

IL MENU

delle cucine di Eataly



BREAKFAST

DELIZIOSA | 1.750 🌱

Hot beverage and choice of viennoiserie

CONTINENTALE | 4.750 🌱

Fresh orange juice, hot beverage, choice of viennoiserie, bread basket with butter, jam and plain omelette

SCRAMBLED EGGS | 3.500 🌱

Served with cherry tomato, mushroom and our rustic bread grilled with pecorino romano, Parmigiano Reggiano D.O.P and black pepper

POACHED EGGS WITH SAUTED SPINACH AND MUSHROOMS | 3.500

Over homemade potato hash, hollandaise sauce, and cheese baked tomato

POACHED EGGS WITH SMOKED SALMON AND AVOCADO | 3.950

Served over grilled homemade rustic bread, topped with hollandaise sauce, dill leaves and fried capers

OMELETTE | 2.750 🌱

Served with cherry tomato, wild rocket and Parmigiano Reggiano D.O.P.

ITALIAN BAKED EGGS | 4.250 🌱🌱

In tomato sauce with eggplant, mozzarella, Parmigiano Reggiano D.O.P and our rustic pesto bread

SCRAMBLED EGGS WITH MUSHROOMS AND BLACK TRUFFLE | 6.500

Served with cherry tomato and rustic bread with pecorino romano, Parmigiano reggiano D.O.P and black pepper.

TACCHINO e FORMAGGIO | 3.500 🌱

Turkey ham with melted provolone cheese, mustard, bechamel, sun-dried tomato, basil pesto and iceberg lettuce

POMODORO e MOZZARELLA | 4.250 🌱🌱

Fresh mozzarella, tomatoes and pesto sauce

MINISTRONE GENOVESE | 2.500 🌱🌱

Vegetable soup, drizzled with home-made pesto sauce

LENTIL SOUP | 2.500

PUMPKIN SOUP | 2.500

FRITTO di CALAMARI | 4.250 🌱

Deep fried squid

PATATINA TONDA | 1.500 🌱

Home-made potato chips

ARANCINI | 3.500

Deep fried saffron rice balls filled with cheese and meat ragu

PARMIGIANA di MELANZANE | 3.500 🌱🌱

A classic Italian dish with fried eggplants and mozzarella fior di latte, baked with tomato sauce and fresh basil

BURATA | 3.950 🌱

125gr

BURRATA e TARTUFO | 7.250 🌱

Burrata cheese served with datterino tomato, basil and fresh black truffle

BRUSCHETTA POMODORINI, RICOTTA e MOZZARELLA | 2.950

Bruschetta with roasted cherry tomatoes, ricotta and fresh mozzarella

FIOR DI LATTE | 3.500

125gr

MOZZARELLA di BUFALA | 4.500

125grs

ANTIPASTO DELLO CHEF | 8.950 🌱

Selection of Antipasti: fritto di calamari, patatina tonda, arancino, mozzarella fior di latte and artichokes



LE INSALATE

QUINOA | 3.950 🌱

Black and white quinoa, avocado, cherry tomato, carrots, zucchini, lamb's lettuce and lemon dressing

CAPRINO | 3.950 🌱🌱

Goat cheese, beetroot, orange, sundried tomatoes, almond nuts, rocket leaves and orange balsamic dressing

SALMONE AFFUMICATO | 4.250 🌱

Smoked salmon with avocado, cucumber, fennel, cherry tomato, sour cream, fried capers and lemon dressing

POLLO | 4.500

Grilled chicken breast with mixed green salad, pomegranate seeds, cucumber, cherry tomato and balsamic dressing

ADD ONS

Select your favourite salumi and cheese, served with wild rocket leaves, grilled focaccia bread and marinated cherry tomatoes

FONTINA 25gr | 0.950 🌱

GORGONZOLA PICCANTE OR DOLCE 25gr | 0.950 🌱

PARMIGIANO REGGIANO 25gr | 0.750

PROVOLONE 25gr | 0.950 🌱

PECORINO 25gr | 0.950 🌱

BRESAOLA 35gr | 1.250

VEAL SALAMI 35gr | 1.950

VEAL HAM 35gr | 1.950

VEAL TARTUFO SALAMI 35gr | 2.750

WAGYU COPPA 35gr | 2.750

WAGYU PANCIA 35gr | 2.750

WAGYU BRESAOLA 35gr | 2.750

WAGYU CHORIZZO 35gr | 2.750

LA PIZZA

Each pizza is 6 slices, made using organic, stone-ground flour

MARGHERITA CLASSICA | 4.200 🌱

Our best seller made with "Antonella" tomato sauce, "Barone" mozzarella fior di latte and fresh basil

VEGETARIANA | 4.950 🌱

Classic Margherita with mixed vegetables

SALSICCIA e FUNGHI | 4.950

Classic Margherita with beef sausage & mushroom

QUATTRO FORMAGGI | 5.950 🌱

White pizza topped with a blend of four cheeses

LA GRAN PIZZA | 10.950

Ideal to share, choose up-to 4 toppings from our selection

INTEGRALE DOUGH | 0.500



LA PASTA

POMODORO E BASILICO | 3.500 🌱

Spaghetti "Afeltra" with tomato sauce and fresh basil

ARRABBIATA | 3.950 🌱

Penne "Afeltra" with tomato sauce and chili flakes

BOLOGNESE | 4.500

Our popular rigatoni "Afeltra" with bolognese sauce

RIGATONI AI FUNGHI | 5.750 🌱

Rigatoni "Afeltra" with creamy mixed mushroom sauce

LASAGNA CLASSICA | 4.750

Classic fresh egg lasagna, baked with beef ragu and bechamel sauce

RAVIOLI RICOTTA E SPINACI CON BURRATA | 4.950 🌱

Homemade ravioli stuffed with ricotta and spinach, with tomato sauce and burrata cheese

LINGUINE AI GAMBERI | 5.950 🌱

Linguine "Afeltra" with shrimps and cherry tomato

I SECONDI

POLLO alla GRIGLIA | 6.000

Grilled boneless baby chicken served with roasted potatoes and wild rocket salad

POLLO DORATO | 6.500

Grilled chicken breast with porcini mushroom sauce, served with potato gratin, sautéed spinach and Shimeji mushroom

SALMONE alla PIASTRA | 7.950 🌱

Grilled fresh salmon with sauteed green beans and mashed sweet potato

OSSOBUCO alla MILANESE | 9.500

Braised veal shank with saffron risotto

COTOLETTA alla MILANESE | 9.500

Pan-fried breaded veal rack with rocket leaves and cherry tomato served with your choice of side dish

TAGLIATA di MANZO | 9.950

Grilled beef fillet with aged balsamic, served with roasted potato, wild rocket and Parmigiano Reggiano

FIorentina | 20.900

Grilled T-bone steak with your choice of 2 side dishes

SIDE DISH

Mashed potatoes 1.250 | Roasted potatoes 1.250 | Sauteed mushrooms 1.250
Sauteed mix vegetables 1.250 | Truffle mashed potatoes 1.950 | Fresh white Truffle 6.000

KIDS MENU

PIZZA MARGHERITA | 2.100 🌱

"Antonella" tomato sauce, mozzarella fior di latte and basil

PENNE CON FONDUTA di PARMIGIANO | 1.950 🌱

"Afeltra" penne pasta with grana padano sauce

PENNE POMODORO e BASILICO | 1.950 🌱

"Afeltra" penne pasta with "Antonella" tomato sauce and basil

PENNE alla BOLOGNESE | 2.250

"Afeltra" penne pasta served with traditional Bolognese sauce

POLLO alla GRIGLIA | 2.950

Grilled corn-fed half chicken breast served with mashed potatoes



GO WHOLE WHEAT | 5 🌱

Pack some extra fiber and flavor by choosing a whole wheat option for your favorite pizza and pasta.

IL RISOTTO

RISOTTO ai FUNGHI | 5.500 🌱

Risotto with mixed mushrooms and creamy Parmigiano Reggiano sauce



NUTS



VEGETARIAN



VEGAN



SEAFOOD

All prices are in Kuwaiti Dinars. Some of our products may contain nuts or traces of nuts, in case of allergies please consult our team.

"Consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of foodborne illnesses, especially if you have certain medical conditions."

IL MENU

delle cucine di Eataly



IL CAFFÈ

I CLASSICI

ESPRESSO ILLY | 1.000 🍵

Illy blend featuring nine different types of arabica beans: balance & perfection (Ristretto / Lungo)

ESPRESSO ILLY DOPPIO | 1.250 🍵

Double your Illy pleasure, in a medium-sized cup

ESPRESSO ILLY ALL'AMERICANA | 1.250 🍵

Illy espresso combined with hot water

LATTE ILLY | 1.450

Hot frothed milk served in a mug, with Illy espresso

CAPPUCCINO | 1.450

Hot frothed milk with Illy espresso

MACCHIATO CALDO | 1.500

The wonderful pleasure of an illy espresso topped by a cloud of hot frothed milk

TEA | 1.250

Choose from our selection of infused tea

English Breakfast Tea

Green Tea / With Mint

Camomile Tea

Earl Grey Tea



GLI SPECIALI FREDDI

ESPRESSO TIRAMISU | 2.000

Smooth blend of ice cream, lady fingers, and a double Illy espresso dusted with cocoa powder

L'AFFOGATO | 2.000

Your choice of milk, chocolate or coffee, with a thick, dense cream of Illy espresso, covered with whipped cream and cocoa powder

LE BEVANDE

FRESH JUICES

LEMONADE | 1.750

APPLE | 1.750

ORANGE | 1.750

MANGO | 1.750

WATERMELON | 2.000

POMEGRANATE | 4.000

ICE TEA

RASPBERRY POMEGRANATE | 1.500

Raspberry ice tea syrup, grenadine syrup and fresh raspberry

PEACH AND ROSE | 1.500

Peach ice tea syrup, rose syrup and fresh ginger

MOJITOS

VIRGIN MOJITO | 1.750

Mint leaves, green lime, sugar syrup, lemon juice and soda water

PASSION FRUIT MOJITO | 1.900

Mint leaves, fresh passion fruit, green lime, passion fruit syrup, lemon juice and soda water

STRAWBERRY MOJITO | 1.900

Strawberry syrup, fresh lime, mint leaves, lemon juice and soda with fresh strawberry

LYCHEE GINGER MOJITO | 1.900

Sliced fresh ginger, lychee puree, mint leaves, lime wedge, ginger syrup & soda water

WATER

Acqua Panna Half Liter | 1.250, One Liter | 1.700

S. Pellegrino Half Liter | 1.250, One Liter | 1.700

SIGNATURE DRINKS

DUE STAGIONI | 1.950

Strawberry, wild mint, pomegranate juice, pomegranate seeds, mint leaves and soda water

SKINNY COLADA | 1.950

Pineapple and coconut water

GIALLO FRIZZANTE | 1.950

Passion fruit, elderflower, fresh ginger, green lime, soda water and cranberry juice

SOFT DRINKS

Molecola Classica 330MI | 1.250 🥜

Molecola Sugar Free 330MI | 1.250 🥜

LA PASTICCERIA

MARITONZO CON LA PANNA | 1.000

Roman brioche filled with whipped cream

DIPLOMATICO | 1.250

Homemade puffed pastry with custard, whipped cream, rice biscuit and fresh raspberry

FORESTA NERA | 1.500

Chocolate mousse, cacao biscuit and classic chantilly custard, topped with cacao powder and maraschino cherry

CHEESECAKE

ESTIVA ALLE FRAGOLE | 1.850

Strawberry cheesecake with cream cheese and strawberry coulis

CROSTATINA AI FRUTTI
DI BOSCO E PISTACHIO | 1.950 🥜

Homemade tart wrapped with pastry cream, pistachio and mixed berries

CANNOLO AL CIOCCOLATO | 1.500

Traditional cannolo filled with chocolate ricotta, garnished with chocolate chips

CANNOLO SICILIANO | 1.500

Traditional cannolo filled with sweet ricotta cheese, chocolate chips, Sicilian pistachio and candied orange

TIRAMISÙ | 1.750

Homemade mascarpone cream with coffee sponge cake, topped with cocoa powder



VENCHI SUPREMA

CREPE | 3.250 🥜

Our signature Italian style crepe

WAFFLE | 3.250 🥜

A gourmet rich and crispy waffle

ADD ON:

BANANA | 0.500

PISTACHIO | 0.500 🥜

STRAWBERRY | 0.750

GELATO | 0.950

BERRIES | 0.950



NUTS



VEGETARIAN



VEGAN



SEAFOOD

All prices are in Kuwaiti Dinars. Some of our products may contain nuts or traces of nuts, in case of allergies please consult our team.

"Consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of foodborne illnesses, especially if you have certain medical conditions."