

E A T A L Y

DESCRIBING FOOD

RESTAURANT SERVICE STANDARDS

Why is it important to be descriptive when talking about food?

What is the consequence if we do not describe food deliciously?

Example: Pizza Napoletana

...our pizza is Neapolitan style, meaning that it is baked in an oven with high heat so that it burns on the bottom. The water in the toppings make the pizza soggy and wet in the center with a chewy crust.

...our pizza is Neapolitan style, meaning that it is baked for a short period of time in an oven with extremely high heat. This creates a soft, thin center with a charred, yet doughy crust. We top our pizzas with fresh ingredients, which makes the center nice and juicy.

Food Description - Best Practices

Highlight the Value

- Was it made a special way?
 - Homemade or handcrafted
 - Braised for X hours
 - Charred, grilled, roasted, etc.
- Is there a special ingredient?
 - “Mushroom” vs. “King Trumpet Mushroom”
 - “Steak” vs. “Grass-finished ribeye”
- Is there a specific brand to highlight?
 - Afeltra pasta
 - ROI Olive Oil

Description vs. Recipe

- Recipe is every ingredient
 - Helpful when addressing allergens
 - Calamari Fritti Con Zucchine - Squid, vegetable batter, zucchini, sea salt, lemon, flour mix, eggs, oil
- Description is the key components of the dish
 - Best for describing and selling items
 - Calamari Fritti Con Zucchine -
A lightly battered fried calamari served with lemon aioli

Pro Tip! Our menus typically have these descriptors. Review all menus and let them guide how you describe dishes!

Food Descriptions - This, not that...

Dish	Words to use...	Words NOT to use...
Pizza Napoletana	Soft center, charred	Soggy, wet, burnt
Pasta al dente	Al dente, firm, has bite	Not cooked, hard
Cacio e Pepe	Rich, creamy	Salty, strong
Arancini	Crispy outside, cheesy textured inside	Hard outside, sticky inside
Truffles	Earthy, nutty, savory	Dirty, salty

Food Description Word Bank

Describing Taste		
Acidic	Fresh	Sharp
Bitter	Fruity	Smoky
Bittersweet	Full-bodied	Sharp
Briny	Herbal	Spicy
Citrusy	Nutty	Sweet
Cooling	Rich	Tangy
Earthy	Robust	Tart
Fiery	Savory	Woody
Zesty		

Describing Texture		
Airy	Crusty	Juicy
Breaded	Delicate	Moist
Buttery	Doughy	Silky
Chewy	Fizzy	Soft
Creamy	Flaky	Sticky
Crispy	Fluffy	Smooth
Crumbly	Gooey	Succulent
Crunchy	Hearty	Tender
Velvety		

Challenge:

Select 3 words from the word bank and see how many times you can use them as you describe menu items to your guests!

Examples:

Burrata - a soft yet firm outside filled with creamy and spreadable stracciatella cheese

Pappardelle al Ragu di Funghi - a fresh, long pasta, with a savory and earthy mushroom sauce

Arancini - a ball with a crispy breaded outside filled with gooey cheesy rice inside

Aperol Spritz - a crisp, cool, and bubbly beverage with bittersweet flavors.

Let's Practice!

Describing Food

vini italiani

BOLLICINE | SPARKLING

	GL	BT
Prosecco, Ronco Belvedere, Veneto	14	56
Prosecco Rosé, Villa Sandi, Veneto	14	56
Lambrusco di Sorbara Vecchia Modena, Cleto Chiarli, Emilia-Romagna	14	56
Lambrusco di Modena, Cantina della Pioppa Emilia-Romagna	14	56
Moscato D'Asti, Piazzo, Piemonte	15	60
Trento DOC Brut, Ferrari Trentino	17	68
Franciacorta Rosé alla Moda, Monzio Compagnioni Lombardia	16	64

BIANCHI | WHITE

Verdicchio dei Castelli di Jesi Classico, Umani Ronchi Marche	15	60
Lugana I Frati, Ca dei Frati Lombardia	16	64
Fiano di Avellino, Mastroberardino Campania	17	68
Pinot Grigio 'Ramato', Le Vigne di Zomo Friuli	20	80
Gavi di Gavi, Fontanafredda Piemonte	18	72
Lamelle Chardonnay, Il Borro Toscana	20	80

ROSATI | ROSE

Rosé, Planeta Sicilia	14	56
Negroamaro "Calafuria", Tormaresca Puglia	15	60
Il Casanova di Rosé, La Spinetta Toscana	16	64

ROSSI | RED

Montepulciano d'Abruzzo, Le Salare Abruzzo	15	60
Sherazade, Donnafugata Sicilia	16	64
Dolcetto d'Alba, Borgogno Piemonte	16	64
Aglianico del Vulture, D'Angelo Basilicata	16	64
Cabernet Sauvignon I Perazzi, La Mozza Toscana	16	64
Montefalco Ziggurat Rosso, Tenuta Lunelli Umbria	16	64
Barbera d'Asti, Dante Piemonte	17	68
Chianti Classico, Certosa di Belriguardo Toscana	17	68
Pinot Nero, Cantina Bolzano Alto Adige	18	72
Serralunga d'Alba Barolo, Fontanafredda Piemonte	25	100

VINI REGIONALI

Grillo Chardonnay, Allumea Sicilia	glas 12 varie	29
Nero d'Avola 'Asmodeus', Poggio Anima Sicilia	glas 12 varie	29
Grillo della Timpa, Feudi Montoni Sicilia	glas 16 bottiglia	64
Etna Rosso 'Norma', Cantine Valenti Sicilia	glas 16 bottiglia	64
Sicilian O.F., Bourbon, Averna Amaro, Simple, Orange Bitters		17

seasonal sips

Turista	17	Salted Strawberry Drop	19
Prioveter New England White Rum, Campari, Ginger Beer, Lime		Vodka, Aperol, Pallini Limoncello, Salted Strawberry, Lemon	
Tequila 75	18		
Tequila, Passion Fruit, Prosecco, Lemon			

cocktails

Bellini	15	Luxardo Espresso Martini	18
Prosecco, Moscato, Peach		Luxardo Espresso Liqueur, Vodka, Espresso	
Limoncello Spritz	16	Malfy Gin & Tonic	19
Pallini Limoncello, Prosecco, Fever Tree Club Soda		Malfy Gin, Fever-Trex Tonic, Lemon, Herbs	
Aperol Spritz	16		
Aperol, Prosecco, Club Soda			

zero proof

Hibiscus Soda	14	LimonZero Spritz	16
Hibiscus Tea, Pomegranate, Lemon, Club Soda		Pallini Limoncello, Club Soda	
Lucano Sour	14	Peroni, Nastro	9
Amaro Lucano N/A, Mint, Lemon		Azzuro Zero	
		Italian Non-Alcoholic Lager	

birre

Standard Cider, Hudson North	9	Norweald, Banded Brewing	15
Hard Cider 5.0% abv Newburgh, NY		Stout 6.5% abv Biddeford, ME	
Ambrata, Menabrea	11	Quinoa Beer, Meli	15
Amber Lager 5.0% abv Piemonte		Gluten Free Ale 4.4% abv Concord, NH	
House Lager, Jack's Abby	11	Nastro Azzurro, Peroni	9
Helles Lager 5.2% abv Framingham, MA		Lager 5.2% abv Italy	
Punch Bowl, Dorchester Brewing	13	Whisker'd Wit, Beer'd Brewing	11
Fruited Sour 4.9% abv Dorchester, MA		Witbier 5.2% abv Stonington, CT	
Santilli, Night Shift Brewing	13	60 Minute, Dogfish Head	12
IPA 6.0% abv Everett, MA		IPA 6.0% abv Milton, DE	
Featured IPA, Long Live	15	Substance, Bissel Brothers	15
New England IPA Boston, MA		New England IPA 6.6% abv Portland, ME	

bibite

Sparkling or Still Water	8	Sparkling Sanpellegrino*	6
San Benedetto 25 fl oz		Lemonade, Blood Orange 11 fl oz	
Italian Sodas, Lurisia	5	Classic or Sugar Free	5
Chinotto, Guava 9.3 fl oz		Italian Cola, Molecole 19 fl oz	

LA PIZZA & LA PASTA

FOCACCIA PALERMITANA	9	PANE RUSTICO	5.5	FOCACCIA BIANCA	8
Sicilian-Style Pizza, Matti Tomatoes, Oregano, Granarolo Pecorino Romano DOP, Riccoli Anchovies		Rustic Bread, Oltitalia Extra Virgin Olive Oil		Focaccia, Rosemary, Oltitalia Extra Virgin Olive Oil	

antipasti

ARANCINO	15.5	CALAMARI FRITTI E ZUCCHINE	24
Crispy Risotto Rice, Pork & Beef Ragu, Green Peas, Agriform Parmigiano Reggiano* DOP, Housemade Mozzarella		Crispy New England Squid, Fried Zucchini, Lemon, Aioli	
BRUSCHETTA SICILIANA	17.5	MORTADELLA E PISTACCHIO	16
Toasted Sourdough Bread, Whipped Calabria Ricotta, Castelvetrano Olives, Sun-Dried Tomato Pesto, Almonds, Fried Zucchini, Granarolo Pecorino Romano DOP		Roegnati Mortadella IGP, Pistachio Pesto, Toasted Sourdough Bread	
PROSCIUTTO CRUDO DI PARMA	19.5	PROSCIUTTO CRUDO DI PARMA	19.5
Ferrarini Prosciutto di Parma DOP, Mixed Olives		Ferrarini Prosciutto di Parma DOP, Cantaloupe	
BURRATA ALLA CAPRESE	27.5	BURRATA ALLA CAPRESE	27.5
Housemade Burrata, Heirloom Tomatoes, Cherry Tomato Coulis, Oltitalia Extra Virgin Olive Oil, Basil		Housemade Burrata, Heirloom Tomatoes, Cherry Tomato Coulis, Oltitalia Extra Virgin Olive Oil, Basil	
TAGLIERE SALUMI E FORMAGGI	39	TAGLIERE SALUMI E FORMAGGI	39
Chef's Selection of Italian Cured Meats & Cheeses, Burrata, Bruschetta, Apricot Mustard, Seasonal Fruit		Chef's Selection of Italian Cured Meats & Cheeses, Burrata, Bruschetta, Apricot Mustard, Seasonal Fruit	

verdure

CAPONATA DI MELANZANE E RICOTTA SALATA	14	INSALATA CESARE	18
Sicilian Caponata, Toasted Pine Nuts, Basil, Ricotta Salata, Toasted Sourdough Bread		Gem Lettuce, Pecorino Vinaigrette, Garlic Breadcrumbs	
MELANZANA E POMODORINI	14	INSALATA RUCOLA	17
Fried Eggplant, Cherry Tomatoes, Arugula Pesto, Breadcrumbs, Fresh Basil		Wild Arugula, Heirloom Tomatoes, Agriform Grana Padano DOP, Lemon Dressing	
PATATA FRITTA	11	INSALATA PANTESCA	19
Fried Hand-Torn Russet Potatoes, Mediterranean Sauce, Fresh Herbs, Sea Salt		Heirloom Tomatoes, Baby Spinach, Cucumber, Steamed Potatoes, White Balsamic Dressing, Taggiasca Olives, Capers	
BROCCOLINI	14	INSALATA DI BARBABEIETOLE	19.5
Sautéed Broccolini, Garlic, Chili Flakes, Lemon		Little Gem Salad, Roasted Beets, Sicilian Pistachio Pesto, Orange	

add: Mozzarella v +8 | Burrata v +10 | Grilled Chicken +9
Poached Shrimp +12 | Grilled Steak +15

*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.

Vegetarian VG Vegan GF Gluten-friendly

pasta fresca

RAVIOLI DI MELANZANE

Eggplant Ravioli, Agriform Parmigiano Reggiano® DOP Fonduta, Mutti Tomato, Basil Pesto

28

CASARECCE AL PESTO DI PISTACCHIO

Homemade Bronze-Extruded Casarecce, Crunchy Pistachio Pesto, Wild Gulf Shrimp, Lemon Zest

29

GNOCCHI AL PESTO

Homemade Potato Gnocchi, Basil Pesto, Granarolo Pecorino Romano DOP

25.5

QUADRATI RICOTTA SPINACI

Homemade Spinach & Calabro Ricotta Filled Pasta, Butter, Agriform Grana Padano DOP, Sage

24.5

LASAGNE EMILIANE

Homemade Lasagna, Pork & Beef Ragù alla Bolognese, Béchamel, Agriform Grana Padano DOP

26.5

TAGLIATELLE ALLA BOLOGNESE

Homemade Tagliatelle, Pork & Beef Ragù alla Bolognese, Agriform Parmigiano Reggiano® DOP

29.5

FETTUCCINE 'ALFREDO'

Homemade Fettuccine, Butter, Agriform Parmigiano Reggiano® DOP

32

pasta secca

Afelter pasta made in Gragnano, Napoli, served al dente

SPAGHETTO AL POMODORO

Afelter Spaghetti, Così Com'è Datterino Tomatoes, Roi Extra Virgin Olive Oil, Sea Salt, Basil **VG**

23

LINGUINE ALLO SCOGLIO

Afelter Linguine, Pei Mussels, Manila Clams, Wild Gulf Shrimp, Mutti Tomato, Chili Flakes, Extra Virgin Olive Oil

36

PENNE ALLA NORMA

Afelter Penne, Mutti Tomato, Fried Eggplant, Zerro Ricotta Salata, Basil, Oltitalia Extra Virgin Olive Oil

26

BUSIATE ALLA TRAPANESE

Busiate Siciliane, Cherry Tomato-Almond Pesto, Basil, Granarolo Pecorino Romano DOP, Toasted Almonds

27.5

secondi

a selection of classic Italian dishes curated for the season

POLLO ALLA MILANESE

Crispy Breaded FreeBird Chicken Breast, Wild Arugula, Agriform Grana Padano DOP, Mediterranean Sauce, Lemon

34

TAGLIATA DI MANZO*

Grilled Double R Ranch NY Strip, Balsamic Cipollini Onions, Salsa Verde, Fried Russet Potatoes, Rosemary

43

SALMONE ALLA PIASTRA

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

36

SPIEDO DI MANZO E VERDURE

Marinated Beef Tenderloin & Vegetable Skewers, Mixed Salad, Red Wine Vinaigrette **GF**

38

FRITTO MISTO DI MARE

Crispy Fried New England Squid, Shrimp, Market Fish, Carrots, Zucchini, Lemon Aioli

38.5

COUSCOUS CON FRUTTI DI MARE

Traditional Couscous, PEI Mussels, Manila Clams, Wild Gulf Shrimp, Cod, Citrus Zest, Toasted Almonds, Mint

41

pizza

ROSSOPOMODORO

- CHOOSE YOUR DOUGH -

- LEGGERA +\$4 -

Blend of rice, corn, 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.

MARGHERITA VERACE TSG

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

20

MARGHERITA 'A RUOTA DI CARRO'

San Marzano Tomato Sauce, Mozzarella di Napoli, Basil, Olive Oil
+ add Burrata +10

22

QUATTRO FORMAGGI

Smoked Mozzarella, Pecorino Romano DOP, Gorgonzola Dolce DOP, Grana Padano DOP, Olive Oil

22

PIZZA MSC MSC

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

23

MASSESE

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

23

COTTO E FUNGHI

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

23

SALSICCIOTTA

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

23

CALZONE CLASSICO

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

23

- REGULAR -

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

CAPRICCIOSA

San Marzano Tomato Sauce, Mozzarella di Napoli, Cremini Mushrooms, Garto Olives, Ferrarini Prosciutto Cotto, Artichokes, Basil, Olive Oil

24

DIAVOLA DOLCE

Mozzarella di Napoli, Ferrarini Spicy Salame, Whipped Ricotta, Hot Spicy Honey, Basil

25

RIANATA

Cherry Tomatoes, Anchovies, Pecorino Romano DOP, Mozzarella di Napoli, Oregano, Garlic, Olive Oil

25

BURRATA E PROSCIUTTO

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

29

PROSCIUTTO E RUCOLA

Mozzarella di Napoli, Arugula, Ferrarini 18-Month Prosciutto di Parma, Grana Padano DOP, Extra Virgin Olive Oil

27

SALUMIERE

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

29

TARTUFATA

Urban Truffle Cream, Mozzarella di Napoli, Sautéed Mushrooms, Shaved Truffled Caciotta Cheese, Olive Oil

30

our partners

madeinitaly.gov.it |  ITA |  EATALY

CELEBRATING ITALIAN EXCELLENCE WITH THE ITALIAN TRADE AGENCY

Eataly is proud to partner with the Italian Trade Agency to celebrate Italian excellence in the world of food and drink! This worldwide project aims to encourage a deeper understanding of Italian food and wine culture and biodiversity. We'll be focusing even more on the authenticity and traits that make our Italian food and wine products so unique.



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.



MSC  MSC Cruises brings European style, American comfort & the only Eataly at sea for a cruise experience beyond the ordinary. Scan the QR code to learn more about MSC Cruises and our limited-time offers.



At Eataly, we use only Parmigiano Reggiano® DOP, made with raw, unpasteurized milk from local cows, according to traditional and artisanal methods. The dairies sourcing our cheese are based in Emilia-Romagna.