



LA PASTA



ANTEPASTA (IN LATIN: BEFORE THE PASTA)

TENDER MISTICANZA \$8
SALAD
WITH FENNEL AND PICKLED VEGETABLES

ANTIPASTO MISTO \$13
CHECK THE BLACKBOARD FOR OUR CHEFS' DAILY
SELECTION FROM THE EATALY MARKET

THE CLASSIC \$11
mozzarella
MADE FRESH DAILY

SPAGHETTI *al pomodoro* \$12
SERVED VERY AL DENTE, LIKE IN ITALIA, WITH
POMODORI MUTTI

SPAGHETTI *cacio e pepe* \$13
SERVED VERY AL DENTE, LIKE IN ITALIA, WITH CHEESE
FROM LAZIO AND BLACK PEPPER

PENNE *Napoli* \$14
WITH TOMATO, MOZZARELLA AND BASIL

FUSILLI *al ragù del macellaio* \$17
TRADITIONAL PASTA DI GRAGNANO WITH A MEAT AND TOMATO
SAUCE FROM THE BOUNTY OF EATALY'S BUTCHER SHOP

PACCHERI *al sugo di mare* \$18
SERVED VERY AL DENTE, LIKE IN ITALIA
(DAILY CHEF'S SELECTIONS)

TAGLIATELLE *al pesto* \$14
HOMEMADE PIEDMONTESE PASTA WITH PESTO GENOVESE

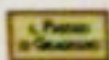
RAVIOLI *classici di Torino* \$16
HOMEMADE MEAT FILLED PASTA TRADITIONAL OF TORINO
SERVED WITH BROWN BUTTER AND SAGE

AGNOLOTTI *al pin di Alba* \$19
HOMEMADE MEAT FILLED PASTA TRADITIONAL OF ALBA
SERVED IN BUTTER WITH PARMIGIANO REGGIANO

PASTA AL FORNO *alla Ligure* \$16
LASAGNE WITH PESTO AND BECHAMEL SAUCE

PASTA AL FORNO *all' Italiana* \$16
LASAGNE WITH TRADITIONAL ITALIAN RAGÙ

PASTA AL FORNO *alla Norma* \$16
LASAGNE WITH EGGPLANT, TOMATOES AND MOZZARELLA



SPECIALE LIGURE