

A N T I P A S T I  
*starters*

	PRICE
BRUSCHETTA <i>topped with fresh plum tomatoes and italian herbs</i>	9
GARLIC KNOTS <i>served with tomato sauce</i>	5
MOZZARELLA MILANESE <i>mozzarella breaded and deep fried with a light zesty tomato sauce</i>	9
MELANZANE ROLLATINI <i>stuffed eggplant baked with ricotta, spinach and mozzarella</i>	12
VONGOLE OREGANATA <i>baked clams</i>	15
JUMBO SHRIMP COCKTAIL	16
HOT ANTIPASTO SUPREME <i>mussels, clams oreganata, shrimp scampi, and eggplant rollatini</i>	18
CLASSIC CALAMARI FRITTI	16
MUSSELS TUSCANO <i>sautéed with pancetta, white wine and italian herbs</i>	15
STUFFED MUSHROOMS	11
EATalia MEATBALLS <i>with fresh ricotta</i>	11
COLD ANTIPASTO <i>assorted italian cold cuts, and sharp provolone</i>	18

I N S A L A T A  
*salads*

INSALATA MEDITERRANEO <i>grilled portobello mushrooms, fresh buffalo mozzarella, feta cheese, mixed greens and our homemade balsamic vinaigrette dressing</i>	16
THE WESTCHESTER <i>mixed greens, dried cranberries, gorgonzola finished with a raspberry vinaigrette</i>	16
CAESAR ROMANO <i>romaine hearts, croutons, shaved parmesan in our homemade dressing</i>	13
EATalia <i>a gorgonzola salad topped with fried calamari and homemade italian dressing</i>	18

S O U P S  
*homemade*

PASTA FAGIOLI	7
DEL GIORNO - SOUP OF THE DAY	8

P R I M I  
*pasta*

**whole wheat and gluten free pasta available for additional \$3**

**special sauces or garlic & oil available for an additional \$3**

**we also have alternative pasta dishes for vegetarians, please ask your server.**

TRADITIONAL EATalia PASTA WITH MEATBALLS	17
PENNE ALLA VODKA <i>contains meat, can be made vegetarian</i>	18
PENNE ARABBIATA	19
JUMBO CHEESE OR MEAT RAVIOLI <i>with fresh tomato sauce and basil</i>	18
MELANZANE PARMIGIANA	18
MELANZANE ROLLATINI	19
CAVATELLI WITH BROCCOLI RABE <i>with hot or sweet sausage - add \$2</i>	19
HOMEMADE MEAT LASAGNA	20
LINGUINI ALLA CARBONARA	21
EGG NEST FETTUCCINE ALFREDO	21
LINGUINI VONGOLE WITH BIANCO OR ROSSO	23
RIGATONI DE CASA <i>grilled chicken, fresh spinach in a light brown sauce</i>	23
GNOCCHI BOLOGNESE	23
JUMBO LOBSTER RAVIOLI ALLA VODKA	25

S E C O N D I  
*entrées*

**all entrées served with choice of pasta or vegetables**

PORK CUTLET MILANESE <i>over arugula, fresh mozzarella and roma tomatoes</i>	19
<b>POLLO: (CHICKEN)</b>	
PARMIGIANA, FRANCESE	23
MARSALA, SCARPIELLO, PICATTA	25
MILANESE <i>chicken over arugula with fresh mozzarella, roasted peppers, and chopped plum tomatoes</i>	23
CHICKEN SORRENTINO <i>chicken topped with fresh eggplant, prosciutto, and melted fresh mozzarella</i>	25
POLLO NOVELLA <i>chicken stuffed with spinach, prosciutto, provolone, mushrooms, and marsala wine sauce</i>	25
<b>VITELLO: (VEAL)</b>	
PARMIGIANA	26
SORRENTINO, MARSALA, FRANCHESE	27
MILANESE <i>veal over arugula with fresh mozzarella, roasted peppers, and chopped plum tomatoes</i>	26
NEW YORK STRIP STEAK <i>prime cut of aged black angus (with sautéed mushrooms and onions add \$3)</i>	29
SIRLOIN STEAK PIZZAIOLA <i>served with mushrooms, peppers, onions, olives and finished with special pomodoro sauce.</i>	33

*\*Sharing plates, split charge \$3. All prices subject to change. MKP (market prices) can also change daily. FOOD ALLERGIES? Please speak to the owner, manager, chef, or your server*

*continued*  
S E C O N D I  
*entrées*

**all entrées served  
with choice of pasta or  
vegetables**

C O N T O R N I  
*sides*

P I Z E T T E  
*personal*

**whole wheat and gluten  
free options available for  
additional \$3**

H A N D - R O L L E D  
P R I M E B U R G E R

C H I L D R E N ' S M E N U  
**(10 & under)**

D O L C I  
*desserts*

**delicious, assorted, baked fresh**

B E V E R A G E S

**Serving Beer & Wine**

SEAFOOD

GAMBERI (SHRIMP) <i>choice of parm, scampi, fra diavolo, marinara, or franchese</i>	25
CALAMARI ALLA MARINARA <i>marinara sauce</i>	25
CALAMARI FRA DIAVOLO <i>spicy marinara sauce</i>	26
CALAMARI & SCUNGILLI ALLA MARINARA <i>combination of squid and sliced conch in marinara sauce</i>	39 <sup>MKP</sup> <i>(fra diavolo add \$1)</i>
VENETIAN SALMON <i>sautéed with sun-dried tomatoes, artichokes and finished with a white wine sauce</i>	27
EATalia ZUPPA DI PESCE SUPREME <i>combination of fresh seafood in a spicy fra diavolo, marinara sauce or bianco</i>	39 <sup>MKP</sup>

GRILLED SAUSAGE <i>hot or sweet</i>	8
SAUTÉED SEASONAL VEGETABLES	8
BROCCOLI OR SPINACH	8
BROCCOLI RABE	9
GARLIC BREAD <i>(with cheese \$1)</i>	6

BAMBINO PIZZA <i>(personal pizza)</i>	15
MARGHERITA <i>san marzano tomato, fresh mozzarella, basil</i>	17
MEAT LOVERS <i>topped with sausage, meatballs, pepperoni and fresh ground beef</i>	18
PROSCIUTTO & ARUGULA <i>finished with extra virgin olive oil</i>	18
GOAT CHEESE, FIG, PANCETTA WITH PESTO <i>finished with truffle oil</i>	18
BIANCO	18
PIZZETTE OF THE DAY	18

REGULAR TOPPINGS <i>extra cheese, sausage, mushrooms, peppers, pepperoni, meatballs, fresh garlic, onions</i>	3
SPECIALTY TOPPINGS <i>fresh spinach, broccoli, fresh tomatoes, eggplant, black olives, jalapeños, artichokes, roasted peppers, pineapple, anchovies, hot peppers, ham, sun dried tomatoes, bacon, ground beef</i>	4
<i>prosciutto, chicken, salami, shrimp</i>	6

SIRLOIN BURGER <i>homemade half pound prime sirloin burger with lettuce, tomato, served with fries (with cheese, bacon add \$1)</i>	17
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SPAGHETTI OR ZITI <i>with butter and parmesan cheese</i>	9
SPAGHETTI OR ZITI <i>with meatballs</i>	10
CHICKEN FINGERS <i>with french fries</i>	12
CHICKEN PARMIGIANA <i>with penne</i>	14
CHEESE RAVIOLI	12
BAKED MAC AND CHEESE	10

FRESH CANNOLI	6
CHEESECAKE	7
EATalia ZEPPOLI <i>powdered sugar, drizzled chocolate, nutella</i>	8
DESSERT OF THE DAY	8

SODA	3.75
ICED TEA UNSWEETENED	3.75
SPECIALTY TEA	3.75
LEMONADE	3.75
ESPRESSO	4.00
DOUBLE ESPRESSO	5.25
CAPPUCCINO	6.00
BOTTLE OF PELLEGRINO <i>(1 quart)</i>	8.95
ACQUA PANNA WATER <i>(flat water, 1 quart)</i>	8.95

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