



Eat'aliano
by Pino

SIGNATURE COCKTAILS

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| APEROL SPRITZ | \$18 |
| APEROL, PROSECCO AND SODA | |
| ESPRESSO MARTINI | \$18 |
| ESPRESSO, VODKA, KAHLUA AND SUGAR SYRUP | |
| NEGRONI | \$22 |
| CAMPARI, MARTINI ROSSO AND GIN | |
| AMARETTO SOUR | \$20 |
| DISARONNO, LEMON JUICE, BOURBON, EGG YOLK AND SUGAR SYRUP | |
| CAMPARI, FANTA, GIN | \$22 |
| CAMPARI, GIN AND OUR SIGNATURE BLOOD ORANGE SODA | |

OUR BEERS

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| PERONI ROSSA | \$10 |
| MORETTI | \$15 |
| MENABREA | \$13 |

SOFT DRINKS

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| LIMONATA | \$12 |
| ARANCIATA ROSSA | \$12 |
| CHINOTTO | \$12 |
| GASSOSA | \$12 |
| COKE , COKE ZERO AND SPRITE | \$ 6 |
| LLB | \$12 |
| JUICES | \$ 6 |
| SPARKLING NATURAL PREBIOTIC SODA | \$ 6 |
| (DIFFERENT FLAVOURS AVAILABLE) | |

DIGESTIF/AMARI

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| AMARO LUCANO | \$12 |
| AMARO AVERNA | \$13 |
| AMARO DEL CAPO | \$14 |
| MONTENEGRO | \$12 |
| BAILEYS | \$10 |
| COINTRAU | \$12 |
| DISARONNO | \$12 |
| SAMBUCA | \$13 |
| FRANGELICO | \$12 |
| HOMEMADE LIMONCELLO | \$12 |

SPIRITS

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| JACK DANIEL'S WHISKEY, TENNESSY | \$12 |
| CHIVAS REGAL 13 YEARS SCOTCH | \$14 |
| BULLEIT BOURBON, KENTUCKY | \$15 |
| COPPERCRAFT BOURBON, MICHIGAN | \$24 |
| DON JULIO REPOSADO TEQUILA, MEXICO | \$20 |
| HAVANA CLUB 7 YEARS RUM, CUBA | \$15 |
| DIPLOMATICO RUM, VENEZUELA | \$19 |

ANTIPASTI

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| FOCACCIA | \$14 |
| SEA SALT, OLIVE OIL & OREGANO (ADD GARLIC + \$2) | |
| MONTANARA | \$16 |
| DEEP FRIED PIZZA DOUGH TOPPED WITH TOMATO SAUCE, GRANA & BASIL (3PZ) | |
| PARMIGIANA | \$18 |
| EGGPLANT, PARMESAN (AGED 30 MONTHS), MOZZARELLA & BASIL OIL | |
| CARPACCIO DI MANZO | \$19 |
| EYE FILLET THINLY SLICED, CAPULIATO PESTO AND FENNEL | |
| VITELLO TONNATO | \$20 |
| SLOW COOKED VEAL WITH TUNA SAUCE, ALMONDS & PICKLED RED ONION & CAPERS | |
| CAPELANTE | \$18 |
| MOURNE SCALLOPS AND CRISPY PANCETTA | |
| CALAMARI SALMORIGLIO | \$24 |
| CRUMBED BAKED CALAMARI W/ LEMON, PARSLEY, GARLIC, OREGANO & SWEET PEPPERS | |

PRIMI

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| SPAGHETTI AL RAGU' DI MARE | \$33 |
| SEAFOOD RAGU' WITH TOMATO | |
| TAGLIOLINO AL RAGU' BOLOGNESE | \$28 |
| BEEF AND PORK SAUCE WITH TOMATOES | |
| TAGLIATELLA AGNELLO | \$30 |
| LAMB RAGU' | |
| SPAGHETTI ALLA CARBONARA | \$31 |
| GUANCIALE, PECORINO AND PARMESAN CHEESE, EGGS YOLKS | |
| GNOCCHI AI 4 FORMAGGI | \$28 |
| GORGONZOLA, SCAMORZA, SWISS EMMENTAL AND ITALIAN CREAM | |
| MEAT AND FISH OF THE DAY | |
| (SEE "SPECIALS BOARD") | |

CONTORNI

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| PATATINE FRITTE | \$12 |
| FRENCH FRIES | |
| INSALATA DI RUCOLA | \$14 |
| ROCKET SALAD W/ WALNUTS & HONEY | |
| BROCCOLINI | \$16 |
| PAN FRIED BROCCOLINI WITH GARLIC AND OIL | |
| INSALATA CAPRESE | \$18 |
| CAPRESE SALAD WITH BUFFALO MOZZARELLA, CHERRY TOMATOES AND OREGANO | |
| INSALATA DI POMODORO | \$12 |
| SLICED HEIRLOOM TOMATOES, BASIL & OREGANO | |

PIZZE ROSSE

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| MARGHERITA | \$21 |
| SAN MARZANO TOMATO SAUCE, FIOR DI LATTE MOZZARELLA, & BASIL | |
| BUFALA | \$25 |
| SAN MARZANO TOMATO SAUCE, BUFFALO MOZZARELLA & BASIL (+ADD CRUDO \$6) | |
| NAPOLETANA | \$25 |
| SAN MARZANO TOMATO SAUCE, FIOR DI LATTE MOZZARELLA, ANCHOVIES, OREGANO & BLACK OLIVES | |
| 3 CARNI | \$28 |
| SAN MARZANO TOMATO SAUCE, FIOR DI LATTE MOZZARELLA, HAM, HOT SALAMI, ITALIAN SAUSAGE | |
| COTTO E FUNGHI | \$25 |
| SAN MARZANO TOMATO SAUCE, FIOR DI LATTE MOZZARELLA, HAM AND MUSHROOMS | |
| TONNO E CIPOLLA | \$25 |
| SAN MARZANO TOMATO SAUCE, FIOR DI LATTE MOZZARELLA, TUNA, RED ONION AND CAPERS | |
| BRESAOLA, RUCOLA & STRACCIATELLA | \$31 |
| SAN MARZANO TOMATO SAUCE, CURED AND AIR-DRIED BEEF, ROCKET SALAD & STRACCIATELLA CHEESE | |
| WURSTEL & PATATINE | \$28 |
| SAN MARZANO TOMATO SAUCE, FIOR DI LATTE MOZZARELLA, VIENNA SAUSAGE AND FRIES | |
| CAPRICCIOSA | \$28 |
| SAN MARZANO TOMATO SAUCE, FIOR DI LATTE MOZZARELLA, MUSHROOMS, HAM, MILD SALAMI & BLACK OLIVES | |
| VERDURE | \$26 |
| SAN MARZANO TOMATO SAUCE, FIOR DI LATTE MOZZARELLA, EGGPLANT, ZUCCHINI, CAPSICUM AND ONION | |

LINDA **\$32**

SAN MARZANO TOMATO SAUCE, FIOR DI LATTE MOZZARELLA,
FRESH TOMATOES, ROCKET, PROSCIUTTO CRUDO AND PARMESAN

PARMIGIANA **\$25**

SAN MARZANO TOMATO SAUCE, FIOR DI LATTE MOZZARELLA,
EGGPLANT, BASIL & PARMESAN

PICCANTE **\$28**

SAN MARZANO TOMATO SAUCE, FIOR DI LATTE MOZZARELLA,
HOT SALAMI, CAPSICUM & CRISPY SHALLOTS

PIZZE BIANCHE

MARGHERITA DEL VESUVIO **\$25**

PIENNOLO CHERRY TOMATOES, FIOR DI LATTE AND BUFFALO
MOZZARELLA, BASIL (+ADD CRUDO \$6)

DIAVOLA **\$28**

PIENNOLO CHERRY TOMATOES, FIOR DI LATTE MOZZARELLA, HOT
SALAMI & NDUJA

4 FORMAGGI **\$28**

TALEGGIO, GORGONZOLA, SCAMORZA & PECORINO CHEESE

TARTUFATA **\$28**

FIOR DI LATTE MOZZARELLA, ITALIAN SAUSAGE, TRUFFLE
CREAM & PARMESAN

LA VERDE **\$28**

ROCKET PESTO, FIOR DI LATTE, GORGONZOLA & PROSCIUTTO

BROCCOLI & PANCETTA **\$28**

FIOR DI LATTE, BROCCOLI & PANCETTA

HALF AND HALF **\$33**

(CHOOSE TWO PIZZA FROM THE MENU)

ADD: GLUTEN FREE BASE +\$4/ BUFFALO MOZZARELLA +\$6/ PROSCIUTTO CRUDO +\$6