

EXEAT

By Eatalian Cafe

Eatalian Pizza

Rock: tomato sauce, mozzarella, spicy salami, gorgonzola, spinach, bacon	\$ 11.75
Gitana: tomato sauce, mozzarella, fresh mushroom, Parmigiano Reggiano, Speck, cherry tomatoes	\$ 11.75
Giuditta: tomato sauce, mozzarella, cherry tomatoes, fresh mozzarella, arugula (v)	\$ 11.75
8 Gini: Rock and 4 stagioni	\$ 13.25
Marlon Brando: half calzone with ham and half Rock	\$ 13.25
Pizman: tomato sauce, mozzarella, Speck, porcini, gorgonzola, bacon	\$ 13.25
Calzone Roger: tomato sauce, mozzarella, porcini, Parma ham	\$ 13.25
Scagliarini: tomato sauce, mozzarella, Parma ham, arugula, shaved Parmigiano Reggiano	\$ 14.25
Felipe: tomato sauce, mozzarella, spicy salami, bell peppers	\$ 10.25
Soul: tomato sauce, mozzarella, rosemary chicken	\$ 9.50
Claudia: fresh basil pesto sauce, mozzarella, shrimp, artichokes, cherry tomatoes	\$ 14.95
Mimmo: tomato sauce, mozzarella, Prosciutto de Parma, arugula, fresh locally produced burrata cheese	\$ 15.95
EnjoEat: tomato sauce, mozzarella, bresaola, arugula, and shaved Parmigiano Reggiano	\$ 13.25

*Please no customization in any of the Eatalian Pizza

Traditional Pizza

Marinara: tomato sauce, garlic, (v)	\$ 6.00
Margherita: tomato sauce, mozzarella (v)	\$ 8.50
Mushrooms: tomato sauce, mozzarella, sauté mushrooms (v)	\$ 10.25
Ham: tomato sauce, mozzarella, ham	\$ 10.25
Napoli: tomato sauce, mozzarella, anchovies, oregano	\$ 10.25
Artichokes: tomato sauce, mozzarella, artichokes (v)	\$ 10.25
Gibo: tomato sauce, mozzarella, italian sausage	\$ 10.25
Romana: tomato sauce, mozzarella, anchovies, oregano, capers	\$ 10.25
Diavola: tomato sauce, mozzarella, spicy salami	\$ 10.25
Gorgonzola: tomato sauce, mozzarella, gorgonzola (v)	\$ 10.25
Speciale: tomato sauce, mozzarella, fresh mozzarella, cherry tomatoes, basil (v)	\$ 11.25
Verdure: tomato sauce, mozzarella, grilled vegetables (v)	\$ 11.25
Capricciosa: tomato sauce, mozzarella, ham, sauté mushrooms	\$ 11.25
Ham and Mushrooms: tomato sauce, mozzarella, ham, sauté mushrooms	\$ 11.25
Tuna and Onion: tomato sauce, mozzarella, tuna, onion	\$ 11.25
4 Stagioni: tomato sauce, mozzarella, sauté mushrooms, ham, italian sausage, artichokes	\$ 11.25
4 Formaggi: tomato sauce, mozzarella, Parmigiano Reggiano, Gorgonzola, Pecorino, Feta	\$ 11.25
Greek: tomato sauce, mozzarella, Feta, Kalamata olives	\$ 11.25
Prosciutto Crudo: tomato sauce, mozzarella, Parma ham	\$ 12.25
Funghi Porcini: tomato sauce, mozzarella, porcini	\$ 12.25
Frutti di Mare: tomato sauce, mozzarella, seafood	\$ 13.25
Sottobosco: tomato sauce, mozzarella, assorted mushrooms	\$ 11.25
Custom made pizza 1 topping	\$ 9.75
Additional Parmigiano Reggiano, Porcini, Speck or Kalamata olives	\$ 2.00
Additional Parman ham	\$ 3.75
Extra mozzarella	\$ 1.50
Any other additional topping	\$ 1.25

Homestyle Fresh Eatalian Pasta

Tagliatelle al Ragù: tagliatelle with ragù (meat sauce)	\$ 12.75
Tagliatelle con Funghi: tagliatelle with porcini and fresh mushroom, cream (v)	\$ 12.75
Tortelli di Zucca: butternut squash ravioli with butter and Parmigiano Reggiano sauce (v)	\$ 12.75
with Pancetta sauce	\$ 12.75
Tortelli Verdi: ravioli stuffed with spinach, ricotta and bacon, in a butter and sage sauce	\$ 12.75
Gnocchi: potatoes gnocchi with ragù (meat sauce)	\$ 12.75
with butter and Parmigiano Reggiano sauce (v)	\$ 12.75
with 4 cheeses sauce (v)	\$ 12.75
with Pesto sauce (v)	\$ 12.75
Gnocchi Ricotta e Spinaci: ricotta and spinach gnocchia in a tomato sauce	\$ 12.75
Lasagna: baked lasagna with ragù (meat sauce)	\$ 12.75

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Classic Eatalian Pasta

Veggie Soup (v)	\$ 5.00
small	\$ 3.50
Penne al Pomodoro: penne with tomato sauce (v)	\$ 8.50
Penne Arrabbiata: penne with spicy tomato sauce (v)	\$ 8.50
Spaghetti Amatriciana: spaghetti with tomato sauce, onion and bacon	\$ 10.75
Spaghetti Carbonara: spaghetti with a bacon and egg white sauce	\$ 10.75
Penne alla Boscaiola: penne with tomato sauce, ham, bacon, mushrooms, sweet peas	\$ 10.75
Penne Peperoni e Salsiccia: penne with tomato sauce, bell peppers and italian sausage	\$ 11.75
Linguine con Pesto: linguine with pesto sauce (v)	\$ 11.75
Spaghetti alla Puttanesca: spaghetti with tomato sauce, olives, capers, and anchovies	\$ 11.75
Penne Speck e Trevigiano: penne with Speck, radicchio and cream	\$ 12.75
Penne Capresi: penne with pesto sauce, cherry tomatoes, fresh mozzarella	\$ 12.75
Linguine con Vongole: linguine with fresh clams, red or white sauce	\$ 14.95
Penne con Gamberi: penne with shrimps, cherry tomatoes, basil, cream	\$ 14.95
Linguine Frutti de Mare: linguine with octopus, shrimp, squid, clams & mussels, in a red or white wine sauce	\$ 18.95

Secondi

Salsiccia ai ferri: grilled italian sausage	\$ 13.95
Scaloppina: pork loin or chicken with mushroom	\$ 13.95
with lemon	\$ 13.95
with Marsala wine	\$ 13.95
with balsamic sauce	\$ 13.95
Cotoletta di Pollo: fried chicken cutlet with mozzarella cheese and tomato sauce	\$ 13.95
Filetto: beef fillet with porcini mushroom	\$ 18.00
with green peppercorn	\$ 18.00
with balsamic vinegar	\$ 18.00
Barramundi Grigliato: grilled seabass fillet	\$ 16.95
Quazzetto di Pesce: sauteed mussels, clams, shrimp, octopus, squid, in a garlic and white wine sauce	\$ 17.95
Tagliata di Pollo con Verdure: sliced grilled chicken, farm fresh grilled vegetables topped with shaved Parmigiano Reggiano and aged Balsamic Vinegar	\$ 13.95
Tagliata Rucola e Grana: sliced beef filet mignon with Balsamic vinegar, served on a bed of arugula & hand-shaved Parmigiano Reggiano	\$ 18.00

Risotti

Risotto ai 4 Formaggi: risotto with gorgonzola/grana/Pecorino/feta cheese	\$ 12.95
Risotto ai Funghi Porcini: risotto with porcini and fresh mushrooms cream	\$ 12.95
Risotto ai Frutti di Mare: risotto with octopus, shrimp, squid, clams and mussels, in a red sauce	\$ 16.95
Risotto con Gamberi e Rucola: risotto with porcini and fresh mushrooms cream	\$ 14.95

Risotto is an Italian rice dish cooked in broth to a creamy consistency

Panini

Ham: Ham, mozzarella, baby greens, tomatoes	\$ 8.00
Verdure: Farm grilled vegetables, fresh mozzarella	\$ 8.00
Tuna: Tuna, mozzarella, onion, baby greens, tomato	\$ 8.75
Parma: Parma ham, baby greens, fresh mozzarella	\$ 10.25
Chicken: mozzarella, baby greens, tomatoes	\$ 8.75

Desserts

Tiramisu'	\$ 5.00
House Cake	\$ 5.00
Crostata by slice	\$ 3.00
Cannellino	\$ 2.25

Drinks

Draft Sodas	
Unsweetened Ice Tea, Coke, Diet Coke, Lemonade, Sprite, Fanta	\$ 2.25
Soda Bottles	\$ 2.25
Espresso	\$ 1.95
Espresso Macchiato	\$ 1.95
Double Espresso	\$ 2.25
Cappuccino	\$ 2.95
Double Cappuccino	\$ 3.25
Latte	\$ 2.95
Double Latte	\$ 3.25
Hot Tea	\$ 2.25
Coffee	\$ 2.25
Bottle of San Pellegrino (sparkling water)	\$ 3.00
Large	\$ 4.50
Bottle flat water (small)	\$ 1.75
Bottle of Panna (bottled flat water)	\$ 4.50

BEER

Draft Beer small \$ 4.50 Large \$ 6.00	
Birra Moretti	
Birra Moretti la Rossa	
Bottled Beer	
Mission IPA; North Coast Scrimshaw Pilsner	\$ 6.00
Allagash White Ale	\$ 7.50
Chimay Triple White	\$ 9.00

Salads

Caprese: fresh mozzarella, Roma tomatoes, extra virgin olive oil, fresh basil (v)	\$ 12.95
Seafood salad: octopus, shrimp, cuttlefish, clam, celery, carrot, yellow and red bell pepper, green olive, caper, parsley	\$ 14.95
Emilia: fresh grilled vegetables (eggplant, zucchini, onion bell pepper) served with Parmigiano Reggiano topped with aged balsamic vinegar (v)	\$ 9.50
Small	\$ 7.50
Sicilia: cabbage, orange segments, sweet white onion, Kalamata olives (v)	\$ 8.50
Small	\$ 6.50
Tuna: imported yellow fin tuna, baby green, fresh mushroom, cucumber, carrot, onion, tomato	\$ 8.50
Small	\$ 6.50
Chicken: rosemary chicken, baby green, fresh mushroom, cucumber, carrot, onion, tomato	\$ 8.50
Small	\$ 6.50
Mozzarella: fresh mozzarella, baby green, fresh mushroom, cucumber, carrot, onion, tomato (v)	\$ 8.50
Small	\$ 6.50
Garden: baby green, cucumber, carrot, tomato (v)	\$ 6.50
Small	\$ 5.00

Antipasto: a selection of Prosciutto di Parma, Salami Calabrese Mortadella, Bresaola, Ham and Speck served with fresh mozzarella and Parmigiano Reggiano, and a mix of vegetables pickled in olive oil	\$ 16.95
Crudo Prosciutto de Parma	\$ 12.95
Crudo e Formaggio: Prosciutto de Parma with fresh mozzarella or Parmigiano Reggiano	\$ 14.95
Crudo e Burrata: Prosciutto di Parma with locally produced burrata cheese	\$ 15.95

Gelato

After meal, try our fabulous Gelato flavors of the day.

Small cup (one flavour)	\$ 2.95
Small cup (two flavours)	\$ 3.20
Medium cup (one or two flavours)	\$ 3.95
Large cup (one, two or three flavours)	\$ 4.95
Affogato al caffè	\$ 5.00
2.2 lbs	\$ 23.00
1.1 lbs	\$ 11.50



Remember us in all your catering needs



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(v) = vegetarian plate

Eatalian Cafe serves true Italian food. For a real Italian tasting experience, please don't ask for changes to our Menu.

The Chef reserves the right to refuse the customization and the preparation of plates that don't reflect the identity of authentic Italian cooking

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