

LA PIZZA & LA PASTA

ANTIPASTI

OLIVE MARINATE | 6

Taggiasca, Cerignola and Castelvetro Olives
Marinated in Herbs, Citrus and Chili

INSALATA DI RUCOLA | 14

Arugula, Parmigiano Reggiano® DOP Aged
12 Months, Lemon Vinaigrette

POLPETTE | 17

Pork and Beef Meatballs, Mutti Tomato Sauce,
Parmigiano Reggiano® DOP Aged 12 Months

FRITTO DI CALAMARI | 20

Fried Atlantic Squid, Lemon, Parsley,
Calabrian Aioli

BARBABIETOLA | 16

Roasted Beets, Mozzarella di Bufala,
Hazelnuts, Pomegranate

PROSCIUTTO E PERA | 16

Ferrarini Prosciutto di Parma DOP Aged
18 Months, Poached Bartlett Pears

INSALATA PRIMAVERA | 18

Asparagus, Radish, Peas, Fennel,
Red Wine Vinaigrette

INSALATA ROMANA | 17

Little Gem Lettuce, Anchovy, Lemon,
Parmigiano Reggiano® DOP Aged 12 Months

INSALATA TOSCANA | 17

Tuscan Kale Salad with Crispy Ceci Beans,
PineNut Vinaigrette, Pecorino Romano Zerto

CARPACCIO DI MANZO* | 22

Arugula, Parmigiano Reggiano® DOP Aged
12 Months, Lemon Aioli, Crispy Capers

PIZZA NAPOLETANA

Eataly has teamed up with the experts at Rossopomodoro to bring you traditional Neapolitan pizza

MARINARA TSG | 16

San Marzano Tomato Sauce, Garlic, Oregano,
Extra Virgin Olive Oil

MARGHERITA VERACE TSG | 19

San Marzano Tomato Sauce, Mozzarella di Bufala,
Fresh Basil, Extra Virgin Olive Oil

QUATTRO FORMAGGI | 21

Mozzarella, Gorgonzola Dolce, Parmigiano
Reggiano® DOP Aged 12 Months,
Pecorino Romano DOP

MASSESE | 21

San Marzano Tomato Sauce,
Mozzarella di Bufala, Ferrarini Spicy Salami

SALSICCIOTTA | 24

San Marzano Tomato Sauce, Mozzarella di Bufala,
Mushroom, Sweet Italian Sausage, Basil

CALZONE | 21

Ricotta, Mozzarella di Bufala, Rovagnati
Granbiscotto Prosciutto Cotto,
San Marzano Tomato Sauce

CAPRICCIOSA | 24

San Marzano Tomato Sauce, Mozzarella di
Bufala, Mushroom, Gaeta Black Olive, Rovagnati
Granbiscotto Prosciutto Cotto, Artichoke,
Parmigiano Reggiano® DOP Aged 12 Months

DEL SALUMIERE | 27

San Marzano Tomato Sauce, Mozzarella di Bufala,
Ferrarini Spicy Salami, Rovagnati Granbiscotto
Prosciutto Cotto, Sweet Italian Sausage, Basil

VENTURA | 25

Mozzarella di Bufala, Rovagnati Prosciutto di
Parma DOP Aged 18 Months, Shaved Parmigiano
Reggiano® DOP Aged 12 Months, Arugula

LEGGERA PIZZA DOUGH + 3

Made from a blend of corn, rice and buckwheat flours
*While the flour is gluten-free, our environment is not, meaning trace
amounts of gluten may be present. Not certified for celiac disease.*

ROSSOPOMODORO
pizzeria napoletana

MOZZARELLA BAR

Served with extra virgin olive oil
and sea salt

CHOOSE YOUR MOZZARELLA

MOZZARELLA
CLASSICA | 15
Hand-Pulled Ball of Mozzarella
Made with Cow's Milk

BURRATA | 16
Rich, Fresh Creamy Cheese from
Italian Cheesemakers Caseificio
Artigiana in Puglia

MOZZARELLA
DI BUFALA | 16
Mozzarella di Bufala DOP from
Caseificio Auriemma

ADDITIONS

Ferrarini Prosciutto
di Parma DOP
Aged 18-Months | 9

Casella's Soppresata | 8
Casella's Coppa | 8

VEDURE

1 for \$4, 2 for \$6, 3 for \$8
Roasted Tomatoes Basil Pesto
Artichoke Peperonata

PASTA

Pasta Secca · Afeltra pasta made in Gragnano, Napoli; Served al dente

LO SPAGHETTO AL POMODORO | 16

Afeltra Spaghetti di Gragnano IGP,
Così Com'è Datterino Tomatoes,
Extra Virgin Olive Oil,
Sea Salt, Fresh Basil

SPAGHETTI CACIO E PEPE | 17

Afeltra Spaghetti di Gragnano IGP,
Pecorino Romano Zerto, Black Pepper

BUCATINI ALL'AMATRICIANA | 21

Afeltra Bucatini di Gragnano
IGP, Mutti Tomatoes, P. Balistreri
Guanciale, Pecorino Romano Zerto

LINGUINE CON FRUTTI DI MARE | 39

Afeltra Linguine Pasta di Gragnano
IGP, Shrimp, Calamari, Lobster,
Mutti Tomato, Parsley

Pasta Fresca · Made at our fresh pasta counter daily

RAVIOLI DI RICOTTA | 21 
Calabro Ricotta and Spinach Filled
Ravioli Pasta, Cherry Tomato Sauce, Basil

LASAGNA EMILIANA | 25
Housemade Lasagna Sheets, Ragù alla
Bolognese, Bechamel, Parmigiano
Reggiano® DOP Aged 12 Month

AGNOLOTTI DEL PLIN | 26
Housemade Meat-Filled Pasta,
Sugo d'Arrosto, Parmigiano
Reggiano® DOP Aged 12 Months

RAVIOLI DI PISELLI | 26 
Housemade Ravioli filled with Ricotta,
Spring Peas, Lemon, Grana Padano DOP

BUCATINI ALLA CARBONARA | 21

Afeltra Bucatini di Gragnano IGP,
Salumeria Biellese Pancetta,
Chino Valley Eggs,
Pecorino Romano DOP Zerto

ELICHE GIGANTI CON PESTO | 21

Afeltra Eliche Giganti di Gragnano
IGP, Pesto Trapanese, Tomatoes,
Almonds, Parmigiano Reggiano®
DOP Aged 12 Months

VESUVIO CON RAGÙ DI MAIALE | 23

Afeltra Volcano-Shaped Pasta di
Gragnano IGP, Pork Sausage,
Broccoli Rabe, Chili Flake,
Anchovy Breadcrumbs

TAGLIATELLE ALLA BOLOGNESE | 26

Thin, Ribbon-shaped Housemade
Pasta, Beef and Pork Ragù, Mutti
Tomato, Parmigiano Reggiano®
DOP Aged 12 Months

PAPPARDELLE CON FUNGHI | 26

Housemade Wide Ribbon Pasta,
Mixed Mushroom Ragù, Parmigiano
Reggiano® DOP Aged 12 Months

*Add Di Stefano Mozzarella di Bufala
to any pasta - +\$8*

A Little About Eataly's LO SPAGHETTO AL POMODORO

If there's one dish – just one dish –
that represents Italy, it's probably
lo spaghetti al pomodoro.

With five simple ingredients,
this classic is a time-honored
tradition renowned throughout
the entire peninsula and beyond.

*Try it here and shop the ingredients
in our market.*

1 Afeltra Spaghetti di Gragnano IGP



Bronze-Extruded
pasta



From Gragnano,
Campania



2 Così Com'è Whole Red Datterino Tomatoes

Unpeeled
for texture



Così Com'è

Uncooked
for freshness

3 Monocultivar Taggiasca Extra Virgin Olive Oil

From Liguria



4 Fresh Basil

Always local



5 Sicilian Sea Salt

by Il Mercante di Spezie



*"It's difficult to
be simple."*

VINI

SPUMANTI SPARKLING

| | <i>Glass / Bottle</i> |
|---|-----------------------|
| BOLLICINE DI PROSECCO NV Serafini & Vidotto Veneto Glera | 14 / 56 |
| JEIO CUVÉE ROSÉ NV Bisol Veneto Merlot & Pinot Noir | 12 / 48 |
| TRENTO DOC BRUT NV Ferrari Trentino-Alto Adige Chardonnay | 18 / 72 |

BIANCHI WHITES

| | |
|---|---------|
| "FIORA" VERDICCHIO 2016 Fulvia Tombolini Marche | 12 / 48 |
| GAVI DI GAVI 2017 Castello di Santa Vittoria Piemonte Cortese | 13 / 52 |
| CHARDONNAY "BRAMITO" 2018 Antinori Toscana | 14 / 56 |
| RISELING "ERA ORA" 2016 Giacomo Borgogno e Figli Langhe | 18 / 72 |
| "VESPA BIANCO" 2015 Bastianich Friuli-Venezia Giulia Chardonnay, Sauvignon, Picolit | 21 / 84 |

ROSATI ROSÉS

| | <i>Glass / Bottle</i> |
|--|-----------------------|
| ROSA VITTORIA 2016 Castello di Santa Vittoria Piemonte | 12 / 48 |

ROSSI REDS

| | |
|---|----------|
| CHIANTI CLASSICO 2017 Certosa di Belriguardo Toscana Sangiovese & Merlot | 14 / 56 |
| SCHIOPPETTINO "VINI ORSONE" 2016 Bastianich Friuli-Venezia Giulia | 15 / 60 |
| ETNA ROSSO 2016 Tornatore Sicilia Nerello Mascalese & Cappuccio | 16 / 64 |
| BARBERA D'ALBA SUPERIORE 2014 Casa E. di Mirafiore Piemonte Barbera | 16 / 64 |
| PRIMITIVO 2015 Masseria San Magno Puglia | 17 / 68 |
| "PHIGAlA" CABERNET BLEND 2015 Serafini & Vidotto Veneto Cabernet Sauvignon and Merlot | 23 / 92 |
| "NO NAME" LANGHE NEBBIOLO 2014 Giacomo Borgogno e Figli Piemonte Nebbiolo | 29 / 102 |
| SERRLUNGA D'ALBA BAROLO 2014 Fontanafredda Piemonte Nebbiolo | 35 / 130 |

BEVANDE

BIRRA BEER

| | |
|---|---|
| PERONI (DRAFT) NASTRO AZZURO European Lager 5.10% ABV | 9 |
| 60 MINUTE IPA (DRAFT) DOGFISH HEAD Indian Pale Ale 6% ABV | 9 |
| LEFT HAND BREWING MILK STOUT 6% ABV | 9 |
| SEATTLE CIDER SEMI-SWEET Cider 6.5% ABV | 9 |

BIBITE NON-ALCOHOLIC

| | |
|--|---|
| LURISIA WATER 8 / 33.8 fl oz Sparkling or Still | KOLLO 9 / 12.7 fl oz Black Iced Tea |
| MOLE COLA 6 / 12.8 fl oz Regular or Sugar-Free Italian Cola | NIASCA 7 / 8.45 fl oz Limonata or Mandarinata |
| SAN PELLGRINO 6 / 6.7 fl oz Blood Orange | |

COCKTAILS

CLASSIC APEROL SPRITZ | 15 / 60
Aperol, Flor Prosecco, Fever Tree Soda



LIMONCELLO SPRITZ | 15
Pallini Limoncello, Lemon Thyme, Flor Prosecco, Fever Tree Soda

BELLINI | 14
Peach Pureé and Prosecco by Canella

Spritz Selection

HAPPY HOUR

Available Thursdays – Sundays, 3:00 – 6:00 P.M.

APEROL SPRITZ CARAFE | 40
Aperol, Flor Prosecco, Fever Tree Soda

LIMONCELLO SPRITZ CARAFE | 40

Pallini Limoncello, Lemon Thyme, Flor Prosecco, Fever Tree Soda

PINEAPPLE MULE CARAFE | 40

Ketel One Vodka, Fever Tree Ginger Beer, Pineapple Juice, Lime

GIN & TONIC CARAFE | 40

Botanist Gin, Fever Tree Tonic Water

Happy Hour offer unavailable prior to Golden Knight home games



Here at La Pizza e La Pasta, that is the question (for your choice of cocktail, of course); pick from our curated selections.

ITALIAN PALOMA | 15

Fortaleza Blanco Tequilla, Aperol, Rosemary, Fever Tree Grapefruit Soda

BLOODY MARIA | 15

Ketel One Botanicals Cucumber & Mint Vodka, Diane's Bloody Mary Mix, Basil Essence, Calabrian Peppers

NEGRONI BIANCO | 15

Malfy Limone Gin, Bianco Vermouth, Luxardo Bitter Bianco

GIN & TONIC | 15 / 60

Botanist Gin, Fever Tree Tonic Water

FROSÉ | 15

Avua Cachaça Prata, Bastianich Rosé, Kelvin Organic Slush Mix, Rose Water

ARNOLD GOES TO ITALY | 15

Pallini Limoncello, Italicus Bergamot Liqueur, Kollo Black Iced Tea, Fresh Lemon

PINEAPPLE MULE | 15

Ketel One Vodka, Fever Tree Ginger Beer, Pineapple Juice, Lime

Non-Spritz Selection