

pizza

ROSSOPOMODORO

· CHOOSE YOUR DOUGH ·

· A RUOTA DI CARRO +\$2 ·

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

· 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.

· REGULAR ·

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

MARGHERITA TRADIZIONALE

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

21

MARGHERITA 'A RUOTA DI CARRO'

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

23

QUATTRO FORMAGGI

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

24

PIZZA MSC

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

25

MASSESE

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

25

COTTO E FUNGHI

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

25

SALSICCIOTTA

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

25

CALZONE CLASSICO

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

25

CAPRICCIOSA

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

25

DIAVOLA DOLCE

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

26

LA FINOCCHIONA

Mozzarella di Napoli, Sautéed Mushrooms, Finocchiona Salami, Truffled Caciotta Cheese, Olive Oil

28

BURRATA E PROSCIUTTO

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

29

PROSCIUTTO E RUCOLA

San Marzano Tomato Sauce, Mozzarella di Napoli, Arugula, Prosciutto di San Daniele DOP, Grana Padano DOP, Olive Oil

29

SALUMIERE

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

30

TARTUFATA

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

38

our partners



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.



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.

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.



MSC CRUISES 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.

*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. 2025.12.11

vini italiani

BOLLICINE | SPARKLING

Prosecco DOC, Reguta | Veneto

GL ½L BTL

15 45 60

Lambrusco ‘Quercioli’,

Medici Ermete | Emilia-Romagna

15 45 60

Moscato d’Asti, Anno Domini | Veneto

15 45 60

BIANCHI | WHITE

Pinot Grigio, Matto | Veneto

15 45 60

Grillo ‘Bio’, Settesoli | Sicilia

17 51 68

Falanghina ‘Janare’,

La Guardiense | Campania

19 57 78

Pecorino, Jasci | Abruzzo

21 63 84

Roero Arneis ‘Pradalupo’,

Fontanafredda | Piemonte

22 66 88

Sauvignon Blanc,

Scarbolo | Friuli-Venezia Giulia

23 69 92

ROSATI | ROSÉ

Sangiovese Rosato ‘Frico’,

Scarpetta | Toscana

16 48 64

Cerasuolo d’Abruzzo,

Azienda Vinicola Jasci | Abruzzo

19 57 78

ROSSI | RED

Nero d’Avola, Matto | Sicilia

15 45 60

Primitivo ‘I Muri’, Vigneti del Salento | Puglia

17 51 68

Valpolicella Classico, Delibori | Veneto

18 54 72

Chianti ‘Mama’, Certosa di Belriguardo | Toscana

20 60 80

Montepulciano d’Abruzzo, Jasci | Abruzzo

21 63 84

Barbera d’Alba ‘Raimonda’,

Fontanafredda | Piemonte

23 69 92

Barolo DOCG, Fontanafredda | Piemonte

30 90 120

birre

Bionda, Indie Alehouse

10

Italian Pilsner, Draft | 5% abv | Toronto

Instigator, Indie Alehouse

10

West Coast IPA, Draft | 6.5% abv | Toronto

Amarena, Indie Alehouse

12

Cherry Sparkling Ale, Can | 4.5% abv | Toronto

Disco Grape, Indie Alehouse

12

Concord Grape Fruited Ale, Bottle | 4.5% abv | Toronto

Lunch-Box, Harmon’s

8

Non-Alcoholic Lager, Bottle | 0.5% abv | Toronto

from toscana



One of the most well-known regions in Italy, Toscana has an ancient wine history dating to the 8th century Etruscans. The picturesque landscape stretches from the plains of Maremma on the Tyrrhenian Sea to steep hillsides rising between 500 and 1,600 feet. Sangiovese dominates in famous wines including Chianti, Vino Nobile di Montepulciano, Brunello di Montalcino, and Rosso di Montalcino.

TOAST WITH A COCKTAIL	The Old Man And The Sea	16
	Spiced Rum, Espresso, Simple Syrup, Lemon	
WITH YOUR PASTA	‘La Vitto Bianco’	19 76
	Luca Menicucci	
WITH YOUR SECONDO	Chianti ‘Mama’	20 80
	Certosa di Belriguardo	
THE PERFECT DIGESTIVO	Vin Santo served with Cantucci	14
	Travignoli Vin Santo Riserva 2015	

cocktails

Carpano Highball	16	Negroni	16
		Carpano Bitter, Vermouth, Sanpellegrino® Aranciata Rossa	
The Junction	18		
Negroni Bianco	18	Irish Whiskey, Amaro Montenegro, Empress Cucumber Lemon Gin, St-Germain, Bitter Bianco, Mint, Cucumber	
Il Mulo	17	Vodka, Cynar, Cherry Liqueur, Lime Juice, Ginger Beer	
Espresso Martini	18	Cacao husk, toasted coconut and a trace of orange distillate blended with neutral spirit and coffee to give a robust and velvety expression of a classic Espresso Martini.	
Il Magnifico	17	Canadian Whisky, Chambord Liquor, Lemon Juice, Lemon, Cranberries	
The Smoky Earl	17	Earl Grey Tea-Infused Vodka, Winter Syrup, Orange Bitters, Cinnamon Stick	
Aperol Spritz	17	Aperol, Prosecco, Soda	
Amaro Old Fashioned	18	Amaro Nonino, Orange Syrup, Bitters, Orange Slice	
Winter Sangria	17	Red Wine, Apple Cider, Disaronno Amaretto, Triple Sec, Cranberries, Lemon, Rosemary	
Sicilian Apple Pie	20	Cochi Vermouth, Etneum Gin, Apple Cider, Winter Syrup, Lemon, Apple Slice	

bibite

Water, San Benedetto	9	Sanpellegrino® Soda	6

<tbl_r cells="4" ix="1" maxcspan

pane

FOCACCIA TOSCANA	9
Tuscan Focaccia, Lacinato Kale, Agriform Grana Padano DOP, Olitalia Extra Virgin Olive Oil	
PANE RUSTICO	5
Rustic Bread, Olitalia Extra Virgin Olive Oil VG	
FOCACCIA BIANCA	7
Focaccia, Rosemary, Olitalia Extra Virgin Olive Oil VG	

antipasti

PROSCIUTTO CRUDO E COCCOLI	24
Housemade Fried Tuscan Gnocco Fritto, Prosciutto di Parma DOP Enjoy with La Vitto Bianco, Luca Menicucci 19	
BURRATA E PAPPA AL POMODORO	26
Housemade Burrata, Tuscan Tomato Bread Compote, Taggiasca Olive Crumble, Basil	

RIBOLLITA	19
Tuscan Vegetable Bread Soup, Olitalia Extra Virgin Olive Oil VG	
truffle specials	
SUPPLÌ CACIO E PEPE	16

CON BURRO AL TARTUFO	
Crispy Rice, Urbani Black Truffle Butter, Pecorino Romano DOP, Black Pepper	
BRUSCHETTA	17

FAGIOLI ALL'UCCELLETTO	13
Stewed Cannellini Beans, Tomato Sauce, Garlic, Fresh Herbs VG	
ZUCCA ARROSTO	14
Roasted Kabocha Squash, Cinnamon, Pumpkin Seeds, Olitalia Extra Virgin Olive Oil VG	

INSALATA DI CAVOLO NERO	19
Tuscan Kale, Shaved Brussels Sprouts, Golden Raisins, Pecorino Dressing, Garlic Breadcrumbs Enjoy with Sauvignon Blanc, Scarbolo 23	
salad add-ons	

Mozzarella **V +8** | Burrata **V +10** | Grilled Chicken **+9**

Poached Shrimp **+12** | Grilled Steak* **+15**

FRESH URBANI TRUFFLE SUPPLEMENT
freshly shaved onto a dish of your choosing (3 grams)

WHITE TRUFFLE	+\$45
BLACK TRUFFLE	+\$10

aperitivo

Carpano Highball	16
Carpano Bitter, Vermouth Rosso, Sanpellegrino® Aranciata Rossa	
Aperol Spritz	17
Aperol, Prosecco, Soda	
Negroni	16
Campari, Gin, Vermouth	

pasta fresca

housemade daily with Molino Grassi semolina

MALTAGLIATI ALLA NORCINA	31
Housemade Spinach Maltagliati, Sausage, Porcini Mushroom Ragù, Black Truffle Butter, Agriform Grana Padano DOP Enjoy with Montepulciano di Abruzzo, Jasci 21	
TAGLIATELLE AL RAGÙ TOSCANO	30
Housemade Cacao Tagliatelle, Tuscan White Pork & Beef Ragù, Roasted Squash, Fried Rosemary	

truffle specials

TAGLIOLINI AL TARTUFO BIANCO	60
Housemade Tagliolini, Urbani Fresh White Truffle, Butter, Agriform Grana Padano DOP » served tableside	
TAGLIATELLE AL TARTUFO NERO	39
Housemade Tagliatelle, Urbani Black Truffle, Butter, Agriform Grana Padano DOP	

The prized *tartufo*, or truffle, is a tuber found in very few areas in Northern and Central Italy, most famously in the forests of the Piemonte town of Alba. Truffles come in both white and black varieties, and each type is associated with different seasons.

pasta secca

Afeltera pasta made in Gragnano, Napoli, served al dente

SPAGHETTO AL POMODORO	22
Afeltera Spaghetti, Così Com'è Datterino Tomatoes, Roi Extra Virgin Olive Oil, Sea Salt, Basil VG	

BUCATINI CACIO E PEPE	26
Afeltera Bucatini, Pecorino Romano DOP, Freshly Ground Black Pepper	

LINGUINE ALLO SCOGLIO	35
Afeltera Linguine, PEI Mussels, Manila Clams, Wild Gulf Shrimp, Mutti Tomato, Chili Flakes, Extra Virgin Olive Oil	

secondi

a selection of classic Italian dishes curated for the season

BRANZINO ALLA LIVORNESA	42
Oven-Roasted Branzino, Cherry Tomatoes, Capers, Black Olives, Lemon Wedge	

BRASATO AL CHIANTI	38
Beef Stew, Pepper-Infused Red Wine Sauce, Crispy Corn Polenta, Fried Sage Enjoy with Chianti 'Mama', Certosa di Belriguardo 20	

POLLO ALLA MILANESE	33
Crispy Breaded Chicken Breast, Wild Arugula, Agriform Grana Padano DOP, Mediterranean Sauce, Lemon	

SALMONE ALLA PIASTRA*	35
Pan-Seared Norwegian Salmon, Mixed Lettuce, Watermelon Radish, Carrots, Herbs, White Balsamic Vinaigrette	

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

v vegetarian VG vegan GF gluten-friendly

discover our **pizza** ↗
turn the page ↘