

LA PASTA e LA PIZZA



All the mozzarella, fresh cheese and fresh pasta that we used in our restaurants are produced daily in our laboratory.

ANTIPASTI starter

BRUSCHETTA RUSTIC BREAD AND TOMATO, OREGANO, GARLIC	12 TL	IL CARPACCIO PAPER THIN BEEF CARPACCIO, ROCKET, OLIVE OIL AND PARMIGIANO REGGIANO DOP	30 TL
INSALATA DI EATALY CON PARMIGIANO EATALIAN SALAD, GRILLED VEGETABLES, CHERRY TOMATO	20 TL	★ BURRATTINA (150GR) HOMEMADE BURRATA, MIXED CHERRY TOMATOES, BASIL AND HOMEMADE PESTO SAUCE	30 TL
BRUSCHETTA E STRACCIATELLA RUSTIC BREAD, TOMATOES, STRACCIATELLA, CHEESE AND GARLIC	22 TL	🐾 PROSCIUTTO CRUDO & MOZZARELLA HOMEMADE BUFFALO MOZZARELLA AND PROSCIUTTO CRUDO DI PARMA (You can order veal Bresaola instead of prosciutto.)	38 TL
CAPRESE DI BUFALA SEASONAL TOMATO, HOMEMADE BUFFALO MOZZARELLA, BASIL AND OLIVE OIL FROM AYVALIK	28 TL	PIATTO MISTO DEL CASARO HOMEMADE CHEESE SELECTION	40 TL

LA PASTA

WE USE ONLY ARTISANAL GRAGANO PASTA, THE REAL ONE, EXTRUDED THROUGH BRONZE TO GET THE RIGHT DEGREE OF POROSITY AND SLOWLY DRIED IN SPECIAL LOW TEMPERATURE CELLS... JUST AS WE'VE BEEN TAUGHT FOR OVER TWO CENTURIES... FOR OUR HOMEMADE FRESH PASTA, WE FOLLOW TRADITIONAL ITALIAN RECIPES.

La pasta di Gragnano del Premiato pastificio "Afeltra" is served "al dente" like in Italia



🔥 PENNE ALLA PUTTANESCA PENNE WITH SPICY TOMATO SAUCE, OLIVES FROM AYVALIK, CAPERS, PARSLEY AND OLIVE OIL	26 TL	LINGUINE AL PESTO LINGUINE WITH BASIL PESTO SAUCE, GREEN BEANS AND POTATO	29 TL
★ MEZZI PACCHERI E RICOTTA MEZZI PACCHERI PASTA WITH RICOTTA SAUCE, PORCINI MUSHROOMS, CHESTNUT MUSHROOMS, SMOKED ENTRECOTE AND PARMIGIANO REGGIANO DOP	29 TL	👧 KIDS SPAGHETTI SPAGHETTI WITH TOMATO SAUCE, HOMEMADE FIOR DI LATTE MOZZARELLA, CHERRY TOMATOES AND FRESH BASIL	18 TL

Prepared fresh every day according to the traditional receipt of Chef "Michelis"



LASAGNE ALLA BOLOGNESE HOMEMADE FRESH PASTA LAYERED WITH BEEF RAGÙ AND GRANA PADANO 18 MONTHS	28 TL	RAVIOLI AL PESTO DI NOCI HOMEMADE SPINACH AND RICOTTA CHEESE STUFFED RAVIOLI WITH WALNUT SAUCE	32 TL
🌾 WHOLE GRAIN TAGLIATELLE INTEGRALI WHOLE GRAIN HOMEMADE TAGLIATELLE, PESTO SAUCE AND GRILLED SEASONAL VEGETABLES	28 TL	★ FETTUCINE ALLO SCOGLIO HOMEMADE FETTUCINE, MIXED SEAFOOD AND SHRIMP, SQUID, CLAMS AND CHERRY TOMATOES	38 TL



RISOTTO ALLO ZAFFERANO SAFFRON RISOTTO, OVER CHOPPED OSSOBUCO MEAT AND BONE MARROW SAUCE	44 TL
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🌟🌟🌟 Michelin Star Chef Massimo Bottura Ristorante Italia's best plates ...

LA PIZZA



OUR PIZZA IS MADE WITH MULINO MARINO FLOURS, MOTHER YEAST AND BAKED IN OUR ROTATING WOOD-BURNING OVEN. Real Neapolitan pizza must be eaten hot, straight from the oven; we bring it to you as soon as it's ready. We suggest you eat your pizza without a fork and knife, in real Neapolitan style. We don't slice our pizza.

★ POMODORO E OLIVE TOMATO SAUCE, OREGANO, GARLIC, FRESH BASIL, BLACK OLIVES AND SPICY OLIVE OIL	20 TL	DIAVOLA SPICY BEEF SALAMI, TOMATO SAUCE, HOMEMADE FIOR DI LATTE MOZZARELLA, BASIL AND SPICY OLIVE OIL	36 TL
MARGHERITA TOMATO SAUCE, HOMEMADE FIOR DI LATTE MOZZARELLA, FRESH BASIL AND OLIVE OIL	22 TL	FUME FRESH FUME, HOMEMADE FIOR DI LATTE MOZZARELLA, TOMATO SAUCE, ROCKET, GRANA PADANO DOP	36 TL
VERDURE WHOLE GRAIN MIXED SEASONAL VEGETABLES, FRESH TOMATO AND HOMEMADE FIOR DI LATTE MOZZARELLA	28 TL	★ PORCINI HOMEMADE FIOR DI LATTE MOZZARELLA, PORCINI MUSHROOMS, WATER CHESTNUTS, MUSHROOMS, CAMELIZED ONIONS, SMOKED SCAMORZA CHEESE AND BASIL	40 TL
BUFALA HOMEMADE BUFFALO MOZZARELLA, TOMATO SAUCE, FRESH BASIL AND OLIVE OIL	29 TL	🐾 PARMA 18 MONTHS PARMA PROSCIUTTO CRUDO, HOMEMADE FIOR DI LATTE MOZZARELLA, TOMATO SAUCE, ROCKET	42 TL
FORMAGGI HOMEMADE FIOR DI LATTE MOZZARELLA, GORGONZOLA, TOMA PIEMONTESE, GRANA PADANO DOP,	34 TL	★ VESUVIO HOMEMADE FIOR DI LATTE MOZZARELLA, CHERRY TOMATOES, ARUGULA, HOMEMADE STRACCIATELLA CHEESE AND PROSCIUTTO DI PARMA	46 TL

★ NEWS TASTE | 🐾 PORK | 🔥 SPICY

we cook what we sell and we sell what we cook

Please inform your server of any allergies or dietary restrictions. The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.



I VINI



Glass and Bottle Wines

			glass	bottle
	BOLLICINE <i>Sparkling Wine</i>			
	BOLLICINE ROSE SERAFINI&VIDOTTO	<i>Smell: Rose, pomegranate, strawberry.</i>	30 TL	115 TL
	CUVEE 155 FONTANAFREDDA	<i>Smell: White flowers, bread, yeast.</i>	33 TL	134 TL
	BIANCHI <i>White Wine</i>			
	TREBBIANO 2012 TERRE DI ROMAGNA	<i>Smell: Sweet lemon, green pepper.</i>	14 TL	56 TL
	IL BIANCO 2012 BRANDINI	<i>Smell: Lime, grapefruit, asparagus.</i>	14 TL	56 TL
	BELLANOVA BIANCO CALATRASI E MICCICHE	<i>Smell: Tropical fruits, flowers, grapefruit</i>	16 TL	65 TL
	BRICCOTONDO GAVI FONTANAFREDDA	<i>Smell: Fresh flowers, orange, lemon.</i>	20 TL	80 TL
	GRILLO CALATRASI&MICCICHE	<i>Smell: Daisy, nuts, white flowers.</i>	20 TL	80 TL
	VERDICCHIO 2011 FULVIA TOMBOLINI	<i>Smell: Rosemary, thyme, green pepper.</i>	22 TL	85 TL
	VIOGNIER CALATRASI&MICCICHE	<i>Smell: Green apple, melon and tropical fruit flavors.</i>	22 TL	90 TL
	LANGHE ARNEIS FONTANAFREDDA	<i>Smell: Orange honey, apples, white flowers.</i>	30 TL	125 TL
		ROSE <i>Rose Wine</i>		
LANGHE ROSATO SOLEROSE FONTANAFREDDA		<i>Smell: Apricot, peach, pepper.</i>	16 TL	62 TL
ROSA VITTORIA CASTELLO SANTA VITTORIA		<i>Smell: Pepper, grapefruit, raspberry.</i>	20 TL	80 TL
	PAIARA ROSSATO TORMARESCA	<i>Smell: Black pepper, blackberry, cherry.</i>	20 TL	80 TL
	ROSSI <i>Red Wine</i>			
	DOLCETTO 2012 TERRE DEL PIEMONTE	<i>Smell: Blackberry, strawberry, red plum.</i>	16 TL	62 TL
	ROSSO MAGNO SAN MAGNO	<i>Smell: Wild berries, cherry, cocoa.</i>	18 TL	72 TL
	UOMO CALATRASI&MICCICHE	<i>Smell: Caramel, smoked, medium tannins.</i>	18 TL	72 TL
	DOROSSO FULVIA TOMBOLINI	<i>Smell: Cherry, raspberry, leather.</i>	25 TL	100 TL
	MARNE BRUNE FONTANAFREDDA	<i>Smell: Oak, cherry, cinnamon.</i>	25 TL	100 TL
	LANGHE DOC NEBBIOLO BRANDINI	<i>Smell: Mature fruits, cherries, red plums.</i>	25 TL	100 TL
	LA LEPRE 0,5 LT FONTANAFREDDA	<i>Smell: Dried plum, blackberry, powerful tannins.</i>	27 TL	69 TL
	REFESCO LE VIGNE DI ZAMO	<i>Smell: Blueberries, cherries, wild strawberries.</i>	28 TL	110 TL
	PAPAGENA BARBERA FONTANAFREDDA	<i>Smell: Plums, cloves, cocoa.</i>	28 TL	110 TL
	CHIOSTRO DI VENERE CERTOSA DI BELRIGUARDO	<i>Smell: Cherry jam, wild red fruits.</i>	36 TL	145 TL
	ROSSO DI CLAUSURA CERTOSA DI BELRIGUARDO	<i>Smell: Spicy, hazelnut, caramel.</i>	40 TL	160 TL

Sommelier's Choose

AMORENE VALPOLICELLA ALLEGRI	<i>Smell: Chocolate, cigar, cherry, cinnamon.</i>	VENETO	230TL
BAROLO PAIAGALLO MIRAFIORE	<i>Smell: Anise, cinnamon, geranium, violet.</i>	PIEMONTE	280TL
BRUNELLO DI MONTALCINO SAN PAOLO	<i>Smell: Cherry jam, leather, strawberry.</i>	TOSCANA	290TL

L'ACQUA

WATER

SIRMA WATER	330 ML	4TL
SIRMA MINERAL WATER	330 ML	4TL
STILLE WATER	500 ML	6TL
BOLLE MINERAL WATER	500 ML	6TL
SIRMA WATER	750 ML	8TL
SIRMA MINERAL WATER	750 ML	8TL
STILLE WATER	750 ML	8TL
BOLLE MINERAL WATER	750 ML	8TL



DETOX

GREEN POWER LETTUCE, CELERY, PARSLEY, KIWI, SPINACH, CUCUMBER, GREEN APPLE	14TL
ORANGE TRIO RED CABBAGE, BEETS, GREEN APPLE	14TL
BODY REFRESHER RED CABBAGE, BEETS, GREEN APPLE	14TL



NATURAL DRINKS

ARANCIATA S.PELLEGRINO	8TL
ARANCIA ROSSA S.PELLEGRINO	8TL
POMPELMO S.PELLEGRINO	8TL
LIMONATA S.PELLEGRINO	8TL
EATALY LEMONADE	8TL
NİĞDE GAZOZU	8TL
FRESH FRUIT JUICE (ORANGES, APPLES OR CARROTS)	12TL
FRESH POMEGRANATE JUICE	16TL
HOMEMADE ICE TEA (LEMON)	12TL
BUFFALO YOGURT HOMEMADE AYRAN (SIMPLE, THYME)	12TL



BOTTLE OF BEER

	%	330ML
Light, Malt EFES PILSEN	5,0%	12TL
BOMONTI	4,8%	12TL
PERONI	5,1%	14TL

DRAFT BEERS

	%	300ML
EFES PILSEN	5,0%	12TL
EFES MALT	5,0%	12TL
PERONI	5,0%	12TL
ORTIGIANA	5,0%	14TL
GOLDEN EATALY ALE	5,0%	14TL
REALE EXTRA	6,4%	14TL

