



Cucina • Pizzeria • Enoteca

## OUR PHILOSOPHY

Our goal is to make you travel and share with you all the wonderful products coming directly from Italy.

These products are the result of a history of passionate producers and craftsmen.

This is the common thread of our philosophy:  
Find the best product and share it with you !

### Opening hours

**From Tuesday till Saturday**

**11:30am-2:30pm**

**and**

**6:30pm-10pm**

**Closed Sunday and Monday**

Take Away available  
during our opening hours

For any reservation and/or orders  
through our website  
**[www.eataliawavre.be](http://www.eataliawavre.be)**

We are at your disposal to inform you about the list of allergens  
present in our dishes.

**All our prices are in euros VAT included.**





## LUNCH - PRANZO

ANTIPASTO - PRIMO - CAFE  
28,00 €



FROM TUESDAY TILL FRIDAY

2 RUE DU PONT DU CHRIST- 1300 WAVRE

☎ 010 602 930

WEBSITE : [WWW.EATALIAWAVRE.BE](http://WWW.EATALIAWAVRE.BE)





## APERITIVI

<b>Prosecco Bortholomiol (white or rosé)</b>	<b>12.00</b>
<b>Martini white or red</b>	9.00
<b>Sweet white wine</b>	9.00
<b>Campari*</b>	10.00
<b>Bellini</b> (fresh peach cream)	11.00
<b>Aperol Spritz</b>	11.50
<b>Limuncello Spritz</b>	11.50
<b>Eatalicus</b>	12.00
Bergamot liqueur and prosecco	

## ALCOOL & GIN

<b>JB Whisky*</b>	11.00
<b>Havana Espécial*</b>	11.00
<b>Whisky Puni Gold*</b> (Italian malt aged 5 years in old bourbon barrels)	11.50
<b>Rum Don Papa*</b>	12.50
<b>Vodka Sicilienne*</b>	12.50
<b>Glenffidish*</b>	12.50
Gin <b>Rock&amp;Roll Winter Edition*</b>	13.00
Gin <b>Giardini di Parlermo*</b>	13.00

(\*)+ additional soft (tonic, coca-cola, soda or orange juice) 2.00

## COCKTAILS

<b>Negroni classic</b>	12.50
Red Vermouth, Campari, Gin	
<b>Mojitoto Amalfi</b>	14.00
White rum, mint, basil, cane sugar, Amalfi lemon, sparkling water	
<b>Frutti Rossi - new</b>	14.00
Red fruit granita, vodka, violet liqueur, prosecco	
<b>Godfather - new</b>	14.00
Whisky & amaretto on the Rocks	
<b>Cuba Libre - new</b>	14.00
Rhum, lime, coca	
<b>Mojitoto Passion - new</b>	15.00
White rum, mint, basil, cane sugar, passion fruit, sparkling water	

## MOCKTAILS

<b>Virgin Mojito</b>	9.00
Mint, lemon, sprite, cane sugar	
<b>Positano</b>	9.00
Pineapple, passion fruit, lemon, grenadine	
<b>Rose Marin</b>	10.00
Strawberries, blackberries, lemon juice, rosemary	
<b>Virgin Passion - new</b>	10.00
Mint, passion fruit, sprite, cane sugar	

## SOFTS

Aqua Panna - Still water 0,50cl	5.50
Aqua Panna - Still water 1 L	9.00
San Pellegrino - 0.50 cl	5.50
San Pellegrino - 1 L	9.00
Orangeade / Limonade	3.95
Tonic : Gingembre - Eldeflower -	3.95
Raspberry or Mediterranean	3.95
Coca-Cola - Coca-Cola Zero	3.95
Lipton Ice Tea / Sprite	3.95
Minute Maid Tomato juice	3.95
Apple juice (Organic from Dion)	3.95
Big Tom (spicy tomato juice)	4.00
Crodino Classico	5.00
Fresh Orange Juice	5.50
<b>Kombucha</b> Forest Infusion Birch - new	6.00
<b>Kombucha</b> Forest Infusion Blueberry- new	6.00
+ additional grenadine	1.50

## BIRRE

<b>Jupiler 0 %</b>	4.00
<b>La Lutgarde Blanche</b> (at the barrel) - 25 cl	5.00
<b>La Houpe</b> at the barrel (33cl)	8.00

## I NOSTRI FAVORITI - OUR FAVORITES

For the those who are too lazy to look at the wine menu.

### THE WHITES THAT MAKE YOU HAPPY



**Grillio** | SICILIA | Canapi

7.00

32.50

I'm in the mood for an easy, thirst-quenching little white. Perfect with paccheri alla Liguria.

**Arneis** | PIEMONTE | Fontana Bianca - **new**

7.50

37.00

Fresh as spring water coming down from the mountains, with delicious floral touches, it's like being in a botanical garden.

**Incrocio Manzoni** | VENETO | Cecchetto

8.50

45.00

A nose of ripe yellow fruit on the palate, with a touch of almond and white peach on the finish.

**Custoza Superiore** | VENETO | Monte del Frà

9.00

48.00

An ode to balance! A fine, powerful nose of yellow fruit and a buttery mouthfeel. A little something extra ..... Thank you Arthus

**Ambace** | PUGLIA | Schola Sarmenti - **new**

9.00

48.00

A Fiano-Chardonnay blend with aromas of preserved lemons and floral notes. It smells like spring!

### THE REDS LIKE AN EVIDENCE



**Lianto Primitivo** | PUGLIA | Schola Sarmenti

7.50

35.00

A round and easy pinard, a good start to discover Puglia

**Bolonero** | PUGLIA | Torrevento - **new**

8.00

40.00

Aglianico and Nero di Troia for a full-bodied palate of black fruit on mellow tannins. Unbeatable value for money!

**Amore Riposato IGT** | VENETO | Villa Fura

8.00

40.00

He's got all the makings of a great ripasso! Corvina, Rondinella, just like a big ripasso but younger! The new 007 on our menu! Discreet but explosive.

**Primitivo di Manduria** | PUGLIA | Capo Zafferano

9.00

48.00

A niche primitivo that smells of black fruits and the love of well-made wine! As good as a Tinder date.

**Gaius** | TOSCANA | Quercetta - **new**

10.00

55.00

A super Tuscan of great craftsmanship that's the best value for money around! A muscular body with a well-shaped head! A real nugget!





# EATALIA

Cucina • Pizzeria • Enoteca

## ANTIPASTI

**1 product 10,5 € - 2 products 20 € - 3 products 29 € - 4 products 37 €**

**The pleasure of sharing and tasting together exceptional products**

### IL BAR AI SALUMI

**Prosciutto crudo Maialino Nero del' Abruzzo** (the best Abruzzo ham) - **new**

**Duo de mortadelle et gnoccho au romarin + 5 €**

(Gold Medal Mortadella and Wild Boar Mortadella with Truffle)

**Prosciutto cotto al Tartufo** (cured ham with truffle)

**Plancha del Piemonte + 10 €**

(Prosciutto crudo di Cuneo, mortadelle de sanglier à la truffe, capocollo, cow cheese from Bepino Occhi et grissini)

**Plancha Matto Tartufo + 12,5 € - new**

(Prosciutto Tartufo, Mortadelle Tartufo, Salsicciotto dell'Abruzzo Tartufo, burrata Tartufo & pecorino Moltesino al tartufo)

### IL BAR AI FORMAGGI

**Creamy Burrata da Maldera for 2 (250 gr) + 5 €**

with datterino & roasted eggplant with mint (a must to share)

**Parmigiano 24 mesi e olive verdi di Taranto**

(24-month Parmesan and large Cerignola green olives)

**Full Mozzarella Jacket (bufala in all its states) + 7 €**

Braid of Mozzarella, bufala & tomato, fried bites, crochette al telefono

### IL BAR ALL' INSALATE

(these salads can be eaten as a dish for an extra **7€**)

**Polpo Pazzo + 7 €**

(fried tentacles and mini octopus with sweet pepper and lemon mayo, octopus carpaccio with shellfish vinaigrette, grilled octopus served on gourmet pea cream)

**Carpaccio di manzo Holstein e tartufo + 5€**

**Vitello Tonnato Harry's Bar** (veal and tuna sauce) as in Venice + **4 €**

### LA FRITURA

**Fritto Adriatico + 7 €**

(squid, cuttlefish and small octopus)

**Crochette di parmigiano al tartufo**

**Fried egg, celery-truffle espuma and thinly sliced pig confit**

**Misto di verdure grigliate del giorno** (mixed grilled vegetables of the day and organic seasonal vegetables)\*

non-exhaustive list : Eggplant, zucchini, artichokes, mushrooms, peppers, fennel

**Classic focaccia** (olive oil, parmesan, rosemary)

(thin wood-fired pizza dough, ideal as an aperitif or as an accompaniment to your dishes)

*\* All our vegetables are organic, fresh and come from Dounia's garden in Corroy-Le-Grand 3 x / week*

## PRIMI PIATTI - PASTA

All of our pasta is fresh and homemade, if we use dry pasta it is made artisanally.

All our pasta preparations, with the exception of ravioli, can be replaced by **GLUTEN-FREE** quality pasta.

<b>La vera Carbonara</b> (spaghetti, the real carbonara without cream)	<b>24.50</b>
<b>Linguine alle telline come a Venezia</b> (cockles simply with garlic, peperoncino, garlic, parsley and white wine)*	<b>27.50</b>
<b>Tajarinini al Ragù (return from Piedmont)</b> (thin piemonte egg pasta with a meat ragù cooked for long hours in a tomato and Barolo sauce)	<b>29.00</b>
<b>Paccheri "Mi Stai sul Finocchio" - new</b> (large pasta with fennel sausage meat, Tropea onions, fennel confit, all browned in our Napoletana sauce)	<b>31.00</b>
<b>Spaghetti Primavera e spugnole - new</b> (homemade spaghetti with its Primeurs (peas, turnips, carrots, ....) and morels with garlic and parsley)	<b>38.00</b>
<b>Quadrati agli scampi</b> (large ravioli stuffed with langoustines, served on a tomato confit and herbed carcass jus, accompanied by its cannelloni with green cabbage and stuffed with langoustines)	<b>39.50</b>
<b>Tartufo Nero *</b> (black season truffle) (linguine with fresh black truffle from our truffle hunter Massimo)*	<b>41.00</b>
<b>La vera Carbonara al tartufo nero</b> (the real carbonara with black truffle)	<b>41.95</b>
<b>RISOTTO (Aquarello rice, the best rice in Italy)</b>	
<b>Risotto Primavera , spugnole &amp; salsiccia - new</b> (Early vegetables (peas, turnips, carrots, .... with garlic and parsley), morels and sausage)	<b>38.95</b>
<b>Risotto al tartufo nero della stagione *</b>	<b>41.95</b>

The menu changes according to the arrivals and the seasons. Everything is homemade.

\* Our stars indicate our "vegetarian" dishes.

To know the list of allergens, please ask your table responsible.



## SECONDI PIATTI - MEAT AND FISH

Serviti con verdure di stagione - served with seasonal vegetables

### CARNE - MEAT

(all our meats come from biodynamic farms)

#### Polpette alla Norma - new

31.00

(Veal meatballs, parmesan and the chef's secret blend of herbs and condiments with his delicious napoletana sauce, fried eggplant with paccheri and cacioricotta)

#### Tagliata di fianco di manzo « Black angus » al modo di Treviso

38.95

(a fine piece of Black Angus onglet with green pepper jus, herbs, radicchio di Treviso and potato frico)

#### Vittello come a Milano - new

41.00

(beautiful organic veal chop cooked at low temperature in crispy breadcrumbs, reduced juices and a few spring vegetables)

#### Fracosta di manzo Chianina

42.50

(a beautiful 400 gr rib-eye steak Chianina, the best of Toscan breed, served in tagliata, served with arugula and parmesan salad and potato frico)

### PESCE - FISH

(all our fish and shellfish are from sustainable fishing and small boat)

#### Polpo alla Luciana

36.50

(grilled Adriatic octopus, served with its carcass juice and a reduction of fresh tomatoes, olives and capers)

#### Pesce del giorno

38.50

(seasonal fish inspired by the chefs)

### TARTARE - TARTARES

#### Tartar di tonno rosso

35.00

(Saku red tuna tartare with grapes and lemon confit and polenta fries)



Cucina • Pizzeria • Enoteca

## LE PIZZE - LES PIZZAS

All of our pizzas are prepared with the Molino Caputo's Neapolitan flour and fresh, high quality, organic products.

*Any supplement from 2 €*

### LE CLASSICHE - THE CLASSICS

<b>Margherita*</b> (tomatoes San Marzano, mozzarella)*	<b>14.00</b>
<b>Prosciutto</b> (tomatoes San Marzano, mozzarella, ham)	<b>17.95</b>
<b>Napoletana*</b> (tomatoes San Marzano, mozzarella, capers & anchovy)	<b>17.95</b>
<b>4 stagioni</b> (tomatoes San Marzano, mozzarella, ham, mushrooms, artichokes, olives)	<b>20.50</b>
<b>Calzone</b> (tomatoes San Marzano, mozzarella, sundried tomatoes ham, mushrooms)	<b>20.50</b>
<b>Puissance 4*</b> (4 cheese: gorgonzola, fontina, taleggio et parmesan)	<b>20.50</b>

### LE AUTENTICHE – THE AUTHENTICS

<b>La Caprese*</b> (tomatoes San Marzano, fresh cherry tomatoes, mozzarella di bufala and fresh basil pesto)	<b>21.50</b>
<b>Veggie Foody*</b> (tomatoes San Marzano, mozzarella di bufala, grilled season vegetables, arugula)	<b>22.00</b>
<b>La mia Burrata</b> (ham, mushrooms, whole burrata, arugula)	<b>22.00</b>
<b>Salsiccia</b> (tomatoes San Marzano, spianata, fresh sausages, mozzarella di bufala, half sundried tomatoes, red onions)	<b>22.50</b>
<b>Spicy Shot</b> (tomatoes San Marzano, mozzarella di bufala, spianata, ricotta, chili pepper, red onions)	<b>22.50</b>
<b>Eatalia</b> (tomatoes San Marzano, half sundried cherry tomatoes, mozzarella di bufala, ham San Daniele 24 months & parmesan, arugula)	<b>22.50</b>
<b>O'Bergines*</b> (San Marzano tomatoes, mozzarella di bufala, fried eggplant, eggplant chips, caccioricotta and arugula)	<b>23.00</b>
<b>Scoglio</b> (San Marzano tomatoes, mozzarella di bufala, red scampi from Gallipoli, seasonal shellfish, squid, octopus)	<b>24.00</b>
<b>Carbo Gang</b> (white pizza, cream of carbonara, pancetta, buffalo and guanciale crumble)	<b>24.00</b>
<b>Foresta natura</b> (tomatoes San Marzano, mozzarella di bufala, ceps, truffle hams, smoked mozzarella, fresh summer black truffle)	<b>25.00</b>

The menu changes according to the arrivals and the seasons.

Everything is homemade.

\* Our stars indicate our "vegetarian" dishes.

To know the list of allergens, please ask your table responsible.





# EATALIA

Cucina • Pizzeria • Enoteca

## DOLCI - DESSERTS

*Life's short, take a dessert.*

<b>Affogato</b> (espresso with italian ice cream, gianduja and caramelized hazelnuts) <i>Dear week of stress, our story ends here.</i>	<b>9.00</b>
<b>Tiramisù</b> Ti <del>amo</del> ramisù Tomorrow I'm going on a diet, but right now I'm diabolically greedy.	<b>10.50</b>
<b>Il cornetto di gelato</b> 2 scoops of your choice (vanilla - chocolate - hazelnut - milk jam) <i>Ice cream as the Italians invented it to end with a freshness in the mouth.</i>  <i>Another seasonal fruit that the whole team loves to work with.</i>	<b>10.50</b>
<b>Gianduja chocolate cake with Espresso/salted butter caramel ice cream</b> I eat your chocolate cake, so you don't screw up your diet	<b>14.00</b>
<b>Baba Amalfi - new</b> A magnificent "homemade" Amalfi lemon Baba served with a syrup made from Limoncello and thick cream whipped with bergamot.	<b>15.00</b>
<b>Passionata - new</b> Shortbread mille feuille with bergamot and passion fruit cream, served with basil ice cream. (Go on Franky, it's good) <i>Another seasonal fruit that the whole team loves to work with.</i>	<b>15.00</b>
<b>Cheese platter</b> (for those who are not sweet: seasonal cheeses, like all our products ....)	<b>15.00</b>

The menu changes according to the arrivals and the seasons.  
Everything is homemade.

\* Our stars indicate our "vegetarian" dishes.

To know the list of allergens, please ask your table responsible.



## KID'S MENU



**BOLO JUNIOR**  
14 €

**CARBO JUNIOR**  
14 €

**POLPETTE JUNIOR**  
17 €

**PIZZA MARGHERITA  
JUNIOR**  
11 €

**PIZZA PROSCIUTO  
JUNIOR**  
13 €

Don't hesitate to ask for our other dishes in "junior"  
format for your children up to 12 years old





## CAFFE - TE

Ristretto	4.00
Espresso	4.00
Decaffeinated	4.95
Caffe lungo	4.95
Dubbel espresso	5.95
Cappucino	5.95
Caffe latte	5.95
Latte macchiato	5.95
Iced coffee (with 2 vanilla ice-cream)	9.00
Grappa coffee	13.00
Italian coffee	13.00
Irish coffee	13.00
Jamaican coffee	13.00
Espresso Martini	13.50
Negroni Coffee	13.50
Infusion (red fruits, Green, black or gingeer)	4.95
Fresh mint tea	5.50

## GRAPPA

### Grappa del Veneto (Bonollo)

Moscato Barricato	10.00
Grappa al miele (dolce)	10.00
Prosecco Barricato	12.00
Amarone Vintage	20.00

### Grappa del Piemonte (Marolo)

Nebbiolo	15.00
Barolo 12 anni	21.00
Barolo 15 anni	24.00
Barolo 20 anni	26.00
Barolo 1989	30.00
Barolo 1988	35.00

## LIQUORRE

Limoncello	7.50
Averna	7.50
Dia Maria - Coffee liquor	8.50
Fernet Branca	8.50
Limoncello d'Amalfi	9.00
Genepi di Val d'Aosta (Organic)	9.00
Vecchio Amaro del Capo	9.00
Sambuca	9.00
Amaretto Amande Honorable	9.00
(100 % natural & Belgian product)	
Amaretto Gozio	9.50





**EATALIA** was born from the meeting between two people who are passionate about Italy and its **authentic cuisine**.

Our desire is above all to share our passion and to make you discover the typical products coming from **small producers** chosen for their know-how and their culture of taste. Here, everything is "**home-made**" from fresh products imported directly from Italy.

**EATALIA** is above all a place of well-being where good mood is part of the place, in order to taste the best of what the Italian lands can offer you season after season.

Join us on

**eatalia\_wavre**

**EATALIA**

Don't hesitate to tag us on your different shares !

**eatalia\_wavre** ▾ ●

