

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

	P R I C E
BRUSCHETTA topped with fresh plum tomatoes and italian herbs	11
GARLIC KNOTS served with tomato sauce	7
MOZZARELLA MILANESE mozzarella breaded and deep fried with a light zesty tomato sauce	14
MELANZANE ROLLATINI stuffed eggplant baked with ricotta, spinach and mozzarella	14
VONGOLE OREGANATA baked clams	18
JUMBO SHRIMP COCKTAIL	18
HOT ANTIPASTO SUPREME mussels, clams oreganata, shrimp scampi, and eggplant rollatini	20
CLASSIC CALAMARI FRITTI	18
MUSSELS TUSCANO sautéed with pancetta, white wine and italian herbs	17
STUFFED MUSHROOMS	16
EATalia MEATBALLS with fresh ricotta	18
COLD ANTIPASTO assorted italian cold cuts, and sharp provolone	20

I N S A L A T A  
*salads*

INSALATA MEDITERRANEO grilled portobello mushrooms, fresh buffalo mozzarella, feta cheese, mixed greens and our homemade balsamic vinaigrette dressing	18
THE WESTCHESTER mixed greens, dried cranberries, gorgonzola finished with a raspberry vinaigrette	18
CAESAR ROMANO romaine hearts, croutons, shaved parmesan in our homemade dressing	17
EATalia a gorgonzola salad topped with fried calamari and homemade italian dressing	20

S O U P S  
*homemade*

PASTA FAGIOLI	9
DEL GIORNO - SOUP OF THE DAY	9

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	20
PENNE ALLA VODKA contains meat, can be made vegetarian	22
PENNE ARABBIATA	23
JUMBO CHEESE OR MEAT RAVIOLI with fresh tomato sauce and basil	25
MELANZANE PARMIGIANA	28
MELANZANE ROLLATINI	28
CAVATELLI WITH BROCCOLI RABE with hot or sweet sausage - add \$2	26
HOMEMADE MEAT LASAGNA	25
LINGUINI ALLA CARBONARA	26
EGG NEST FETTUCCINE ALFREDO	28
LINGUINI VONGOLE WITH BIANCO OR ROSSO	29
RIGATONI DE CASA grilled chicken, fresh spinach in a light brown sauce	30
GNOCCHI BOLOGNESE	28
JUMBO LOBSTER RAVIOLI ALLA VODKA	30

S E C O N D I  
*entrées*

all entrées served with choice of pasta or vegetables

PORK CUTLET MILANESE over arugula, fresh mozzarella and roma tomatoes	30
<b>POLLO: (CHICKEN)</b>	
PARMIGIANA, FRANCESE	30
MARSALA, SCARPIELLO, PICATTA	34
MILANESE chicken over arugula with fresh mozzarella, roasted peppers, and chopped plum tomatoes	34
CHICKEN SORRENTINO chicken topped with fresh eggplant, prosciutto, and melted fresh mozzarella	34
POLLO NOVELLA chicken stuffed with spinach, prosciutto, provolone, mushrooms, and marsala wine sauce	36
<b>VITELLO: (VEAL)</b>	
PARMIGIANA	38
SORRENTINO, MARSALA, FRANCHESE	38
MILANESE veal over arugula with fresh mozzarella, roasted peppers, and chopped plum tomatoes	38
NEW YORK STRIP STEAK prime cut of aged black angus (with sautéed mushrooms and onions add \$3)	32
SIRLOIN STEAK PIZZAIOLA served with mushrooms, peppers, onions, olives and finished with special pomodoro sauce.	35

\*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) choice of parm, scampi, fra diavolo, marinara, or franchese	30
CALAMARI ALLA MARINARA marinara sauce	28
CALAMARI FRA DIAVOLO spicy marinara sauce	29
CALAMARI & SCUNGILLI ALLA MARINARA combination of squid and sliced conch in marinara sauce	40 MKP (fra diavolo add \$1)
VENETIAN SALMON sautéed with sun-dried tomatoes, artichokes and finished with a white wine sauce	29
EATalia ZUPPA DI PESCE SUPREME combo of fresh seafood in a spicy fra diavolo, marinara sauce or bianco	40 MKP

GRILLED SAUSAGE hot or sweet	10
SAUTÉED SEASONAL VEGETABLES	9
BROCCOLI OR SPINACH	9
BROCCOLI RABE	10
GARLIC BREAD (with cheese \$1)	8

BAMBINO PIZZA (personal pizza)	18
MARGHERITA san marzano tomato, fresh mozzarella, basil	25
MEAT LOVERS topped with sausage, meatballs, pepperoni and fresh ground beef	25
PROSCIUTTO & ARUGULA finished with extra virgin olive oil	25
GOAT CHEESE, FIG, PANCETTA WITH PESTO finished with truffle oil	25
BIANCO	25
PIZZETTE OF THE DAY	25

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

SIRLOIN BURGER homemade half pound prime sirloin burger with lettuce, tomato, served with fries (with cheese, bacon add \$1)	19.95
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SPAGHETTI OR ZITI with butter and parmesan cheese	10
SPAGHETTI OR ZITI with meatballs	15
CHICKEN FINGERS with french fries	18
CHICKEN PARMIGIANA with penne	18
CHEESE RAVIOLI	16
BAKED MAC AND CHEESE	16

FRESH CANNOLI	9
CHEESECAKE	10
EATalia ZEPPOLI powdered sugar, drizzled chocolate, nutella	12
DESSERT OF THE DAY	10

SODA	4
ICED TEA UNSWEETENED	4
SPECIALTY TEA	4.75
LEMONADE	4
ESPRESSO	5.50
DOUBLE ESPRESSO	6.50
CAPPUCCINO	6.75
BOTTLE OF PELLEGRINO (1 quart)	9.95
ACQUA PANNA WATER (flat water, 1 quart)	9.95

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