

FOOD & WINE EXPERIENCES 2018-2019

“Eataly Milano Smeraldo offers the opportunity to live unique Experiences within its 5,000 square meters of excellences, restaurants and learning areas”



" Life is too short not to eat and drink well "

Tours.....page 3

Our Restaurantspage 7

Tastings: Wine, Beer and Aperitif.....page 13

*Experiences in the Kitchen: cooking demonstrations and cooking lessons
.....page 17*

Savoring Leonardo da Vinci Last Supper.....page 20

How to reach uspage 22

EATALY SMERALDO TOURS

*A journey to discover
Italian biodiversity*

No charge for the tourist courier of each group.

Tours are available in Italian and English (other languages on request)
and can be customized according to the customer's request.

AL MERCATO

You will live a unique sensory Experience: a journey through colors, smells and flavors of the regional specialties of Italy.

Get lost in a food and wine adventure, which will let you discover the great variety of Italian products. You will be welcomed by our guide who will explain the philosophy of Eataly and lead you through the departments and restaurants of the building, once the Smeraldo Theatre, alternating with tastings of our excellences directly from the live production labs, the story of Eataly and its values.



Eataly Lab

Duration: 45 ‘

- Miracolo a Milano mozzarella “nodino”
- Rustic bread by Eataly’s bakery
- Venchi chocolate or Soban Icecream

€15,00 + VAT 10% p/p

Taste of Eataly

Duration: 1h

- Rustic Bread and Plain Focaccia Genovese by Eataly’s bakery
- Beef Tartare, pounded by knife. (Our meat is a pure Piedmontese breed and comes from La Granda Consortium, a Slow Food presidium)
- Miracolo a Milano Mozzarella “nodino”
- Venchi chocolate or Soban Icecream

€25,00 + VAT 10% p/p

Eatalian Tour

Durations: 1 h. e 1/2

- Cured ham Ruliano, 24 months aged
- Parmesan Cheese
- Miracolo a Milano Mozzarella “nodino”
- “Rustic” Bread, Plain focaccia Genovese and Sweet Focaccia from Eataly’s bakery
- Beef tartare, pounded by knife. (Our meat is a pure Piemontese breed and comes from La Granda Consortium, a Slow Food presidium)
- Venchi chocolate or Soban icrecream
- Glass of Bolla Ciao sparkling wine

€35,00 + VAT 10% p/p

Smeraldo Tour

Duration: 1h e 1/2

- Cured ham Ruliano, 24 months aged
- Parmesan Cheese
- Miracolo a Milano Mozzarella “nodino”
- “Rustic” Bread, Plain focaccia Genovese and Sweet Focaccia from Eataly’s bakery
- Beef tartare, pounded by knife. (Our meat is a pure Piemontese breed and comes from La Granda Consortium, a Slow Food presidium)
- Venchi chocolate or Soban Icrecream

To conclude:

Aperitif at our raw restaurant that includes:

- Gin tonic or Franciacorta glass
- Selection of raw: Breton oysters, carpaccio or tartare and shellfish of the day, with marinating of your choice

€ 50,00 + VAT 10% p/p

At each stop there is a tasting.

Available with 24 h notice and for groups of maximum 25 people.

ARTISANS OF TASTE

The tour is dedicated to those who want to have the unique opportunity to visit our live production labs and learn the secrets of the craft from our Artisans of Taste. You'll also have the opportunity to get behind the counter. Just choose the Experience that fascinates you the most!

Experiences:

Il Pane di Eataly: Eataly Smeraldo Masters of Bakery will share with you the secrets of their art and tricks for obtaining the perfect dough.

Il Mozzarella show di Eataly: a fascinating backstage pass with our Eataly Smeraldo Casaro. Discover how mozzarella is made from curd, in all its shapes and variations ... and you will taste it while it is still warm!

Il Pesce di Eataly: discover the best fish, through seasons, with the utmost respect for the environment. Starting from our fish counter, learn all about our fish, with tips for a more conscious and fresher shopping experience.

La Carne di Eataly: our Butchers will tell you the story of La Granda and its Fassona Piemontese meat, a Slow Food Presidium. They will guide you through the best cut for every dish and reveal their secrets.



Available in Italian and English (other languages on request) with 48 h notice and for groups of maximum 4 people.

Starting from € 15 + VAT 10% per participant

OUR RESTAURANTS

Eataly Smeraldo's Restaurants and Little Restaurants

are available

for group lunches and dinners.

On the first floor you will find our "Pasta e Pizza" Restaurant and on the second floor you will find our "Carne, Pesce e Orto" Restaurant and our "Pane e Vino" Little Restaurant.

*Choose from a range of proposals designed
for all tastes and made with
the best products*

*the season and **our territory** offer us.*

Keep reading for more details on the menus of Eataly Smeraldo Restaurants.

Menu proposals on the following pages may be subject of variability due to seasonality and availability of raw materials.

“PASTA E PIZZA” RESTAURANT

Pizza Menu

Starter

GNOCCO FRITTO

Fried pizza dough served with high quality cold cuts and cheese straight from our salumi and cheese counter

Main Course

LA MARGHERITA PIZZA

with “Antonella” tomato sauce, “Miracolo a Milano” fiordilatte mozzarella and “Roi” extra virgin olive oil

Dessert

EATALY TIRAMISÙ

with “Mambelli” mascarpone cheese, “Oliviero Claudio” eggs, “Huehue” coffee, “Giovanni Moro” savoiardi biscuits, “Italia Zuccheri” sugar, “Venchi” bitter cocoa and fresh cream

WATER, BREAD AND COVER CHARGE

€ 12 VAT included



“PASTA E PIZZA” RESTAURANT

Pasta Menu

Starter

GNOCO FRITTO

Fried pizza dough served with high quality cold cuts and cheeses straight from our salumi and cheese counter

Main Course

SPAGHETTO EATALY WITH BUFALA

Spaghetti "Afeltra" IGP 100% Italian wheat , red datterino tomato sauce "Così Com'è", extra virgin olive oil "Roi", sicilian gray salt, mozzarella with buffalo milk from the dairy "Il Parco"

Dessert

EATALY TIRAMISÙ

with "Mambelli" mascarpone cheese, "Oliviero Claudio" eggs, "Huehue" coffee , "Giovanni Moro" savoiardi biscuits , "Italia Zuccheri" sugar, "Venchi" bitter cocoa and fresh cream

WATER, BREAD AND COVER CHARGE

€ 14 VAT included



“CARNE, PESCE E ORTO” RESTAURANT

Meat Menu

Starter

LA CRUDA DE "LA GRANDA"
“La Granda” Piedmontese beef tartare with
“Roi” extra virgin olive oil

Main Course

TAGLIATA OF "LA GRANDA"
FASSONA PIEMONTESE BEEF
with baked potatoes

Dessert

EATALY TIRAMISÙ
with “Mambelli” mascarpone cheese, “Oliviero
Claudio” eggs, “Huehue” coffee, “Giovanni
Moro” savoiardi biscuits, “Italia Zuccheri” sugar,
“Venchi” bitter cocoa and fresh cream

WATER, BREAD AND COVER CHARGE
€ 25 VAT included



“CARNE, PESCE E ORTO”

RESTAURANT

Fish Menu

Starter

CROSTINO, BUTTER AND ANCHOVIES
rustic bread ,Trentino butter and “Vicente
Marino” anchovies

Main Course

THE CATCH OF THE DAY AT THE PLATE
with seasonal side dish

Dessert

EATALY TIRAMISÙ
with “Mambelli” mascarpone cheese, “Oliviero
Claudio” eggs, “Huehue” coffee , “Giovanni
Moro” savoiardi biscuits ,“Italia Zuccheri” sugar,
“Venchi” bitter cocoa and fresh cream

WATER, BREAD AND COVER CHARGE
€ 25 VAT included



Pane & Vino

LA VINERIA DI EATALY

Aperitivo Menu

Salame from Varzi with robiola of Roccaverano

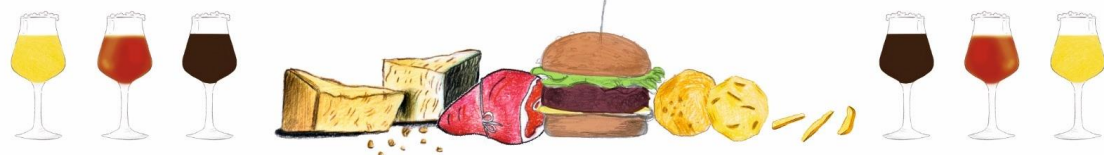
“Ruliano” 20 month aged raw ham served with
fried pizza dough

Bread, butter and «Reserva» anchovies from
Cantabrico

“La Granda” Piemontese beef tartare with «La
Nicchia» capers

“Villani” mortadella, “Gennari” Parmesan and
Modena traditional balsamic vinegar

WATER, BREAD AND COVER CHARGE
€ 22 VAT included



EATALY TORINO

ENOTECA :

dedicated to drinking well!

*On the second floor of Eataly Smeraldo there is a special place, which hosts **over 3,000 labels from more than 10 states**: Eataly's Enoteca.*

*We start with the **Bollicine area**, dedicated to the best examples of the Classic Method, Champagne and other excellent Italian prosecco and sparkling wines.*

*We then move to the shelves with red and white wines from all the Italian regions and some foreigners too, paying particular attention to organic, biodynamic and natural wines. The **Cult Area** preserves the most precious bottles, including wines produced with ancestral method and amphora-aged wines. For **beer** lovers we host a wide selection of high quality Italian and international beers. Finally, the Cantina di Eataly also offers over 150 **spirits** labels: from Vermouth to grappa, rum, whiskey and much more.*



THE WINE TASTINGS



Get acquainted with the most revered vines and vineyards of the Italian landscape. Our Experts will guide you in discovering the colors and flavors of the wines of each region of our Country and the climatic and territorial differences that characterize them. The focus includes a tasting of 3 different wine labels paired with 3 finger foods.

Italy Wine Tour

From Valle d'Aosta to Sicily, passing through the excellences of Piedmont, Lombardy, Emilia Romagna, Lazio, Puglia ... All the Italian regions have a wine story to be told and tasted. The Experts of Eataly Lingotto will accompany you on a journey to discover the main vines of our Peninsula.

Franciacorta Route

A tribute to the great wines of our territory: our Experts will be the perfect guides of a route through the specialties of the region, to discover and savor the Lombard wine tradition.

Triple A Route

A sensory journey from the vineyard to the glass, to discover the wine excellences produced by the "Agriculturists, Artisans and Artists" who gave life to the Triple A Movement.

Available in Italian and English (other languages on request)

Starting from € 35 + VAT 10% per participant

THE BEER TASTINGS



Our Experts will guide you through a tasting tour of the best national and international labels, making you live a unique Experience of its kind. The focus includes a tasting of 3 different types of beers served in combination with 3 finger food.

Duration of the tasting: 1 hour

Italy's Beer

The Italian craft beer reserve the most delicious surprises: those wishing to take a trip to Wallonia or Flanders of Belgium in search of Trappist goodies, notice that even in Italy excellence is not lacking! Discover them together with the experts of Eataly Smeraldo.

Beers from the world

Taste a selection of the best beers, discovering their olfactory and taste qualities. Different styles, traditions and production, all related to the territory: the world's specialties meet in a single tasting.

Beers and Classic Method

Discovering Champagne beer: discover and taste the best labels that take the Classic Method in a modern way.

Available in Italian and English (other languages on request)

Starting from € 35 + VAT 10% per participant

MILANESE STYLE APERITIVO

Aperitivo is definitely a serious thing in Milan.

Discover the story of this Italian ritual and learn all the secrets to prepare an excellent drink and to get the perfect serve.

The proposal includes a tasting of 3 different drinks served in combination with the High Quality Italian traditional Foods.



Available in Italian and English (other languages on request)

€ 35 + VAT 10% per participant

COOKING SHOW



Dinner with show cooking

Duration: 2 hours and 30 minutes

Dinner served with cooking show: our Chef will prepare a 4-course dinner right in front of you (appetizer, first course, main course, dessert). The recipes will be decided upon ahead of time with the Chef in order to present guests with Italian excellences.

The proposal includes:

- Chef / dedicated teacher
- paired wines chosen in Eataly Smeraldo's Enoteca
- natural and sparkling Lurisia water
- service staff

Available in Italian and English (other languages on request)

Quotations on request

COOKING LESSONS

Team Building



Practical cooking lesson

Course selected from:

- fresh pasta
- pizza (only available from 5 pm to 8 pm)
- 3-courses menu (appetizer, first course and dessert)

Duration: about 2 hours.

The participants, led by a Chef/MasterClass, will cook typical Italian dishes with excellent products. At the end of the course, the participants will taste the dishes prepared in the classroom. On request, buffets can be arranged to supplement the preparations made.

The proposal includes in the price:

- Chef/dedicated MasterClass
- service staff
- raw materials for the preparation of the recipes
- cotton apron with Eataly logo
- natural and sparkling Lurisia water
- paired wines chosen in Eataly Smeraldo's Enoteca
- paper chef's hat
- recipes

Available in Italian and English (other languages on request)

Starting from € 90 + VAT 10% per participant

GELATO EXPERIENCE

Available in Italian and English (other languages on request) and with 48 hours notice.

Few genuine and high quality ingredients. This is the secret of the Soban icecream, which you can find at Eataly Milano Smeraldo. The Soban family has won the "Gelatieri dell'anno" award, a prestigious recognition for icecream artisans. The Sobans make the true artisanal Italian icecream, producing it with simple ingredients. Just choose the Experience that fascinates you the most!

Tasting of gelato made with the spectacular liquid nitrogen technique

Join us on a journey to discover Italian traditional gelato. A guided tasting of the traditional and the freshly prepared with liquid nitrogen gelato.

Gourmet aperitivo with pizza and tasting of gelato made with the spectacular liquid nitrogen technique.

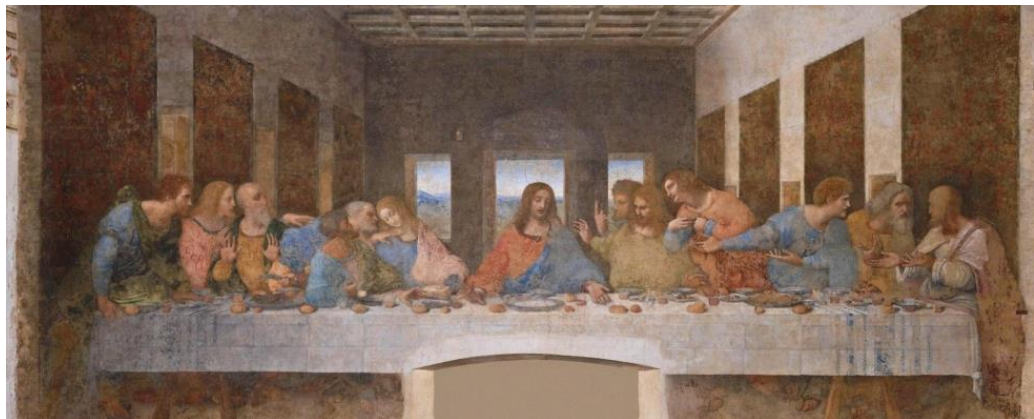
Join us on a journey to discover Italian traditional *gelato*. A guided tasting of the traditional and the made with liquid nitrogen *gelato*. In addition, tasting of artisanal Italian Gin flavoured sorbetto paired with Eataly's «pizza alla pala».



Starting from € 50 + VAT 10% per participant

SAVOR LEONARDO DA VINCI'S LAST SUPPER

Exclusive visit to the The Last Supper Museum and dinner at
Eataly Smeraldo.



Leonardo da Vinci's Last Supper is a masterpiece wellknown all over the world, envied and studied by the most important art critics. It is an invaluable piece of art that needs resorces and investments to stay bright as everyone knows itr.

Eataly sponsored a huge restoration of Leonardo's masterpiece, to keep it intact over the years and to let more and more people have the possibility to admire it.

The experience of admiring the stunning piece of art is sublime.

Eataly in collaboration with Cenacolo Vinciano and Lombard Museum Centre, organizes a series of unmissable nights for all the art and excellent food lovers.

Schedule:

- exclusive guided visit of Leonardo da Vinci's Last Supper (Piazza Santa Maria delle Grazie - Milano) – duration 30';
- autonomous transfer from the Last Supper Museum to Eataly Smeraldo (Piazza XXV Aprile - Milano);
- social table with tasting menu (three courses served in combination with three glasses of wine, water and coffee).

2018 VISITS SCHEDULE:

November 7-21, December 5-19.

Two shifts available: 7 pm or 8 pm.

We recommend to book far ahead (limited number of seats).

Availability to be confirmed.

Starting from € 100 VAT included per participant.

THE EXPERIENCES THAT EATALY MILANO GIVES YOU

Our Experts will guide you through our world by sharing:

THE EATALY MANIFESTO

COLLABORATION
WITH SLOW FOOD

THE PRODUCTS SELECTION

THE GREAT ENOTECA OF EATALY

THE PRODUCERS' SQUARE

*Learn about great Italian food and wine excellences,
with presentations and tastings
from our experts*

HOW TO REACH US:



Eataly Milano Smeraldo is in Piazza XXV Aprile, 10

BY SUBWAY: line 2 (green line), “Moscona” or “Garibaldi” stops.

BY TRAM: lines 10, Viale Monte Grappa Via Gioia stop.

BY TRAIN: Milano Porta Garibaldi is the closest station and it is just few minutes walking from our store.

From Milano Centrale or Milano Lambrate get line 2 (green line) subway and stop at Porta Garibaldi.

-From Milano Cadorna get line 2 (green line) and stop at Moscona.

FOR MORE INFORMATION OR FURTHER PROPOSALS

Visit www.milano.eataly.it

Tel: + 39 0249497347 - incomingsmeraldo@eataly.it