

RESTORAN



Store



English

DELIVERY & TAKE-AWAY

eatalian

ITALIAN FOOD BAR

Ulica Gospodar Jevremova 47a - Dorćol Tel: 011/2626294 - 064/8031846

Working time: 7-23 Sunday closed.

About us

With us you can consume food in a **RESTAURANT**, or to order it and take it home or to the office. All our dishes are prepared according to the **recipes of traditional Italian cuisine**. In the **STORES** section you can buy many original Italian delicacies.



We pack your food in hygienically protected containers:



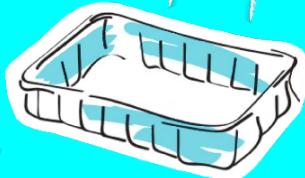
Place the already closed container in the microwave and drill a couple of holes in the pvc film so that steam comes out.



For hygienic reasons, the containers are hermetically sealed with PVC film, with appropriate packaging machine.



If you do not want to consume the food immediately, you can also put it in the refrigerator, in a closed container, and consume it within 24 hours.



Hermetic sealing keeps your food warm and does not spill on the way.

Please use this container again!



BREAKFAST

EGGS AND OMLET (SERVED UNTIL 12AM)

ASPARAGI CON UOVA: asparagus, butter, fried eggs (2), Grana Padano cheese, salt, pepper, served with fresh tomato	420
OMLET CON SPINACI: eggs (3), spinach, butter, garlic, Grana Padano cheese, salt, pepper, served with fresh tomato	390
OMLET ALLE VERDURE: eggs (4), tomato, sweet pepper, zucchini, onion, Grana Padano cheese, salt, pepper, served with fresh tomato	390
OMLET CON FORMAGGIO eggs (4), Edamer and Grana Padano cheese, salt, pepper, served with fresh tomato	390
OMLET CON PROSCIUTTO eggs (4), italijan raw ham, Grana Padano cheese, salt, pepper, served with fresh tomato	450
OMLET CON SPECK eggs (4), speck south tyrol, Grana Padano cheese, salt, pepper, served with fresh tomato	450
UOVA CON LA PANCETTA: scrambled eggs (4), italijan bakon, Grana Padano cheese, salt, pepper, served with fresh tomato	450
UOVA ALL'OCCHIO DI BUE CON PROSCIUTTO CRUDO: fried eggs (4), italian raw ham, Grana Padano cheese, salt, pepper, served with fresh tomato	450
UOVA ALL'OCCHIO DI BUE CON SPECK: fried eggs (4), italian raw ham, Grana Padano cheese, salt, pepper, served with fresh tomato	450
WUDY "AIA" CON UOVA: italian frankfurter Wudy "AIA" (2), fried eggs (2), mustard, salt, pepper, served with fresh tomato	420

* if available on the market.

Note: prices may vary depending on the market.

SANDWICHES

CORNETTO AL PROSCIUTTO: croissant, rocket salad, cheese, italian ham.....	250
PANINO EATALIAN: baguette, italian raw ham, cheese, olive oil, tomato	390
PANINO MILANESE: ciabatta bread, breaded chicken breast, tomato, green salad, mayonnaise	390
PANINO MILANO: baguette, Milano salami, cheese, butter, green salad	350
PANINO TIROLESE: baguette, italijan speck, cheese, boscaiola sauce, green salad	390
PANINO VALTELLINA: ciabatta bread, bresaola from Valtellina, rocket salad, Grana Padano cheese, olive oil	450
PIADINA CAPRI: piadina romagnola, mozzarella cheese Galbani, tomato, basil	490
PIADINA FORLI: piadina, italian raw ham, spreadable cheese, rocket salad ..	490
TOAST: crusty bread, italian baked ham, green salad, cheese	240
TRAMEZZINO GAMBERI: whole grain bread, shrimps, cocktail sauce, tomato, green salad	(1) 340 (½) 220
TRAMEZZINO PROSCIUTTO COTTO: milk bread, italian baked ham, tomato, cheese, mayonnaise, green salad	(1) 260 (½) 160
TRAMEZZINO SALMONE AFFUMICATO: whole grain bread, vegetable margarine, smoked salmon, rocket salad	(1) 420 (½) 250



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SWEET BREAKFAST

CORNETTO DOLCE Croissant	95
CORNETTO RIPIENO Filled Croissant	80
FETTE BISCOTTATE Rusks (2 pieces)	40
MARMELLATA Jam (taste of your choice)	105
NUTELLA 15G	75
PANE TOAST Milk or whole grain bread toasted (2 pieces)	45
PIADINA NUTELLA Piadina Romagnola with Nutella	250



APPETIZERS

BRUSCHETTE

BRUSCHETTA AI PORCINI: toasted bread, porcini mushrooms, garlic, olive oil, parsley, salt, pepper, green salad	620
BRUSCHETTA AL PROSCIUTTO CRUDO: toasted bread, italian raw ham, olive oil, garlic, green salad	490
BRUSCHETTA AL SALMONE AFFUMICATO: toasted bread, vegetable margarine, smoked salmon, rocket and green salad	520
BRUSCHETTA MARGHERITA: toasted bread, mozzarella cheese, tomato sauce, oregano, olive oil, green salad	440
BRUSCHETTA CON POMODORINI: toasted bread, garlic, cherry tomatoes, olive oil, organ, salt, pepper, green salad	420

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COLD CUTS & CHEESES

BRESAOLA RUCOLA E GRANA PADANO: bresaola (beef ham), rocket salad, Grana Padano cheese, lemon juice, olive oil	790
CAPRESE DI BURRATA (REGIONE PUGLIA): burrata cheese, tomato, olive oil, basil*	1.020
CAPRESE DI MOZZARELLA DI BUFALA (REGIONE CAMPANIA): buffalo mozzarella cheese, tomato, olive oil, basil*	970
CAPRESE DI MOZZARELLA GALBANI: mozzarella Galbani cheese, tomato, olive oil, basil*	570
CARPACCIO: sirloin steak, rocket salad, Grana Padano cheese, cherry tomatoes, olive oil, lemon juice	660
TAVOLOZZA AFFETTATI: ham, Milano salami, mortadella, speck Alto Adige, spicy Ventricina, Grana Padano, Montasio and Pecorino cheese, olives, served with honey or jam	650
TAVOLOZZA AFFETTATI E FORMAGGI: selection of ham, Milano salami, mortadella, speck Alto Adige, spicy Ventricina, Grana Padano, Montasio and Pecorino cheese, olives, served with honey or jam	760
PROSCIUTTO AL TARTUFO: italian raw ham with truffles (100gr)	860

FISH APPETIZERS

ANELLI ALLA ROMANA: breaded squid rings served with cocktail sauce	420
COCKTAIL DI GAMBERI: shrimps, green salad, rocket salad, cocktail sauce	620
INSALATA DI ALICI MARINATE: marinated anchovies, green salad, cherry tomatoes, olive oil	550

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ITALIAN DELICACIES

SFZIOSITA ITALIANE: olives Ascolana style, breaded mozzarella cheese, Arancini (fried rice balls), potato croquettes, bell pepper rings served with tartare sauce	670
MOZZARELLINE IMPANATE: breaded mini mozzarella cheese, tartar sauce	670
OLIVE ALL'ASCOLANA: green olives 'Ascolana style' stuffed with beef, pork, grated cheese and spices, breaded and fried served with tartare sauce ...	490



HOME MADE PASTA

TAGLIATELLE (ITALIAN NOODLES)

TAGLIATELLE AI PORCINI: tagliatelle, porcini mushrooms, garlic, olive oil, white wine, parsley, pepper	820
TAGLIATELLE AL TARTUFO: tagliatelle, truffle sauce, cooking cream	750
TAGLIATELLE ALLA BOLOGNESE: tagliatelle, Bolognese sauce, butter	590
TAGLIATELLE PRIMAVERA: tagliatelle, olive oil, leek, zucchini, asparagus, peas, pepper	590

TAGLIOLINI (ITALIAN NOODLES)

TAGLIOLINI AI FRUTTI DI MARE: tagliolini, seafood, olive oil, garlic, white wine, tomato sauce, parsley, salt, pepper	850
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TAGLIOLINI AL SALMONE AFFUMICATO: tagliolini, olive oil, onion, smoked salmon, white wine, cooking cream, salt, pepper, lumpfish roe	780
TAGLIOLINI ALLE VONGOLE: tagliolini, olive oil, garlic, clams, white wine, parsley	1.250
TAGLIOLINI NERI ALLO SCOGLIO: black tagliolini made with cuttlefish ink, seafood, mussels, clams, shrimps, olive oil, garlic, tomato, white wine, pepper, parsley	950
TAGLIOLINI NERI AL SALMONE AFFUMICATO: Black tagliolini made with cuttlefish ink, olive oil, onion, smoked salmon, white wine, cooking cream, salt, pepper, lumpfish roe	820

TORTELLI (STUFFED PASTA)

TORTELLI DI BRANZINO AI PISTACCHI: tortelli stuffed with Sea bass, olive oil, red onion, tomato sauce, white wine, parsley, pistachios	690
TORTELLI DI BUFALA AL SUGO DI POMODORO: tortelli stuffed with bufalo mozzarella, olive oil, red onion, tomato sauce, garlic, basil*	650
TORTELLI DI BUFALA CON POMODORINI: tortelli stuffed with bufalo mozzarella, olive oil, red onion, cherry tomatoes, olive oil, basil*	650
TORTELLI DI PROSCIUTTO ALLA BOLOGNESE: tortelli stuffed with ham, Bolognese sauce, butter	620
TORTELLI DI PROSCIUTTO CON PANNA E PROSCIUTTO COTTO: tortelli stuffed with ham, olive oil, onion, baked ham, cooking cream, pepper	620
TORTELLI DI RICOTTA E SPINACI AI FUNGHI MISTI: tortelli stuffed with Ricotta cheese & spinach, olive oil, garlic, mixed mushrooms with porcini, white wine, butter, parsley, pepper	620

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TORTELLI DI RICOTTA E SPINACI ALLA BOLOGNESE: tortelli stuffed with ricotta cheese & spinach, Bolognese sauce, butter	590
TORTELLI DI RICOTTA E SPINACI BURRO E SALVIA: tortelli stuffed with ricotta cheese & spinach, butter, sage leaves	490
TORTELLI DI RICOTTA E SPINACI AL TARTUFO: tortelli stuffed with ricotta cheese & spinach, truffle sauce, cooking cream	790
TORTELLI DI SALMONE ALLE ZUCCHINE: tortelli stuffed with fresh salmon, olive oil, onion, zucchini, white wine, cooking cream, parsley, pepper	650

OTHER HOME MADE PASTA

LASAGNE BOLOGNESE: pasta dough, Bolognese sauce, bechamel, Grana Padano cheese	610
MELANZANE ALLA PARMIGIANA (REGIONE SICILIA): eggplant, mozzarella cheese, tomato sauce, basil, Grana Padano cheese	650



PASTA

BUCATINI

BUCATINI ALL'AMATRICIANA (REGIONE LAZIO): bucatini, olive oil, garlic, italian bakon, white wine, tomato sauce, Pecorino cheese	720
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FUSILLI

FUSILLI ASPARAGI E GAMBERI: fusilli, olive oil, onion, arparagus, shrimps, white wine, cooking cream, parsley, pepper	840
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FUSILLI PORCINI E GAMBERI: fusilli, olive oil, garlic, porcini mushrooms, shrimps, white wine, cooking cream, parsley, pepper	880
FUSILLI ZUCCHINE E GAMBERI: fusilli, olive oil, onion, zucchini, shrimps, white wine, cooking cream, parsley, pepper	820
FUSILLI GLUTEN FREE:	+ 220

GNOCCHI

GNOCCHI AI 4 FORMAGGI: gnocchi, Provolone, Montasio, Edamer, Gorgonzola cheese, cookign cream	550
GNOCCHI ALLA SORRENTINA: gnocchi, olive oil, garlic, tomato sauce, mozzarella cheese, basil*	550
GNOCCHI GORGONZOLA E NOCI: gnocchi, Gorgonzola cheese, milk, walnuts, pepper	550
GNOCCHI ALLA BOLOGNESE: gnocchi, Bolognese sauce, butter	550

GRAMIGNA

GRAMIGNA ALLA ZOZZONA: gramigna, olive oil, onion, home made sausage, italian bakon, cherry tomatoes, eggs, Pecorino Romano cheese, pepper ..	620
GRAMIGNA PANNA E SALSICCIA: gramigna, olive oil, onion, sausage, white wine, cooking cream, bay leaves, pepper	540



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LINGUINE

LINGUINE ALLO SCOGLIO: Linguine, seafood (mussels, clams, shrimps, squid, razor clams) tomatoes, olive oil, garlic, white wine, parsley, chili pepper 950

LINGUINE CON PESTO ALLA GENOVESE (REGIONE LIGURIA): Linguine, pesto Genovese sauce 620

PENNE RIGATE

PENNE AI 4 FORMAGGI: penne, Provolone, Montasio, Edamer, Gorgonzola cheese, cooking cream 540

PENNE ALLA NORMA (REGIONE SICILIA): penne, eggplant, onion, tomato sauce, smoked Ricotta cheese, basil* 560

PENNE ALL'ARRABBIATA: penne, olive oil, tomato sauce, chili pepper 520

PENNE POMODORO E BASILICO: penne, tomato sauce, olive oil, basil 520

*PENNE GLUTEN FREE: + 220

RIGATONI

RIGATONI ALL'AMATRICIANA: rigatoni, olive oil, italian bacon, white wine, tomato sauce, Pecorino cheese 720

RIGATONI ALLA CARBONARA: rigatoni, olive oil, garlic, italian bacon, white wine, eggs, Grana Padano cheese, pepper 760

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RISOTTO (COOKING TIME 25MIN)

RISOTTO AGLI ASPARAGI: italian rice, olive oil, onion, asparagus, white wine, parsley, butter, Grana Padano cheese	620
RISOTTO AI FRUTTI DI MARE: Italian rice, olive oil, garlic, seafood (mussels, clams, shrimps, squid, octopus), white wine, tomato sauce, parsley, pepper	850
RISOTTO AI PORCINI: Italian rice, olive oil, garlic, porcini mushrooms, white wine, parsley, pepper, butter	790
RISOTTO ALLA MILANESE CON ZAFFERANO: Italian rice, olive oil, onion, saffron, butter, Grana Padano cheese	580

SPAGHETTI

SPAGHETTI A.O.P.: spaghetti, olive oil, garlic, chili	480
SPAGHETTI AI FRUTTI DI MARE: spaghetti, olive oil, garlic, seafood (mussels, clams, shrimps, squid, octopus), white wine, tomato sauce, parsley, pepper	850
SPAGHETTI ALLA BISANZIO: spaghetti, olive oil, onion, cherry tomatoes, basil*, sliced Grana Padano cheese	650
SPAGHETTI ALLA BOLOGNESE: spaghetti, Bolognese sauce, butter	550
SPAGHETTI ALLA CARBONARA: spaghetti, olive oil, garlic, itilijan bakon, white wine, eggs, Grana Padano cheese, pepper	760
SPAGHETTI ALLA PUTTANESCA: spaghetti, olive oil, anchovies, capers, black olives, tomato sauce, pepper	620

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SPAGHETTI ALLE COZZE: spaghetti, olive oil, garlic, mussels, tomato sauce, white wine, parsley, pepper	720
SPAGHETTI ALLE VONGOLE: spaghetti, olive oil, garlic, clams, white wine, parsley	1.250
SPAGHETTI ALLO SCOGLIO: spaghetti, seafood (mussels, clams, shrimps, squid, razor clams) tomatoes, olive oil, garlic, white wine, parsley, chili pepper	950
SPAGHETTI ESTIVI AL TONNO: spaghetti, olive oil, red onion, canned tuna, white wine, cherry tomatoes, parsley, pepper	650
SPAGHETTI GAMBERI E PESTO ALLA GENOVESE: Spaghetti, pesto Genovese sauce, shrimps, olive oil, garlic, white wine	780
SPAGHETTI GAMBERI E POMODORINI: spaghetti, olive oil, garlic, cherry tomatoes, white wine, shrimps, parsley	760
SPAGHETTI POMODORO E BASILICO: spaghetti, tomato sauce, olive oil, basil* ..	520
SPAGHETTI GLUTEN FREE OR WHOLEMEAL:	+ 220



MEAT DISHES

BEEF

ENTRECOTE AL PEPE VERDE: beef entrecote, green pepper sauce (green pepper, butter, mustard, cooking cream), served with chard & chili	1.280
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TAGLIATA DI MANZO AI FUNGHI: sliced beef entrecote, olive oil, garlic, mixed mushrooms with porcini, parsley, green salad, served with fried potatoes McCain	1.180
TAGLIATA DI MANZO AL SALE GROSSO: sliced beef entrecote, sweet sea salt from Cervia, olive oil, rosemary, served with fried potatoes McCain	1.180
TAGLIATA DI MANZO E POMODORINI: sliced beef entrecote, cherry tomatoes, balsamic vinegar glaze, Grana Padano cheese, olive oil, green salad, served with fried potatoes McCain	1.180
TAGLIATA DI MANZO E RUCOLA: sliced beef entrecote, rocket salad, grana padano cheese, olive oil, green salad, balsamic vinegar glaze, served with fried potatoes McCain	1.180

CHICKEN

COTOLETTA DI POLLO ALLA MILANESE: breaded chicken breast (bread crumbs, Grana Padano cheese), clarified butter, salt, served with fried potatoes McCain	780
PETTO DI POLLO AI 4 FORMAGGI: grilled chicken breast, 4 cheese sauce (Provolone, Montasio, Edamer, Gorgonzola), served with fried potatoes McCain	780
PETTO DI POLLO AI FUNGHI MISTI: Grilled chicken breast, olive oil, garlic, mixed mushrooms with porcini, parsley, green salad, served with fried potatoes McCain	780
PETTO POLLO POMODORINI E ACCIUGHE: grilled chicken breast, cherry tomatoes, olive oil, anchovies, capers, green salad, served with fried potatoes McCain	780

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STRACCETTI DI POLLO ALLA PIZZAIOLA: chicken breast strips, garlic, rosemary, olive oil, tomato sauce, origan, mozzarella cheese 780

STRACCETTI DI POLLO RUCOLA E GRANA PADANO: chicken breast strips, olive oil, red onion, balsamic vinegar, Grana Padano cheese, rocket salad, served with fried potatoes McCain 780

LAMB

ARROSTICINI DI AGNELLO (REGIONE ABRUZZO): Grilled lamb kebabs 'Arrosticini' served with olive oil, green salad and grilled tomatoes 950

PORK

FILETTO DI MAIALE 4 PEPI: pork tenderloin, butter, 4 peppers (black, white, green, red), mustard, boiled potatoes 790

GRIGLIATA MISTA DI CARNE: mixed meat skewer, bacon, sirloin steak, chicken bresats, pork rib, green salad, served with fried potatoes McCain 780

SALSICCIA E STEAK HOUSE: grilled home made italian sausage, (100% pork meat), red onion, tartare sauce, green salad, served with fried steakhouse McCain 820



FISH DISHES

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CALAMARI & SHRIMPS

SPIEDINI DI CALAMARI ALLA GRIGLIA: grilled squid skewers, served with grilled vegetables	990
SPIEDINI DI GAMBERI E CALAMARI ALLA GRIGLIA: grilled squid and shrimp skewers, green salade, marinade (garlic, olive oil parsley) served with grilled vegetables	1.190
FRITTO MISTO ALL'ITALIANA: mixed fried fish Italian style (squid, shrimp) with zucchini, eggplant, french fries	850

COD

FILETTO DI MERLUZZO ALLA "LIVORNESE": fried cod fillet, garlic, olive oil, white wine, tomato sauce, black olives, capers, parsley, served with corn polenta	780
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SALMON

TRANCIO DI SALMONE ALLA GRIGLIA: grilled salmon steak, garlic, parsley, olive oil, served with grilled vegetables	1.090
TRANCIO DI SALMONE AL VAPORE: steamed salmon steak served with vegetables (baby carrots, broccoli, cauliflower)	990

SEA BASS

FILETTO DI BRANZINO CON POMODORINI: sea bass fillet, cherry tomatoes, capers, black olives, anchovies, olive oil	1.090
FILETTO DI BRANZINO AL VAPORE: steamed sea bass fillet with mixed vegetables (broccoli, cauliflower, baby carrots)	990

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SEA BREAM

FILETTO DI ORATA AL FORNO: baked sea bream fillet, with vegetables (potatoes, zucchini, sweet pepper, cherry tomatoes), olive oil, white wine, parsley .. **1.090**

TUNA

TONNO ALLA SICILIANA: Tuna steak, olive oil, white wine, red onion, black olives, parsley, served with Capponata (mixed vegetables) **1.190**



SIDE DISHES & SALADS

SIDE DISHES

BIETA ERBETTA AL PEPERONCINO: chard, olive oil, garlic, tomato sauce, chilli pepper.....	280
BROCCOLI SALTATI: broccoli, garlic, olive oil	280
CAPONATA (REGIONE SICILIA): olive oil, eggplants, zucchini, sweet pepper, capers, black olives, onion, vinegar, tomato sauce, olive oil 100gr.....	175
PATATE AL FORNO: potatoes, sea salt, olive oil, garlic, rosemary	320
PATATE FRITTE JULIENNE McCAIN: french fries McCain Julienne	320
PATATE FRITTE STEAK HOUSE McCAIN: french fries McCain Steakhouse	320
SPINACI ALLA PARMIGGIANA: spinach, garlic, butter, Grana Padano cheese ..	280
SPINACI FILANTI ALLA MOZZARELLA: spinach, garlic, olive oil, mozzarella cheese	280

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VERDURE AL VAPORE: baby carrots, broccoli, cauliflower	260
VERDURE GRIGLIATE: grilled vegetables (zucchini, eggplants, sweet pepper, tomato, red onion)	350

SALADS

INSALATA DI CARCIOFI: artichokes, sun-dried tomatoes, green salad, parsley, olive oil, white wine vinegar, salt, pepper	450
INSALATA DI POLLO PANATO: breaded chicken breast strips, salad, radicchio, rocket salad, sweet peppers, vinegar balsamic glaze	450
EATALIAN SALAD: boiled potatoes, capers, tomato, boiled eggs, black olives, anchovies, olive oil, vinegar	380
INSALATA GRANA E BALSAMICO: green salad, rocket salad, cherry tomatoes, Grana Padano cheese, balsamic vinegar of Modena, olive oil, walnuts	350
INSALATA MISTA: green salad, radicchio, cherry tomatoes, julienne carrots, rocket salad	260
INSALATA RIO MARE: canned tuna, green salad, radicchio, cheery tomatoes, julienne carrots, corn	390



DESSERTS

COPPA AL MASCARPONE E AMARETTI: mascarpone cheese, eggs, sugar, Amaretti biscuits, Marsala (Sicilian dessert wine), served with dark chocolate flakes, biscuit "Lingue di Gatto"	320
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CREMA CATALANA: sugar, eggs, cream, milk, gelatin, served with flambéed cane sugar	260
PANNA COTTA: milk, fresh cream, gelatin, served with berries topping	280
PROFITEROLES: cream puffs filled with vanilla cream and topped with dark chocolate	360
SALAME AL CIOCCOLATO: sugar, margarine, cookies, dark chocolate, almond, orange peel	290
TIRAMISU': eggs, mascarpone cheese, fresh cream, cookies ladyfingers, coffee, served with cocoa powder	320
ZUPPA INGLESE: eggs, milk, sugar, vanilla, dark chocolate, sponge cake, Alkermes (Italian liqueur)	340

  EATALIAN IS A FAMILY ITALIAN COMPANY

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