

gli STUZZICHINI

MINI BITES



FOCACCIA FORNARINA AGLIO, OLIO E ROSMARINO | 35 **LF V**
GARLIC AND ROSEMARY FLATBREAD
our signature rosemary and roasted garlic fornarina focaccia with extra virgin olive oil

CROCCHETTE DI PATATE | 45 **D E V**
POTATO CROQUETTE
Deep fried potato croquette, mozzarella cheese, parsley



FOCACCINA CAPRESE | 65 **N D**
CAPRESE FOCACCINA

Warm, house-baked focaccia topped with fresh fiordilatte mozzarella, sliced tomatoes and fresh basil pesto

gli ANTIPASTI

APPETIZERS



PROVOLA AL TEGAMINO | 60 **V D**
BAKED PROVOLA CHEESE

Smoked provola cheese melted cooked with tomato sauce, aromatic herbs and served with a slice of hot bread

PARMIGIANA DI MELANZANE | 70 **V D**
BAKED EGGPLANT WITH TOMATO AND MOZZARELLA
A classic Italian dish with eggplant, Grana Padano DOP, fresh mozzarella, baked with tomato sauce and basil

BURRATA | 105 **V D**
FRESH ITALIAN BURRATA

Creamy, fresh Italian burrata, juicy tomatoes, fresh red onion, black olives crumble, served with fried pizza dough

FRITTURA DI CALAMARI | 88 **N D E**
FRIED SQUID
Deep-fried baby squid served with herbs-lemon mayonnaise



POLPO FRITTO CON PURÈ DI PATATE AFFUMICATO | 120 **V D**
CRISPY OCTOPUS WITH SMOKED POTATO PURÉE

Tender octopus fried in a crunchy charcoal breading, served over smooth smoked potato purée with a fresh green chilly-tomato-onion salsa and coriander oil

ZUPPA DI COZZE | 125 **V D SH**
MUSSEL SOUP

Fresh, juicy mussels simmered in a savory così com'è tomato sauce, garlic, red chilli and fresh parsley, Served with crispy crostini bread

BRUSCHETTA AL POMODORO | 40 **VG LF**
CLASSIC ITALIAN BRUSCHETTA

Toasted bread topped with fresh datterino tomato, basil and extra virgin olive oil

Add on: Buffalo mozzarella | 68 **V D**
Add on: Burrata cheese | 68 **V D**

FRITTATINA DI BUCATINI ALLA BOLOGNESE | 45 **D**
BUCATINI BOLOGNESE FRITTER

A golden, crispy fried pasta stuffed with rich beef bolognese sauce, green peas, creamy béchamel, melted mozzarella and drizzled with parmigiano DOP fondue

POLPETTE AL SUGO E CREMA DI PARMIGIANO | 65 **N D E**
WAGYU BEEF MEATBALL WITH TOMATO SAUCE AND PARMIGIANO CREAM

Fried wagyu meatball, cooked in tomato sauce, topped with Parmigiano Reggiano DOP cream and fresh basil

il CRUDO

TARTARE DI FASSONA PIEMONTESE | 95 **N E R**
FASSONA MEAT TARTARE

Piedmont Fassona beef with egg and mustard dressing and buttered toasted bread

CARPACCIO DI TONNO E STRACCIATELLA | 98 **N D R**
TUNA CARPACCIO AND STRACCIATELLA CRUDO

Sliced cured fresh tuna paired with creamy stracciatella cheese mousse, sundried tomatoes and a crumbled tarallo bread



CARPACCIO D'ORATA | 95 **LF**
SEA BREAM CARPACCIO

Delicately sliced raw sea bream, crunchy green apple and celery tartare and served with a light fresh green sauce

le INSALATE E LE ZUPPE

SALADS & SOUPS



VELLUTATA DI PISELLI | 65 **V D**
CREAMY GREEN PEA SOUP

A smooth cream of sweet green peas a touch of rich mascarpone cheese topped with a parmesan chips

INSALATA DEL CONTADINO | 68 **V D GF**
MIXED SALAD

Mixed salad, tomatoes, cucumber, shaved pickled onion, taggiasca black olives, balsamic glaze and Grana Padano DOP

CAPRESE A COLORI | 95 **V D N E**
CAPRESE, HAIRLOOM TOMATOES AND PESTO

Fresh buffalo mozzarella, hairloom tomato, basil pesto and brioche bread crouton

INSALATA MEDITERRANEA | 95 **D E GF**
MEDITERRANEAN SALAD

Mixed salad, tuna chunks, quail egg, boiled potatoes, datterino tomatoes, pickled onion, shaved parmesan, long green beans

INSALATA DI BARBABIETOLE | 65 **N D GF**
BEETROOT SALAD

A refreshing mix of sweet beetroots, fresh orange segments and creamy goat cheese, finished with crunchy pecans and an orange dressing

INSALATA DI CAVOLO NERO | 95 **D GF**
KALE SALAD WITH GRILLED CHICKEN

Fresh kale, baby spinach, juicy grilled chicken breast with cherry tomatoes and roasted sweet potatoes



i TAGLIERI

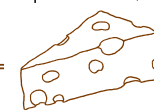
CHEESE & COLD CUTS

TAGLIERE DI FORMAGGI | 99 **V D N**
CHEESE PLATTER

Selection of Italian cheese, carasau bread and mostarda

TAGLIERE MISTO | 149 **D N**
COLD CUTS AND CHEESE PLATTER

Selection of Italian halal cold cuts & cheese, carasau bread and pickled vegetable

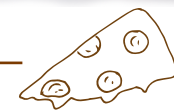


“Curious about pecorino and cheese tanginess? Explore Italy’s cheesemaking tradition, from crumbly Pecorino Toscano to sharp Gorgonzola, **all on our cheese board**”



le PIZZE

NEAPOLITAN - PIZZA STYLE



The story of Pizza Margherita

According to popular tradition, in 1889, 28 years after the unification of Italy, Queen Margherita of Savoy, wife of King Umberto I, visited Naples. To honour her visit, chef Raffaele Esposito of Pizzeria Brandi, and his wife, created a pizza resembling the colours of the Italian flag, green (basil), white (mozzarella) and red (tomato). They named it after the **Queen - Pizza Margherita**.



MARGHERITA | 72 **V D**
TOMATO AND CHEESE

The queen of Italian pizza made with “Antonella” tomato sauce, fior di latte mozzarella and fresh basil

MARGHERITA DOPPIA | 81 **V D**
TOMATO AND DOUBLE CHEESE

Our classic Margherita with the double generous layer of fior di latte mozzarella

BUFALINA | 84 **V D**
TOMATO AND BUFFALO MOZZARELLA CHEESE
“Antonella” tomato sauce, buffalo mozzarella and fresh basil



SIGNATURE DISHES

VEGETARIANA | 75 **V D**
VEGETARIAN

Grilled mix vegetables, tomato sauce and mozzarella

QUATTRO FORMAGGI E PISTACCHIO | 82 **V D N**
FOUR CHEESES AND PISTACHIO

Mozzarella, gorgonzola, smoked provola, asiago, pistachio crumble

PIZZA TONNO E CIPOLLA | 90 **D**
TUNA & ONION PIZZA

Premium tuna fillets, red onions, fresh mozzarella, sundried tomatoes

SALAME PICCANTE | 95 **D**
SPICY SALAMI

“Antonella” tomato sauce, mozzarella topped with spicy beef spianata

PROSCIUTTO E FUNGHI | 95 **D**
COOKED HAM AND MUSHROOM

“Antonella” tomato sauce, mozzarella, veal ham, mushroom

TARTUFATA | 105 **V D**
MUSHROOM AND TRUFFLE

Truffle cream base, mozzarella cheese, ceps mushroom, topped with fresh black truffle and rocket leaves



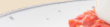
BRESAOLA | 110 **V D**
BEEF BRESAOLA WITH TOMATO AND STRACIATELLA CHEESE
“Antonella” tomato sauce and mozzarella base, topped with fresh beef Bresaola, stracciatella cheese, rocket leaves and sundried tomatoes

la Legenda e le Informazioni

N - Nuts GF - Gluten Free V - Vegetarian VG - Vegan SH - Shellfish D - Dairy R - Raw Food E - EGG LF - Lactose Free

Please inform the Management or a member of the staff of any allergies or dietary requirement before ordering. All prices are in UAE Dirhams and inclusive of 5% VAT, 7% Municipality Fees and 10% Service Charge

Every day at Eataly, our pastai, or pasta makers, transform simple ingredients into intricate pasta shapes inspired by the rich traditions of every Italian region using simple high-quality ingredients: water, flour, and eggs. Eataly celebrates pasta with over 100 varieties, made from artisanal ingredients. Each shape reflects Italy's diverse regions, offering an authentic taste of tradition, from rich ragù to delicate, fresh flavours.

A white ceramic bowl with a gold rim and a decorative pattern of small dots. It contains a serving of spaghetti topped with a thick red tomato sauce. A dollop of white ricotta cheese sits on top, garnished with a single fresh basil leaf.

A white oval plate with a gold rim, featuring a row of seven sliced beef tenderloin medallions and a mound of green herb salad with purple flowers.

Dark chocolate fondant with hazelnut center, vanilla gelato, caramel sauce
Allow 10 minutes for the preparation of this Dessert



   **EatalyAtTheBeachDubai**