



Eataly

Menu Prices — August 22, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Antipasti

ITEM	PRICE
Burrata e Prosciutto di Parma Liuzzi Burratina, 14-Month Prosciutto di Parma	\$24.00
Insalata di Rucola Arugula, Parmigiana Reggiano, and Lemon Vinaigrette	\$13.00
Polpette Housemade Beef and Pork Meatballs, Parmigiano Reggiano® DOP, Mutti Tomato	\$15.00
Caprese Housemade Mozzarella, Tomato, Basil, Extra Virgin Olive Oil, Sea Salt	\$15.00
Bruschetta Alla Ricotta e Miele al Tartufo Housemade Rustic bread, calabro ricotta, Urbani Black Truffle Honey	\$14.00
Arancini Arborio Rice, Mutti Tomato, Housemade Mozzarella	\$13.00

Insalate

ITEM	PRICE
Cavolo e Zucca Lacinato Kale, Radicchio, Spinach, Seasonal Squash, Pumpkin Seed, Walnuts, Golden Raisins, Ponti Balsamic Vinegar Dres...	\$15.00
Insalata di Tonno Gem Lettuce, Callipo Tuna, Hard-boiled Egg, Cherry Tomatoes, Green Beans, Black Olives, Lemon Vinaigrette	\$17.00

Pasta

ITEM	PRICE
Tagliatelle Alla Bolognese Thin, Ribbon-shaped, Housemade Pasta, Beef & Pork Ragu, Mutti Tomato, Parmigiano Reggiano DOP	\$25.00
Papardelle ai Funghi e Tartufo Housemade Fresh Pasta, Mushroom Ragù, Parmigiano Reggiano® DOP,Black Truffle Butter	\$29.00
Lo Spaghetto al Pomodoro Afeltra Spaghetti, Così Com'e Datterino Tomatoes, Roi Extra Virgin Olive Oil, Sicilian Sea Salt, Basil	\$18.00
Quadrati Housemade Ricotta & Spinach-filled Pasta, Lemon Butter, Pistachios	\$19.00
Lasagne Emiliane Housemade Lasagna Sheets, Ragu alla Bolognese, Bechamel, Parmiggiano Reggiano DOP	\$20.00
Ravioli di Zucca Ricotta and Pumpkin-Filled Pasta, Butter, Sage, Parmigiano Reggiano® DOP	\$22.00
Linguine All'astice Afeltra Linguine, Maine Lobster, Mutti tomatoes, chili flakes	\$39.00
Vesuvio Salsiccia e Cime di Rapa Afeltra Vesuvio, Sweet Italian Sausage, Broccoli Rabe, Recca Anchovy, Pecorino Romano Zerto, Garlic Breadcrumbs	\$24.00

Pizza Napoletana

ITEM	PRICE
Margherita Verace TSG San Marzano Tomato Sauce, Buffalo Mozzarella, Extra Virgin Olive Oil, Basil	\$17.00

ITEM	PRICE
Salsicciotta San Marzano Tomato Sauce, Buffalo Mozzarella, Mushroom, Sweet Italian Sausage, Basil	\$20.00
Fru Fru 1/3 Margherita Verace TSG, 1/3 Quattro Formaggi, 1/3 Bufalotta	\$23.00
Massese San Marzano Tomato Sauce, Buffalo Mozzarella, Ferrarini Spicy Salami, Basil, Extra Virgin Olive Oil	\$20.00
Friggitella Roasted Cherry tomatoes and garlic, roasted hatch chili peppers, buffalo Mozzarella, spicy salami, pecorino	\$25.00
Quattro Formaggi Grana Padano DOP, Pecorino Romano, Buffalo Mozzarella, Gorgonzola Dolce, Basil, Extra Virgin Olive Oil	\$18.00
Marinara TSG San Marzano Tomato Sauce, Garlic, Oregano, Extra Virgin Olive Oil, Basil (vegan)	\$15.00
Capricciosa San Marzano Tomato Sauce, Buffalo Mozzarella, Mushroom, Gaeta Olive, Rovagnati Granbiscotto Ham, Artichoke, Basil, Extra...	\$22.00
Funghi E Tartufo White truffle and Porcini Mushroom Cream, Mozzarella di Bufala, Sauteed Mushroom, EVOO, Parsley	\$27.00
Bufalotta Mozzarella di Bufala, Cherry Tomato, Prosciutto di Parma, Arugula, Grana Padano, Fresh Basil	\$26.00
Pizza Nutella Nutella and Powdered Sugar	\$12.00
Calzone Classico Ricotta, Buffalo Mozzarella, Ravagnati Granbiscotto Ham, San Marzano Tomato Sauce, Basil, Extra Virgin Olive Oil	\$19.00
Del Salmuniere sweet sausage, spicy salami, Rovagnati gran biscotto ham, san marzano tomato sauce, Mozzarella di Bufala, Basil	\$27.00

Secondi

ITEM	PRICE
Cotoletta Milanese (Chicken) Crispy Cooks Venture Chicken Breast, Lemon, Chicory Salad	\$24.00
Tagliata di Manzo Grilled A-Bar-N-Ranch Wagyu Skirt Steak, Arugula, Parmigiano Reggiano DOP, Villa Mandori Balsamic Vinegar	\$39.00
Salmone Nordic Blu Salmon, Broccoli Rabe, Mutti Tomato & Calabrian Chili Oil, Basil	\$34.00

Dolci

ITEM	PRICE
Tiramisù Della Nonna Ladyfingers, espresso, mascarpone cream, and cocoa powder (contains milk, eggs, and wheat). Serves 2-3	\$15.90
Tiramisu al Limoncello Limoncello-soaked ladyfingers, mascarpone cream (contains wheat, eggs, milk). Serves 2-3	\$16.90
Tre Cioccolati White, milk, and dark chocolate mousse, run-soaked rice biscuits (contains soy, eggs, milk)	\$15.90
Panna Cotta Alla Frutta Panna cotta with berries and almond streusel (contains milk and almond). Serves 2-3	\$15.90
Cioccolato Chocolate cake, chocolate cream, and candied cocoa nibs (contains milk, eggs, wheat, and soy). Serves 2-3	\$15.90

Beverages

ITEM	PRICE
Mole Cola (12.8 oz.) Italian cola.	\$5.00
Mole Cola Senza (12.8 oz.) Italian zero sugar cola.	\$5.00
Aqua Panna (33.8oz)	\$7.00
San Pellegrino Sparkling Water (33.8oz)	\$7.00