

Panini

Ham with fresh mozzarella, baby greens, tomatoes **8.25**
Verdure grilled vegetables with fresh mozzarella **8.25**
Tuna with fresh mozzarella, onion, baby greens, tomatoes **9.00**
Parma with Parma Ham, baby greens, fresh mozzarella **10.50**

Dolci/Desserts Classici

Tiramisu sponge-cake dipped in espresso and layered in a mascarpone cheese cream **5.25**
Millefoglie flaky puff pastry layered with rich vanilla and chocolate cream **5.25**
House Cake biscotti dipped in espresso and layered with delicate cocoa and white cream **5.25**
Crostata traditional Italian tart, made of friable filled with natural fruit preserves **3.25**
Nutella Crostata Italian tart, made of friable filled with Nutella **3.75**
Panna Cotta lightly sweetened chilled dessert with cooked cream, served with caramel or berry syrup **5.25**
Crema Catalana custard base topped with hard caramel **5.25**
Affogato al caffe freshly brewed espresso poured on top of vanilla gelato **5.25**
Profitterol al Cioccolato light pastry shell filled with cream, covered with chocolate **5.25**

Dolci/Desserts Espresso

Croissant **2.50**
Bignola baked cream puff filled with vanilla or chocolate cream or fresh fruit and cream **2.25**
Sfoglia alla frutta puff pastry “envelope” filled with cream, topped with fruit **2.25**
Cannellino hollow puff pastry cone filled with cream **2.50**

Gelato

Biscotto (Cookie) / **Spagnola** (Vanilla & Cherry) / **Coconut** / **Banana** / **Frutti di Bosco** (Mixed Berries) / **Panna Cotta** / **Vanilla** / **Malaga** (Rhum Raisin) / **Green Apple** / **Mint** / **Chocolate** / **Pistacchio** / **Hazelnut** / **Strawberry** / **Lemon** / **Stracciatella** (Chocolate Chip) / **Cappuccino** / **Cream Caramel** / **Bacio** (Chocolate Hazelnut) / **Mango**

Small cup - **one flavor 3.50** - **two flavors 3.75**
Medium cup (**one or two flavors**) **4.50**
Large cup (**one, two or three flavors**) **5.50**
Brioche con gelato **4.95**

All of our desserts and gelato are made in-house. Daily selection varies.

Soft Drink

Sodas Fountain (free refill) unsweetened iced tea, cola, lemonade, orange **2.50**
Bottled Sodas **2.75**
Minute Maid Orange and Apple Juice **2.75**
Espresso **2.75**
Espresso Macchiato **2.75**
Double Espresso **3.50**
Cappuccino **3.75**
Double Cappuccino **4.00**
Latte **3.75**
Double Latte **4.00**
Hot Tea **2.95**
Coffee **2.95**
Americano **2.75**
San Pellegrino small **2.50** large **4.75**
Acqua Panna small **2.50** large **4.75**
Dasani (small) **2.50**

We will make our best effort to accommodate allergies, but be aware, our kitchen handles nuts, wheat and dairy products every day.

These prices are in effect until April 30,2016.

EATALIAN CAFE

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Gardena, CA 90248
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EXEAT

14842 Crenshaw Blvd.
Gardena CA 90249
(310) 516-0121

ENJOEAT CLASSICO

3918 Van Buren Pl.
Culver City CA 90232
(310) 837-7004

ENJOEAT ESPRESSO

3912 Van Buren Pl.
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MENU TO GO

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(310) 532-8880



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CATERING

We can fit any type of event, taste and style!
Talk to us, we can work with your budget!

Eatalian Pizza[™]

Please note we regret we are not able to offer modifications to the Eatalian Pizza specialties

Rock tomato sauce, mozzarella, spicy salami, gorgonzola, spinach, bacon **12.75**

Gitana tomato sauce, mozzarella, fresh mushrooms, cherry tomatoes, Speck, Parmigiano Reggiano **12.25**

Giuditta tomato sauce, mozzarella, cherry tomatoes, fresh mozzarella, arugula **12.25**

8 Gi Rock Pizza (tomato sauce, mozzarella, spicy salami, gorgonzola, spinach, bacon) with sautéed mushrooms, ham, Italian sausage, artichokes **13.75**

Brando Rock-Calzone hybrid: half-size Rock Pizza, half-size calzone with ham **13.75**

Pizman tomato sauce, mozzarella, Speck, porcini, gorgonzola, bacon **13.75**

Calzone Roger tomato sauce, mozzarella, porcini, Prosciutto di Parma **13.75**

Scagliarini tomato sauce, mozzarella, arugula, Prosciutto di Parma, shaved Parmigiano Reggiano **14.75**

Soul tomato sauce, mozzarella, rosemary chicken **11.50**

EnjoEat tomato sauce, mozzarella, bresaola, arugula, and shaved Parmigiano Reggiano **13.75**

Felipe tomato sauce, mozzarella, spicy salami and bell peppers **10.75**

Claudia NO tomato sauce, mozzarella, shrimp, artichokes, cherry tomatoes, pesto **15.50**

Mimmo tomato sauce, Prosciutto di Parma, arugula, fresh locally produced burrata cheese **16.50**

Traditional Pizza

Add sliced Prosciutttto di Parma or Breasaola for **4.50** - Any other topping **2**.

Marinara tomato sauce, garlic, oregano **7.50**

Margherita tomato sauce, mozzarella **10.00**

Funghi tomato sauce, mozzarella, sautéed mushrooms **10.75**

Prosciutto Cotto tomato sauce, mozzarella, ham **10.75**

Napoli tomato sauce, mozzarella, anchovies, oregano **10.75**

Carciofi tomato sauce, mozzarella, artichokes **10.75**

Gibo tomato sauce, mozzarella, Italian sausage **10.75**

Romana tomato sauce, mozzarella, anchovies, oregano, capers **10.75**

Diavola tomato sauce, mozzarella, spicy salami **10.75**

Speciale tomato sauce, mozzarella, cherry tomatoes, fresh mozzarella, basil **11.50**

Verdure tomato sauce, mozzarella, grilled vegetables **11.75**

Capricciosa tomato sauce, mozzarella, ham, Italian sausage, sautéed mushrooms **11.75**

Calzone tomato sauce, mozzarella, ham, sautéed mushrooms **11.75**

Tonno e Cipolla tomato sauce, mozzarella, tuna, onion **11.75**

4 Stagioni tomato sauce, mozzarella sauteed mushrooms, ham, Italian sausage, artichokes **11.75**

4 Formaggi tomato sauce, mozzarella, Parmigiano Reggiano, gorgonzola, pecorino, feta **11.75**

Greca tomato sauce, mozzarella, feta cheese, Kalamata olives **11.75**

Prosciutto Crudo tomato sauce, mozzarella, Prosciutto di Parma **12.75**

Sottobosco tomato sauce, mozzarella, assorted mushrooms **11.75**

Frutti di Mare tomato sauce, mozzarella, seafood **13.75**

Antipasti/ Appetizers

Insalata di Mare a salad with octopus, shrimp, squid, clams, served with celery, carrots, yellow and red peppers, green olives, capers, Italian Parsley **15.50**

Affettati Misti con Sottoli all'Italiana a selection of Prosciutto di Parma, Salami, Mortadella, Bresaola, ham and Speck served with a mix of vegetables pickled in olive oil, fresh mozzarella and Parmigiano Reggiano **17.50**

Caprese mozzarella, cluster tomatoes, EVOO, aromatic basil **13.50**

Crudo Prosciutto di Parma **13.50**

Crudo e Formaggio Prosciutto di Parma with fresh Mozzarella or Parmigiano Reggiano **14.95**

Crudo e Burrata Prosciutto di Parma with locally produced burrata cheese **16.50**

Emilia Salad grilled vegetables (eggplant, zucchini, onion, yellow and red bell peppers) with hand shaved Parmigiano Reggiano, finished with aged Balsamic Vinegar large **9.95** small **7.95**

Zuppe/ Soups

Served with hand-shaved Parmigiano Reggiano and croutons

Zuppa di verdure seasonal vegetable soup

Large 5.25 / **Small** 3.75

Pasta asciutta/ Classic Pasta

Penne Pomodoro penne with tomato sauce **10.00**

Penne Arrabbiata penne with spicy tomato sauce **10.00**

Spaghetti Amatriciana spaghetti with tomato sauce, onion and bacon **12.25**

Spaghetti Carbonara egg and Parmigiano Reggiano white sauce tossed with crispy bacon, finished with ground black pepper **12.25**

Spagnetti Puttanesca spaghetti with tomato sauce, Kalamata olives, capers, anchovies **12.25**

Penne Peperoni e Salsiccia penne with tomato sauce, bell peppers and Italian Sausage **12.25**

Penne Capresi penne with fresh basil pesto sauce, cherry tomatoes, our locally produced fresh mozzarella **13.25**

Linguine con Pesto linguine with pesto sauce **12.25**

Penna Boscaiola ham, sweet peas, tomato sauce, bacon, mushrooms **12.25**

Penne Speck e Trevigiano penne with speck, treviso and cream **13.25**

Penne con Gamberi penne with shrimp, cherry tomatoes, Italian Parsley, cream **13.25**

Linguine Vongole linguine with clams in a red or white sauce **15.50**

Linguine Frutti di Mare linguine with octopus, shrimp, squid, clams and mussels, in a red or white sauce **19.50**

Paste della Casa/ Fresh Eatalian Pasta

Tortelli Verdi ravioli stuffed with spinach, ricotta and bacon, in a butter and sage sauce or with meat ragù sauce **13.25**

Tortelli di Zucca butternut squash ravioli in a butter and Parmigiano Reggiano sauce or in a pink bacon sauce **13.25**

Lasagne al Ragù lasagna with béchamel sauce and slowly simmered meat ragù **13.25**

Tagliatelle al Ragù tagliatelle with slowly simmered meat ragù **13.25**

Tagliatelle ai Porcini tagliatelle with porcini, fresh mushrooms, and cream **13.25**

Gnocchi al Ragù potato gnocchi, slowly simmered meat ragù **13.25**

Gnocchi al Pesto potato gnocchi, fresh basil pesto **13.25**

Gnocchi 4 Formaggi potato gnocchi with a gorgonzola/ grana/ pecorino/ feta sauce **13.25**

Gnocchi Burro e Formaggio potato gnocchi in a butter and Parmigiano Reggiano Sauce **13.25**

Gnocchi Ricotta e Spinaci ricotta and spinach gnocchi, in a tomato sauce **13.25**

Risotti/Rice Plates

Risotto ai 4 Formaggi risotto with gorgonzola/ grana/ pecorino/ feta sauce **13.50**

Risotto ai Funghi Porcini risotto with porcini and fresh mushrooms cream **13.50**

Risotto ai Frutti di Mare risotto with octopus, shrimp, squid, clams and mussels, in a red sauce **17.50**

Secondi di Carne/ Meat

Secondi served with choice of: grilled vegetables, side salad, roasted potatoes or steamed vegetables

Tagliata di Pollo con Verdure sliced grilled chicken, grilled vegetables (eggplant, zucchini, onion, yellow and red bell peppers) with shaved Parmigiano Reggiano and aged Balsamic Vinegar **13.50**

Cotoletta di Pollo chicken cutlet **13.50** (with additional tomato sauce and mozzarella cheese **14.95**)

Filetto all'Aceto Balsamico beef fillet mignon grilled with Balsamic Vinegar **18.50**

Filetto al Pepe Verde grilled beef fillet mignon finished with a green pepper sauce **18.50**

Filetto ai Porcini grilled beef fillet mignon with porcini mushrooms **18.50**

Filetto alla Griglia grilled beef fillet mignon **18.50**

Tagliata Rucola e Grana sliced beef fillet mignon served on a bed of arugola, shaved Parmigiano Reggiano and Balsamic Vinegar **18.50**

Scaloppina pork or chicken. Choice of: mushrooms, lemon, Marsala wine or Balsamic Vinegar sauce **14.50**

Secondi di Pesce/ Fish

Secondi served with choice of: grilled vegetables, side salad, roasted potatoes or steamed vegetables

Barramundi Grigliato grilled seabass fillet **17.50**

Guazzetto di Pesce sautéed mussels, clams, shrimp, octopus, squid, in a garlic and white wine sauce **18.50**

Insalate/Salads

All of our salads are served with our house made dressing and freshly baked bread

Garden baby greens, cucumbers, carrots, tomato **large** 6.75 **small** 5.25

Sicilia cabbage, orange segments, sweet white onion, and Kalamata olives **large** 8.75 **small** 6.75

Pollo Rosmarino rosemary chicken, baby greens, fresh mushrooms, cucumbers, carrots, onion, tomato **large** 8.75 **small** 6.75

Mozzarella fresh mozzarella, baby greens, fresh mushrooms, cucumbers, carrots, onion, tomato **large** 8.75 **small** 6.75

Tuna imported yellowfin Tuna, baby greens, fresh mushrooms, cucumbers, carrots, onion, tomato **large** 8.75 **small** 6.75