

EATalia PIZZETTE

BAMBINO PIZZA (personal pizza) 18

MARGHERITA personal 25 large 28
san marzano tomato, fresh mozzarella, basil

MEAT LOVERS personal 25 large 28
topped with sausage, meatballs, pepperoni and fresh ground beef

PROSCIUTTO & ARUGULA personal 25 lrg 28

GOAT CHEESE, FIG, PANCETTA personal 25 lrg 28

BIANCO personal 25 large 28

PIZZETTE OF THE DAY personal 25 large 28

LARGE PIZZA 16-INCHES 20

REGULAR TOPPINGS 3

extra cheese, sausage, mushrooms, peppers, pepperoni, meatballs, fresh garlic, onions

SPECIALTY TOPPINGS 4

fresh spinach, broccoli, fresh tomatoes, eggplant, black olives, jalapeños, artichokes, roasted peppers, pineapple, anchovies, hot peppers, ham, sun dried tomatoes, bacon, ground beef.

prosciutto, chicken, salami, shrimp = \$6

SICILIAN PIE 22

GRANDMA PIE 26

topped with fresh mozzarella, chopped plum tomatoes, fresh basil and extra virgin olive oil.

HAND-ROLLED PRIME BURGERS

SIRLOIN BURGER 19.95

homemade half pound prime sirloin burger with lettuce, tomato, served with fries(with cheese, bacon add \$1)

HOMEMADE SOUPS

PASTA FAGIOLI 9

DEL GIORNO - SOUP OF THE DAY 9

EATalia WEDGES SUPREME

VEAL CUTLET PARM 19

CHICKEN PARM 16

EGGPLANT PARM 14

MEATBALL PARM 15

CHICKEN MALIBU 16

chicken cutlet with melted american cheese, lettuce, tomato & mayo

CHEESE STEAK 17

with sautéed onions and american cheese

CHEESE STEAK SUPREME 18

with sautéed onions, american cheese, mushrooms & hot peppers

GRILLED CHICKEN SUPREME 18

topped with sautéed mushrooms, onions and melted swiss cheese

DOLCI (DESSERTS)

our delicious, assorted, fresh baked desserts

FRESH CANNOLI 9

CHEESECAKE 10

EATalia ZEPOLI 12

powdered sugar, drizzled chocolate, nutella

DESSERT OF THE DAY 10

BEVERAGES

SODA 4

ICED TEA UNSWEETENED 4

SPECIALTY TEA 4.75

LEMONADE 3.75

ESPRESSO 4.50

DOUBLE ESPRESSO 5.50

CAPPUCCINO 6.75

BOTTLE OF PELLEGRINO (1 quart 9.95

ACQUA PANNA WATER (Flat, 1 quart) 9.95

Serving Beer & Wine (In-House)

EATalia
ON THE HUDSON

RESTAURANT
FULL BAR
GOURMET PIZZA

EATalia on Hudson offers traditional Southern Italian cuisine with a modern American flare. Whether you're craving homemade lasagna, linguini carbonara, or fresh-out-of-the-oven Neapolitan-style pizza, there's always something to savor. We are dedicated to quality ingredients like our fresh Venetian Salmon or farm-to-table Chicken Novella stuffed with spinach, prosciutto and provolone. Sip wine on our al fresco dining patio or indulge in our zeppoles and gelato bar. Ask about our daily specials like the delicious cabernet filet mignon. We offer gluten-free and whole wheat pizza and pasta.

EATalia
ON THE HUDSON

RESTAURANT | FULL BAR | GOURMET PIZZA

www.EATaliaOnHudson.com

914.862.4500

**EAT IN / CARRY OUT / DELIVERY /
CATERING / CORPORATE**

385 South Riverside Ave
Croton-on-Hudson, NY 10520

OPEN 7 DAYS A WEEK
Monday - Saturday: 11^{am} to 10^{pm}
Sunday: 12^{pm} to 10^{pm}
Ask about our catering service

Parking across the street. Valet parking also available.



ANTIPASTI

BRUSCHETTA topped w/ fresh plum tomatoes & italian herbs 11

GARLIC KNOTS with marinara sauce 7

MOZZARELLA MILANESE 14
mozzarella breaded & deep fried with a light zesty tomato sauce

TRADITIONAL BUFFALO WINGS 8
oven roasted

EATalia WINGS 9
oven roasted with sautéed onions and italian herbs

MELANZANE ROLLATINI 14
mozzarella breaded & deep fried with a light zesty tomato sauce

VONGOLE OREGANATA 18
baked clams with a lemon white wine sauce

JUMBO SHRIMP COCKTAIL 18

HOT ANTIPASTO SUPREME 20
mussels, clams oreganata, shrimp scampi, & eggplant rollatini

CLASSIC CALAMARI FRITTI 18

MUSSELS TUSCANO 17
sautéed with pancetta, white wine and italian herbs

STUFFED MUSHROOMS 16

EATalia MEATBALLS with fresh ricotta 18

COLD ANTIPASTO 20

INSALATA

MIXED GREEN SALAD 8
mesclun, chick peas, onions, tomato, cucumber, greek olives, balsamic dressing on the side

INSALATA MEDITERRANEO 18
grilled portobello mushrooms, fresh buffalo mozzarella, feta cheese, mixed greens & our homemade balsamic vinaigrette dressing

THE WESTCHESTER 18
mixed greens, dried cranberries, walnuts, and gorgonzola finished with a raspberry vinaigrette

CAESAR ROMANO 17
romaine hearts, croutons, shaved parmesan in our homemade dressing

EATalia 20
a gorgonzola salad topped with fried calamari and homemade italian dressing
Add Chicken \$5 Add Shrimp \$6 Add Salmon \$7
(Can be added to any salad)

PRIMI

Whole wheat and gluten free pasta available for additional \$3

TRADITIONAL EATalia pasta with meatballs 20

PENNE ALLA VODKA includes meat (can be vegetarian) 22

PENNE ARABBIATA 23

JUMBO CHEESE OR MEAT RAVIOLI 25
with fresh tomato sauce and basil melanzane

MELANZANE PARMIGIANA 28

MELANZANE ROLLATINI 28

CAVATELLI WITH BROCCOLI RABE 26
with hot or sweet sausage add \$2

HOMEMADE MEAT LASAGNA 25

LINGUINI ALLA CARBONARA 26

EGG NEST FETTUCINI ALFREDO 28

LINGUINI VONGOLE with bianco or rosso 29

RIGATONI DE CASA 30
grilled chicken, fresh spinach in a light brown sauce

GNOCCHI BOLOGNESE 28

JUMBO LOBSTER RAVIOLI ALLA VODKA 30

SECONDI

(all entrees served with choice of pasta or vegetables)

PORK CUTLET MILANESE 30
over arugula, fresh mozzarella and roma tomatoes

POLLO:
PARMIGIANA, FRANCESE 30

MARSALA, SCARPIELLO, PICATTA 34

MILANESE 34
over arugula with fresh mozzarella, roasted peppers, and chopped tomatoes.

FOOD ALLERGIES? Please speak to the owner, manager, chef, or your server

SECONDI (continued)

POLLO NOVELLA 36
chicken stuffed with spinach, prosciutto, provolone and marsala wine sauce.

VITELLO:
PARMIGIANA, FRANCESE, MARSALA, SORRENTINO 38

MILANESE 38
over arugula with fresh mozzarella, roasted peppers, and chopped tomatoes.

NEW YORK STRIP STEAK 32
prime cut of aged black angus (sauteed mushrooms and onions add \$3).

SIRLOIN STEAK PIZZAIOLA 35
served with mushrooms, peppers, onions, olives and finished with special pomodoro sauce.

SEAFOOD:
GAMBERI (SHRIMP) 30
choice of parm, scampi, fra diavolo, francese

CALAMARI ALLA MARINARA 28

CALAMARI & SCUNGILLI ALLA MARINARA 40^{MKP}
combination of squid & sliced conch in marinara sauce

CALAMARI FRA DIAVOLO 29
spicy marinara sauce

VENETIAN SALMON 29
sauteed with sun-dried tomatoes, artichokes and finished with a white wine sauce.

EATalia ZUPPA DI PESCE SUPREME 40^{MKP}
combination of fresh seafood in a spicy fra diavolo or marinara sauce.

CONTORNI (SIDES)

GRILLED SAUSAGE 10
hot or sweet

SEASONED HAND-CUT SEASONED FRIES 7

SAUTEED SEASONAL VEGETABLES 9

BROCCOLI OR SPINACH 9

BROCCOLI RABE 10

GARLIC BREAD 8
with cheese add 1

BEER BATTERED ONION RINGS 7

SWEET POTATO FRIES 7

EATalia CHILDREN'S MENU

SPAGHETTI OR ZITI 10
with butter and parmesan cheese

SPAGHETTI OR ZITI WITH MEATBALLS 15

CHICKEN FINGERS WITH FRENCH FRIES 18

CHICKEN PARMIGIANA WITH PENNE 18

CHEESE RAVIOLI 16

BAKED MAC & CHEESE 16

