powdered milk, egg yolk, neutro], chocolate base [whole milk, heavy cream, sugar, non-fat powder milk, dark chocolate 70%, cocoa liquor, dextrose, neutro], Gianduja filling), whipped cream (sugar, heavy cream), **chopped hazelnut, cocoa powder.**

Allergen detail: egg, soy, milk, tree nuts

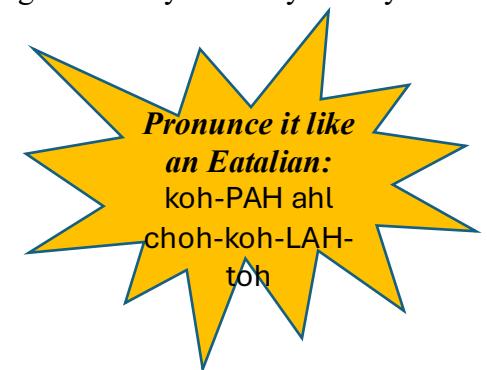
Intolerance detail: lactose

Dietary Guidelines details: pork

⚠ Please note: Guests may have allergies or sensitivities beyond the ones listed. Always review all ingredients and confirm with the guest if they have any dietary restrictions or concerns.

STEPS:

1. Place one spoon of chocolate sauce at the bottom of the cup.
2. Add one scoop (2oz) of Chocolate Gelato.
3. Add one scoop (2oz) of Hazelnut Gelato.
4. Top with 2oz of whipped cream.
5. Sprinkle chopped hazelnut.
6. Top with cocoa powder.



GELATO – COPPA FRAGOLOSA

NAME: COPPA FRAGOLOSA

COLLATERAL:

- [Glass Cup](#)
- [Doily](#)
- Talavera Plate 8"
- [Whipped Cream Dispenser](#)
- [Whip Cream Chargers](#)
- [2oz Scoop](#)

INGREDIENTS: sorbetto alla fragola (strawberry puree, neutro [stabilizer], liquid sugar [sugar, dextrose, glucose powder]) gelato fior di latte (whole milk, heavy cream, non-fat powder milk, dextrose, sugar, neutro), whipped cream (sugar, heavy cream), strawberries

Allergen detail: milk

Intolerance detail: lactose

⚠ Please note: Guests may have allergies or sensitivities beyond the ones listed. Always review all ingredients and confirm with the guest if they have any dietary restrictions or concerns.

STEPS:

1. Cut 2 strawberries and place them on the bottom of the cup.
2. Add one scoop (2oz) of Fior di Latte Gelato.
3. Add one scoop of Strawberry Gelato.
4. Top with whipped cream (2oz).
5. Place one strawberry, cut in 4, as garnish.



GELATO AL MOMENTO – *Pistacchio Salato*

NAME: GELATO AL PISTACCHIO SALATO

PLATING/COLLATERAL:

1. Costa Nova Wide Rim Plate
2. Gold bowls for sharing
3. White brick and teaspoon for tableside presentation

INGREDIENTS: **pistachio gelato** (base gialla [whole milk, sugar, dextrose, non-fat powdered milk, liquid egg yolk, neutro], pistachio puro paste, raw pistachio, Maldon sea salt), **raw pistachio, salted caramel** (sugar, water, Kosher salt), **Maldon sea salt**.



HOW TO DESCRIBE IT TO A GUEST: *Our Gelato al Momento is made fresh to order in just 10 minutes using only the highest quality ingredients. This month's flavor is Toasted Pistachio & Salted Caramel, crafted with in-house toasted pistachio paste, fresh milk, homemade caramel, and Maldon sea salt flakes. It's rich, creamy, and unlike anything you've tried before."*

STORYTELLING

Made with the Italian CARPIGANI gelato machine, which has represented the technical excellence of Italian artisanal gelato since 1946.

It's more than artisanal — it's MADE TO ORDER in 10 MINUTES, taking gelato to another level.

Only ingredients of the HIGHEST QUALITY.

The gelato flavor will change SEASONALLY.

Everyone has always dreamed of trying FRESHLY MADE gelato — a true Italian experience.

A UNIQUE TEXTURE — perfectly soft.

August Flavor: GELATO ALLA CREMA WITH AMARENA CHERRIES AND AMARETTI COOKIES

- Real TOASTED PISTACHIO paste, made freshly in-house
- High-quality FRESH MILK
- Homemade CARAMEL
- MALDON SEA SALT flakes
- You order the gelato, we load the machine, and it's ready in 10 minutes.



STEPS OF SERVICE

1. Server – Offer

Always offer *Gelato al Momento* when presenting the dessert menu. Use the following spiel to introduce it:
"We have a new addition to our dessert menu – Gelato al Momento, made fresh to order in just 10 minutes using only the highest quality ingredients. This month's flavor is . It's rich, creamy, and unlike anything you've tried before."

Once the guest orders, send the ticket immediately and indicate how many guests will be enjoying the dessert, specifying position number as well.

2. Server – Table Marking

Before the gelato is served, mark each guest receiving the dessert with a gelato cup and a dessert spoon. Include one large serving spoon for sharing.

3. Table Support – Preparation & Service

Follow the preparation steps outlined in the following slides.

4. Table Support – Guest Interaction

Approach the table warmly and greet the guests. As you present the dessert, confidently pour a teaspoon of *caramello salato* sauce over the gelato.

Enjoy!

MACHINE SETUP

Plug In & Test the Machine

- Plug in the machine.
- Confirm the internal mixing blade is rotating counterclockwise.
- Counterclockwise = functioning properly.
- Clockwise = malfunction. Stop use and report the issue.
- The machine must be completely closed before operation.



INVENTORY CHECK

Inventory Check

A. Spatula in bowl with hot water →



B. Gelato base (quart container) →



C. ½ quart containers →



D. Costa Nova plates – stock in the refrigerator - for plating →



E. White bricks and teaspoons for table side presentation →



F. Gold Bowls for sharing →



G. Toppings: salted toasted chopped pistachios, salted caramel, Maldon salt (available in BOH of the restaurant)

PREPARATION STEPS

1. Prepare the Gelato Base

- A. Take the pistachio base from the fridge.
- B. Shake the base container thoroughly before use.
- C. For one portion, pour $\frac{1}{2}$ quart into a smaller container.
- D. Keep unused base refrigerated immediately.
- E. Make sure all the doors are completely sealed before pouring the gelato base.



PREPARATION STEPS

2. Add Base to the Machine and Start Production Cycle

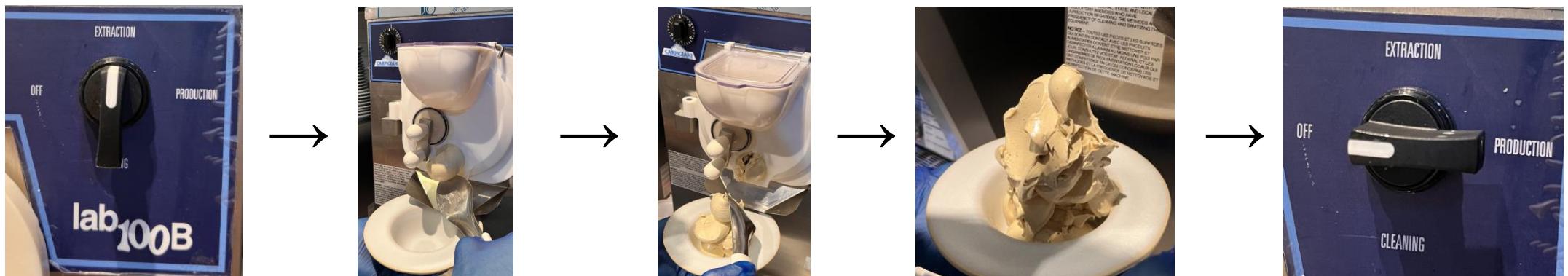
- A. Ensure all lids and access doors are securely closed.
- B. Open the top lid.
- C. Carefully pour in the prepared base ($\frac{1}{2}$ quart).
- D. Switch to Production Mode.
- E. Set timer:
 - First order of the day → 4 minutes
 - Subsequent orders → 3 minutes
- F. Wait for the alarm (gelato is ready when chamber is full).



PREPARATION STEPS

3. Dispense the Gelato

- A. Switch the machine to *Extraction* mode to begin dispensing.
- B. Grab the Gelato Plate from the **freezer**.
- C. Open the front lid carefully.
- D. The gelato will begin to come out. Use the spatula (from the hot water bowl) to guide and shape the gelato onto the plate.
- E. Sculpt the gelato into a tall, appealing shape—like a mountain or pyramid.
- F. Once dispensing is complete, turn the machine off.
- G. Use the spatula to remove any remaining gelato from inside the machine.
- H. Close the lid. Always keep a bowl underneath the spout to catch any drips or spills.



PREPARATION STEPS

4. Finish & Serve

A. Garnish each plate with:

- Sprinkle salted toasted chopped pistachios
- A pinch of salt Maldon salt

B. Approach the table warmly and greet the guests. As you present the dessert, confidently pour a teaspoon of Caramello Salato sauce over the gelato.

Enjoy!



END-OF-NIGHT CLEANING PROCEDURE

Prepare:

- 1 empty bucket (for dirty water)
- 1 bucket of hot water (if no sink nearby)
- Sanitizer solution

1. Start Rinse Cycle

- Pour hot water (no soap) into the machine (front lid needs to be closed).
- Run in **Cleaning Mode** for 2–3 minutes.
- Turn OFF.
- Open lid and drain into the bucket below.

2. Manual Cleaning

- Open and remove internal parts: mixing blade and front lid/panel
- Wipe interior with clean, damp cloth + hot water.
- Hand-wash all parts (mild soap if needed).  **Do NOT use dishwasher.**

3. Final Sanitation

- Reassemble the machine.
- Pour a small amount of sanitizer inside.
- Run Cleaning Mode for 1–2 minutes.
- Drain completely.
- Leave the machine open to air dry.

4. Wipe Down & Reset

- Clean exterior surfaces.
- Confirm all parts are clean, dry, and reassembled.
- Machine should be ready for next-day use.

WEEKLY TASKS

- **Check Inventory**

Carefully inspect all inventory to ensure no parts are missing. Pay special attention to small components like seals, which are costly to replace if lost.

- **Maintain Internal Seals**

Apply lubricant to the internal seals once a week (refer to the instructional videos). This is essential for the machine's proper function and long-term performance.

Note: Lubricant is included with the machine—reorder as needed.

ORDERING PROCEDURE

Daily Dessert Order – add the followings:

- **Pistachio Paste**
 - Start with **10 quarts per day** (adjust based on sales trend)
 - **Ordered by the quart**
 - Shelf life: **6–7 days**
 - Usage: **1 quart = 2 orders**
- **Pistachios**
 - **Order by the quart**
- **Caramel Sauce**
 - **Order by the quart**

Include in BOH order:

- **Maldon Salt**

STORY TELLING

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It's more than artisanal — it's MADE TO ORDER in 10 MINUTES, taking gelato to another level.

Only ingredients of the HIGHEST QUALITY.

The gelato flavor will change SEASONALLY.

Everyone has always dreamed of trying FRESHLY MADE gelato — a true Italian experience.

A UNIQUE TEXTURE — perfectly soft.

September Flavor:

- Real Vanilla paste, made freshly in-house
- High-quality FRESH MILK
- AMARENA Cherries
- AMARETTI Cookies
- You order the gelato, we load the machine, and it's ready in 10 minutes.

SERVER SPIEL

SERVER SPIEL

GREETING

Ciao e benvenuti! Welcome to Eataly! Have you dined with us before?

If NO – First-Time Guest

Fantastic, welcome! My name is [Your Name], and I'll be taking care of you today.

Here at La Pizza & La Pasta, we celebrate the heart of Italian cuisine — wood-fired Neapolitan pizza, perfectly al dente pasta, and regional dishes made with the best ingredients.

To start, our Antipasti are perfect for sharing. For Pasta, we offer pasta secca (dried) and pasta fresca (fresh). I really recommend the __ — it's a guest favorite. Our Pizzas are made in true Neapolitan style by Rossopomodoro and for Secondi, guests especially love the __, while the __ is another great choice.

Can I start you off with a glass of wine or maybe an Aperol Spritz?

If YES – Returning Guest

Ciao e bentornati!

Welcome back to La Pizza & La Pasta / Eataly Ristorante! It's so nice to see you again.

My name is [Your Name], and I'll be taking care of you today.

(If there's a special or activation, mention it here.)

If you'd like to try something new, I recommend the __ — it's become a recent favorite. Of course, the __ is always a classic.

Can I start you off with something to drink? Maybe a glass of wine or an Aperol Spritz?

FLOORPLAN

