

ROSSOPOMODORO

· CHOOSE YOUR DOUGH ·

<p>· A RUOTA DI CARRO +\$2 ·</p> <p><i>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!</i></p>	<p>· LEGGERA +\$4 ·</p> <p><i>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.</i></p>	<p>· REGULAR ·</p> <p><i>Eataly has teamed up with the experts from Rossopomodoro to bring you traditional Neapolitan-style pizza!</i></p>
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MARGHERITA TRADIZIONALE <i>San Marzano Tomato Sauce, Mozzarella di Napoli, Basil, Olive Oil</i>	21	CAPRICCIOSA <i>San Marzano Tomato Sauce, Mozzarella di Napoli, Cremini Mushrooms, Gaeta Olives, Prosciutto Cotto, Artichokes, Basil, Olive Oil</i>	25
MARGHERITA 'A RUOTA DI CARRO' <i>San Marzano Tomato Sauce, Mozzarella di Napoli, Basil, Olive Oil</i> » add Burrata +10	23	DIAVOLA DOLCE <i>Mozzarella di Napoli, Spicy Salame, Whipped Ricotta, Hot Spicy Honey, Basil</i>	26
QUATTRO FORMAGGI <i>Smoked Mozzarella, Pecorino Romano DOP, Gorgonzola Dolce DOP, Grana Padano DOP, Olive Oil</i>	24	LA FINOCCHIONA <i>Mozzarella di Napoli, Sautéed Mushrooms, Finocchiona Salami, Truffled Caciotta Cheese, Olive Oil</i>	28
PIZZA MSC <i>San Marzano Tomato Sauce, Mozzarella di Napoli, Fried Eggplant, Shaved Ricotta Salata, Basil</i>	25	BURRATA E PROSCIUTTO <i>San Marzano Tomato Sauce, Mozzarella di Napoli, 18-Month Prosciutto di Parma, Fresh Burrata, Basil, Olive Oil</i>	29
MASSESE <i>San Marzano Tomato Sauce, Mozzarella di Napoli, Spicy Salami, Basil, Olive Oil</i>	25	PROSCIUTTO E RUCOLA <i>San Marzano Tomato Sauce, Mozzarella di Napoli, Arugula, Prosciutto di San Daniele DOP, Grana Padano DOP, Olive Oil</i>	29
COTTO E FUNGHI <i>San Marzano Tomato Sauce, Smoked Mozzarella, Sautéed Mushrooms, Prosciutto Cotto, Basil, Grana Padano DOP, Olive Oil</i>	25	SALUMIERE <i>San Marzano Tomato Sauce, Mozzarella di Napoli, Spicy Salami, Prosciutto Cotto, Sweet Italian Sausage, Basil, Olive Oil</i>	30
SALSICCIA <i>San Marzano Tomato Sauce, Mozzarella di Napoli, Sweet Italian Sausage, Cremini Mushrooms, Basil, Olive Oil</i>	25	TARTUFATA <i>Black Truffle Cream, Mozzarella di Napoli, Micro Basil, Portobello Mushrooms, Truffle Caciotta Cheese, Ricotta, Fresh Black Truffle, Olive Oil</i>	38
CALZONE CLASSICO <i>Ricotta, Mozzarella di Napoli, Prosciutto Cotto, San Marzano Tomato Sauce, Basil, Olive Oil</i>	25		

our partners



EATALY


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.



Learn
More



MSC
CRUISES

 **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.*



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.



**PARMIGIANO
REGGIANO** 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.

BOLLICINE | SPARKLING

BOLLICINE SPARKLING	GL	½L	BTL
Prosecco DOC, <i>Reguta</i> Veneto	15	45	60
Lambrusco ‘Quercioli’, <i>Medici Ermete</i> Emilia-Romagna	15	45	60
Moscato d’Asti, <i>Anno Domini</i> Veneto	15	45	60

BIANCHI | WHITE

Pinot Grigio, <i>Matto</i> <i>Veneto</i>	15	45	60
Grillo 'Bio', <i>Settesoli</i> <i>Sicilia</i>	17	51	68
Falanghina 'Janare', <i>La Guardiense</i> <i>Campania</i>	19	57	78
Pecorino, <i>Jasci</i> <i>Abruzzo</i>	21	63	84
Roero Arneis 'Pradalupo', <i>Fontanafredda</i> <i>Piemonte</i>	22	66	88
Sauvignon Blanc, <i>Scarbolo</i> <i>Friuli-Venezia Giulia</i>	23	69	92

ROSATI | ROSÉ

Sangiovese Rosato 'Frico', <i>Scarpetta Toscana</i>	16	48	64
Cerasuolo d'Abruzzo, <i>Azienda Vinicola Jasci Abruzzo</i>	19	57	78

ROSSI | RED

Nero d'Avola, <i>Matto</i> <i>Sicilia</i>	15	45	60
Primitivo 'I Muri', <i>Vigneti del Salento</i> <i>Puglia</i>	17	51	68
Valpolicella Classico, <i>Delibori</i> <i>Veneto</i>	18	54	72
Chianti 'Mama', <i>Certosa di Belriguardo</i> <i>Toscana</i>	20	60	80
Montepulciano d'Abruzzo, <i>Jasci</i> <i>Abruzzo</i>	21	63	84
Barbera d'Alba 'Raimonda', <i>Fontanafredda</i> <i>Piemonte</i>	23	69	92
Barolo DOCG, <i>Fontanafredda</i> <i>Piemonte</i>	30	90	120

Bionda, Indie Alehouse
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

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 <i>Spiced Rum, Espresso, Simple Syrup, Lemon</i>	16
WITH YOUR PASTA	'La Vitto Bianco' <i>Luca Menicucci</i>	19 76
WITH YOUR SECONDO	Chianti 'Mama' <i>Certosa di Belriguardo</i>	20 80
THE PERFECT DIGESTIVO	Vin Santo served with Cantucci <i>Travignoli Vin Santo Riserva 2015</i>	14

cocktails

Carpano Highball	16	Negroni	16
<i>Carpano Bitter, Vermouth, Sanpellegrino® Aranciata Rossa</i>		<i>Campari, Gin, Vermouth</i>	
Negroni Bianco	18	The Junction	18
<i>Empress Cucumber Lemon Gin, St-Germain, Bitter Bianco, Mint, Cucumber</i>		<i>Irish Whiskey, Amaro Montenegro, Lemon Twist</i>	
Espresso Martini <i>by Civil Pours</i>	18	Il Mulo	17
<i>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.</i>		<i>Vodka, Cynar, Cherry Liqueur, Lime Juice, Ginger Beer</i>	
Limoncello Spritz	17	Il Magnifico	17
<i>Pallini Limoncello, Prosecco, Soda</i>		<i>Canadian Whisky, Chambord Liqueur, Lemon Juice, Lemon, Cranberries</i>	
Aperol Spritz	17	The Smoky Earl	17
<i>Aperol, Prosecco, Soda</i>		<i>Earl Grey Tea-Infused Vodka, Winter Syrup, Orange Bitters, Cinnamon Stick</i>	
Winter Sangria	17	Amaro Old Fashioned	18
<i>Red Wine, Apple Cider, Disaronno Amaretto, Triple Sec, Cranberries, Lemon, Rosemary</i>		<i>Amaro Nonino, Orange Syrup, Bitters, Orange Slice</i>	
		Sicilian Apple Pie	20
		<i>Cocchi Vermouth, Etneum Gin, Apple Cider, Winter Syrup, Lemon, Apple Slice</i>	

Ciao Bella!
Bella Aperitivo, Soda Water, Orange

Anni Settanta	12	L'Esotico	12
<i>Seedlip Spice 94, Cherry Syrup, Lemon Juice, Soda</i>		<i>Seedlip Grove 42, Caramel Syrup, Lemon Juice, Soda</i>	

Water, San Benedetto
Sparkling or Still | 25.4 fl oz

Mole Cola 6 *Lemon* | 11.25 fl oz
Classic or Sugar-Free | 11.25 fl oz

pane

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

aperitivo

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

pasta fresca

housemade daily with Molino Grassi semolina

MALTAGLIATI ALLA NORCINA <i>Housemade Spinach Maltagliati, Sausage, Porcini Mushroom Ragù, Black Truffle Butter, Agriform Grana Padano DOP</i> 🍷 <i>Enjoy with Montepulciano di Abruzzo, Jasci</i> 2l	31	RAVIOLI DI ZUCCA <i>Butternut Squash Ravioli, Butter, Sage, Agriform Grana Padano DOP, Walnuts</i>	26
TAGLIATELLE AL RAGÙ TOSCANO <i>Housemade Cacao Tagliatelle, Tuscan White Pork & Beef Ragù, Roasted Squash, Fried Rosemary</i>	30	TAGLIATELLE ALLA BOLOGNESE <i>Housemade Tagliatelle, Pork & Beef Ragù alla Bolognese, Agriform Grana Padano DOP</i>	29
truffle specials		LASAGNA EMILIANA <i>Housemade Lasagna, Pork & Beef Ragù alla Bolognese, Béchamel, Agriform Grana Padano DOP</i>	27
TAGLIOLINI AL TARTUFO BIANCO <i>Housemade Tagliolini, Urbani Fresh White Truffle, Butter, Agriform Grana Padano DOP</i> » served tableside	60	LASAGNA AI FUNGHI <i>Housemade Lasagna, Mushroom Ragù, Housemade Béchamel, Grana Padano Fonduta, Crispy Artichokes</i>	29
TAGLIATELLE AL TARTUFO NERO <i>Housemade Tagliatelle, Urbani Black Truffle, Butter, Agriform Grana Padano DOP</i>	39	LASAGNA ZUCCA E SALSICCIA <i>Housemade Lasagna, Roasted Squash, Pork Sausage, Béchamel, Agriform Grana Padano DOP</i>	28
<i>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 Piedmontese town of Alba. Truffles come in both white and black varieties, and each type is associated with different seasons.</i>		FETTUCCHINE ‘ALFREDO’ » served tableside BURRO E PARMIGIANO REGGIANO® DOP <i>Housemade Fettuccine, Butter, Agriform Parmigiano Reggiano® DOP</i>	32

pasta secca

Afeltra pasta made in Gragnano, Napoli, served al dente

SPAGHETTO AL POMODORO <i>Afeltra Spaghetti, Così Com'è Datterino Tomatoes, Roi Extra Virgin Olive Oil, Sea Salt, Basil</i> VG	22	SPAGHETTO AL POMODORO E BURRATA <i>Afeltra Spaghetti, Così Com'è Datterino Tomatoes, Burrata, Roi Extra Virgin Olive Oil, Sea Salt, Basil</i> V	32
BUCATINI CACIO E PEPE <i>Afeltra Bucatini, Pecorino Romano DOP, Freshly Ground Black Pepper</i>	26	LINGUINA ALL'ASTICE <i>Afeltra Linguine, Canadian Lobster, Lobster Sauce, Cherry Tomatoes, Basil, Extra Virgin Olive Oil</i>	44
LINGUINE ALLO SCOGLIO <i>Afeltra Linguine, PEI Mussels, Manila Clams, Wild Gulf Shrimp, Mutti Tomato, Chili Flakes, Extra Virgin Olive Oil</i>	35		

secondi

a selection of classic Italian dishes curated for the season

BRANZINO ALLA LIVORNESE <i>Oven-Roasted Branzino, Cherry Tomatoes, Capers, Black Olives, Lemon Wedge</i>	42	POLLO ALLA MILANESE <i>Crispy Breaded Chicken Breast, Wild Arugula, Agriform Grana Padano DOP, Mediterranean Sauce, Lemon</i>	33
BRASATO AL CHIANTI <i>Beef Stew, Pepper-Infused Red Wine Sauce, Crispy Corn Polenta, Fried Sage</i> 🍷 <i>Enjoy with Chianti ‘Mama’, Certosa di Belriguardo</i> 20	38	SALMONE ALLA PIASTRA* <i>Pan-Seared Norwegian Salmon, Mixed Lettuce, Watermelon Radish, Carrots, Herbs, White Balsamic Vinaigrette</i>	35

antipasti

PROSCIUTTO CRUDO E COCCOLI <i>Housemade Fried Tuscan Gnocco Fritto, Prosciutto di Parma DOP</i> 🍷 <i>Enjoy with La Vitto Bianco, Luca Menicucci</i> 19	24	MORTADELLA E PISTACCHIO <i>Rovagnati Mortadella IGP, Pistachio Pesto, Toasted Sourdough Bread</i>	16
BURRATA E PAPPAL POMODORO <i>Housemade Burrata, Tuscan Tomato Bread Compote, Taggiasca Olive Crumble, Basil</i>	26	CALAMARI FRITTI E ZUCCHINE <i>Crispy New England Squid, Fried Zucchini, Lemon, Aioli</i>	24
RIBOLLITA <i>Tuscan Vegetable Bread Soup, Olitalia Extra Virgin Olive Oil</i> VG	19	POLPETTE DELLA NONNA <i>Housemade Pork & Beef Meatballs, Mutti Tomato, Agriform Grana Padano DOP, Focaccia alla Pala</i>	22
truffle specials		POLPETTE CACIO E PEPE <i>Housemade Pork & Beef Meatballs, Cacio e Pepe Sauce, Mutti Tomato, Agriform Grana Padano DOP, Fried Sage</i>	23
SUPPLÌ CACIO E PEPE CON BURRO AL TARTUFO <i>Crispy Rice, Urbani Black Truffle Butter, Pecorino Romano DOP, Black Pepper</i>	16	POLPETTE ALLA PARMIGIANA <i>Housemade Pork & Beef Meatballs, Mutti Tomato, Grana Padano DOP Fonduta, Housemade Mozzarella, Basil Pesto</i>	24
BRUSCHETTA <i>Toasted Sourdough Bread, Whipped Ricotta, Roasted Butternut Squash, Urbani Black Truffle Honey</i> V	17		

verdure

FAGIOLI ALL'UCCELLETTO <i>Stewed Cannellini Beans, Tomato Sauce, Garlic, Fresh Herbs</i> VG	13	PATATA FRITTA <i>Fried Hand-Torn Russet Potatoes, Mediterranean Sauce, Fresh Herbs, Sea Salt</i> V	11
ZUCCA ARROSTO <i>Roasted Kabocha Squash, Cinnamon, Pumpkin Seeds, Olitalia Extra Virgin Olive Oil</i> VG	14	BROCCOLINI <i>Sautéed Broccoli Rabe, Garlic, Chili Flakes, Breadcrumbs</i> VG	14
INSALATA DI CAVOLO NERO <i>Tuscan Kale, Shaved Brussels Sprouts, Golden Raisins, Pecorino Dressing, Garlic Breadcrumbs</i> 🍷 <i>Enjoy with Sauvignon Blanc, Scarbolo</i> 23	19	INSALATA CESARE* <i>Gem Lettuce, Pecorino Vinaigrette, Garlic Breadcrumbs</i>	17
		INSALATA RUCOLA <i>Wild Arugula, Heirloom Tomatoes, Agriform Grana Padano DOP, Lemon Dressing</i> GF	17
		INSALATA DI BARBABIETOLE <i>Little Gem Salad, Roasted Beets, Sicilian Pistachio Pesto, Orange</i> GF	18

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



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.

discover our **pizza**
turn the page

V vegetarian **VG** vegan **GF** gluten-friendly