

FORMAGGI



3 FOR \$11 • 5 FOR \$15 • 7 FOR \$17

RICOTTA FRESCA

Cow's milk, soft & mild, Connecticut

PARMIGIANO REGGIANO

Cow's milk, hard & full bodied, Emilia Romagna

ASIAGO FRESCO

Cow's milk, semi-firm & mild, Veneto

ROBIOLA BOSINA

Cow/Sheep's milk, soft & tangy, Piemonte

PROVOLONE MADARONE

Cow's milk, semi-soft, spicy finish, Lombardia

TALEGGIO

Cow's milk, semi-soft & bold, Lombardia

GORGONZOLA DOLCE

Cow's milk, semi-firm & peppery, Piemonte

MARINATED OLIVES • \$9

SALUMI



SINGLE PLATE \$11

AFFETTATI MISTI FOR 2 \$21

(selection of all salumi)

SPECK

Smoked Prosciutto from Alto-Adige

SOPRESSATA

Calabrian style pork salame with garlic & black peppercorn

MORTADELLA

Traditional salumi from Emilia Romagna

CACCIATORINI

Piemonte "hunter's style" pork salame

COPPA

Emilia Romagna style pork shoulder

INSALATE



RUCOLA E PARMIGIANO REGGIANO • \$13

Wild arugula, semi-dried cherry tomato, shaved Parmigiano Reggiano with lemon vinaigrette

CAVOLO NERO CON SALSA • \$13

Chopped mixed kale, grapefruit, poppy seed frico with anchovy vinaigrette

INSALATA COTTA CRUDA • \$13

Romaine, artichoke, potato, roasted onion, cauliflower, red cabbage, cucumbers, olives, capers with red wine vinaigrette

ALLA GRIGLIA



PORTOBELLO \$17

Grilled Portobello mushrooms with piquillo pepperonata and arugula

PESCE DEL GIORNO • *MP

Local market fish fillet with cous cous, tomato braised olive and capers

QUAGLIA CON FINOCCHIO • \$22

Manchester Farm (SC) boneless quail with Sambuca braised fennel
*additional quail • \$9

POLLO CON PESTO DI OLIVE VERDI • \$19

Pennsylvania chicken thigh with fregola, roasted cauliflower, rosemary and olive pesto
* additional thigh • \$6

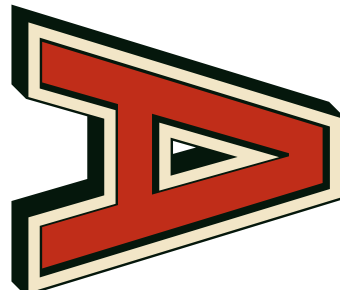
COSTOLETTA DI MAIALE CON BOMBA • \$24

Bensmiller Farm (IA) pork chop with fried fingerling potatoes, roasted onions and Calabrian "bomba" vinaigrette

BISTECCA CON SALSA VERDE • \$24

Donley Ranch (KS) skirt steak with salsify, green onion and salsa verde

Please advise your server of any allergies or dietary restrictions



FUNGHI



BRASATO DI PLEUOTI • \$17

Braised King Oyster mushrooms with broccoli rabe fett'unta, poached egg and Grana Padano

SHIITAKE FRITTI CON SALVIA • \$15

Fried Shiitake mushrooms and sage

MAITAKE CON PECORINO SARDO • \$15

Whole roasted Maitake mushrooms, Pecorino Sardo crema and roasted Brussels sprouts

HOUSE MADE SAUSAGE

PROBUSTO • \$21

Trentino inspired pork, beef and coriander

COTECHINO • \$21

Emilia Romagna inspired pork sausage

BIROLDI • \$21

Toscana inspired blood sausage

Sausage piatto comes with mustard and krauti

PORK SHOULDER

BEER AND APRICOT • \$19

Beer braised pork shoulder, apricot

CONTORNI

\$5
KRAUTI

BROCCOLI RABE

BUTTERNUT SQUASH

OLIVE OIL SMASHED POTATOES

There will be a 20% gratuity added for parties of 6 or more

EAT BETTER, LIVE BETTER

CASK BEERS

The beers we're brewing are unfiltered and unpasteurized. They are made artisanally 30 feet from where you sit. They are fermented in casks and then served through hand-pumps in order to offer you a product that is naturally carbonated and incredibly good.

MEAT

All of our meat comes from Pat LaFrieda and together we chose the best farms we could find.

ANGUS

Donley Ranch from Kansas uses no antibiotics, no added hormones, no artificial ingredients and feeds its animals an all-natural vegetarian diet for high quality 100% black angus beef.

PORK

Our pork is of the hampshire breed from Bensmiller Farm in Sigourney, Iowa. The pigs are raised in the wild and feed on clovers, grass and herbs. They are free to return to their stalls to eat natural grains whenever they'd like.

QUAIL

Family owned, Manchester Farms in South Carolina is the oldest, most respected and largest producer of farm raised quail in the US - all without the use of antibiotics or growth hormones.

SAUSAGE

Our sausages are made with pork from Bensmiller Farm, representing four different regions of Italy. The concept is simple, American ingredients, Italian recipes.

PIATTO MISTO

FOR 5 PEOPLE • \$90

PORK SHOULDER AND ALL SAUSAGE WITH CHOICE OF 3 CONTORNI

CASK BEERS



Brewmasters Sam Calagione of Dogfish Head, Leonardo Di Vincenzo of Del Borgo and Teo Musso of Baladin met three years ago and quickly formed a bond based on good beer in good company. The bond quickly became a brotherhood and the three brewers aptly named themselves the Birreria Brothers. La Birreria di Eataly puts their collective years of experience and of “off-centeredness” to the test with three cask-conditioned ales exclusively brewed on our rooftop brewery. In the spirit of Eataly, La Birreria’s in-house ales are inspired by ingredients and by Italian character. They are made with the finest raw materials like American and European malted barley, the freshest hops and unique spices. Each beer is traditionally brewed and served through a hand pump at the perfect temperature to capture its full flavor.

HOUSE BREWS \$10

GINA	Thyme Pale Ale. A traditional American Pale Ale with fresh thyme from the hills of Borgorose, Italy. A twist on a classic
WANDA	Chestnut mild ale. Chestnuts are a unique brewing ingredient in Italy. Eataly Birreria’s Wanda is a moderate dark traditional mild ale with hints of roasted chestnuts.
SOFIA	(Seasonal) A traditionally brewed Belgian Wit made with a selection of fine peppercorns selected by Mario Batali, Joe Bastianich and the Birreria Brothers.

DRAFT BEERS



DFH RAISON D’ETRE	Belgian-style Brown Ale	8%	\$6 12OZ
BALADIN ISAAC	Belgian Wit/Blanche with Coriander	5%	\$8 12OZ
TROEGS TROEGENATOR	American Doppelbock	8.2%	\$7 12OZ
SIERRA NEVADA PORTER	Classic Roasty Porter	5.5%	\$7 - \$14 CARAFE
OMMEGANG RARE VOS	Ale with Notes of Orange and Coriander	6.5%	\$7 - \$14 CARAFE
CAPTAIN LAWRENCE LIQUID GOLD	Complex, Exotic Belgian Style Blond	6%	\$7 - \$14 CARAFE
KEEGAN ALES MOTHER’S MILK	Smooth Milk Stout from NY	6%	\$7 - \$14 CARAFE
STOUDT’S OKTOBERFEST	German Style Oktoberfest Lager	5%	\$7 - \$14 CARAFE
VICTORY PRIMA PILS	Snappy, Peppery Pilsner	5.3%	\$7 - \$14 CARAFE
MORETTI BIONDA	Crisp Blonde Lager	4.6%	\$6 - \$12 CARAFE

BOTTLED BEERS

250ML: SMALL 1 PERSON • 500 ML: MED 2 PEOPLE • 750 ML: LARGE 3 PEOPLE

BALADIN NORA - 250ml/750ml	Ginger, Orange Peel, and Myrrh	6.8%	\$10/\$28
BALADIN SUPER - 750ml	Belgian Style Strong Ale	8%	\$28
BALADIN WAYAN - 750ml	Herbaceous and Creamy Saison	5.8%	\$28
BALADIN AL-IXIR - 750ml	Strong Ale Brewed with Whiskey Yeast	10%	\$32
DEL BORGO RUBUS LAMPONI 375ml	Tart Ale Fermented with Raspberries	5.8%	\$15
DEL BORGO ENKIR 375ml	Specialty Grain Ale; Spicy and Rich	6.1%	\$15
DEL BORGO RE ALE - 375ml	Golden, Herbal IPA	6.4%	\$15
DFH 60 MINUTE IPA - 350ml	IPA - Crisp, Grassy Hops	6%	\$6
DFH 90 MINUTE IPA - 350ml	IPA - Rich Malt, Piney Hops	9%	\$9
DFH MY ANTONIA - 750ml	Continually Hopped Imperial Pilsner	7.5%	\$18
DFH THEOBROMA - 750ml	Ale Brewed with Honey, Cocoa, and Ancho Chiles	9%	\$24
SIERRA TUMBLER 12oz	Autumnal Brown Ale	5.5%	\$6
SIERRA ESTATE 750ml	Organic Estate-grown IPA	6.7%	\$18
SIERRA OVILLA SAISON 750ml	Earthy yet Fruity Farmhouse Ale	7%	\$18
PRETTY THINGS BABY TREE 750ml	Quadrupel with California Plums	8.6%	\$18
LOVERBEER MADAMIN 330ml	Flemish Style Sour Red from Italy	6.2%	\$16
MENABREA TR LAGER - 500ml	Italian Session Lager	3.5%	\$16
MENABREA TR DOPPIO MALTO - 500ml	Rich Dopplebock Lager	7.5%	\$18
ALMOND 22 PINK IPA 330 ml	Italian Pale Ale with Pink Peppercorns	6%	\$15
PAUSA CAFE P.I.L.S - 330ml	Oak Aged Czech Style Pilsner	4.7%	\$12
BEBA TORO - 500ml	German Style Strong Lager	6.8%	\$18
MONTEGIOCO DEMON HUNTER 750ml	Rich and Layered Strong Ale	8.5%	\$38
MONTEGIOCO QUARTA RUNA - 750ml	Belgian-inspired Peach Ale	7%	\$38
GRADOPLATO STRADA SAN FELICE - 500ml	Lager with Smoked Chestnut	8%	\$20
TROLL SHANGRILA - 750ml	Amber Spiced with Curry & Tandori	8.5%	\$38
ALLAGASH CURIEUX 750ml	Jim Beam Barrel-Aged Tripel	11%	\$28
FARNUM HILL CIDER SEMI-DRY - 740ml	Sweet & Tart Cider from New Hampshire	6.5%	\$28

VINI

QUARTINO=250ML-1/2 CARAFE=500ML-FULL CARAFE=750ML

BASTIANICH FRIULANO 2009	\$12 - \$22 - \$33
BASTIANICH SAUVIGNON “B” 2010	\$13 - \$23 - \$35
BASTIANICH VESPA BIANCO 2009	\$17 - \$32 - \$48
FONTANAFREDDA LANGHE BIANCO 2009	\$10 - \$18 - \$27
FONTANAFREDDA BARBERA 2009	\$12 - \$22 - \$33
FONTANAFREDDA LANGHE ROSSO 2006	\$18 - \$33 - \$50
LA MOZZA MORELLINO DI SCANSANO 2009	\$15 - \$28 - \$42
SERAFINI VIDOTTO CABERNET 2009	\$16 - \$30 - \$45
BASTIANICH ROSATO 2010	\$10 - \$18 - \$27
FLOR PROSECCO NV	\$9GL - \$33BTL
FERRARI BRUT NV	\$15GL - \$50BTL

