



EATALIA

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

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.

EATALIA

LUNCH - PRANZO

ANTIPASTO - PRIMO - CAFE
27,50 €



FROM TUESDAY TILL FRIDAY

2 RUE DU PONT DU CHRIST- 1300 WAVRE

☎ 010 602 930

WEBSITE : WWW.EATALIAWAVRE.BE

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APERITIVI

Martini white / red	9.00
Sweet white wine	9.00
Bellini (fresh peach cream)	11.00
Campari and squeezed orange or soft	11.00
Prosecco Bortholomiol (rosé/white)	12.00
Whisky Puni Gold (Italian malt aged 5 years in old bourbon barrels)	12.50
Havana Espécial + soft	12.50
JB Whisky + soft	12.50
Rum Don Papa + soft	12.50
Sicilian Vodka + soft	13.00
Glenffidish + soft	13.00
Gin Malfi Pompelmo + Fever Tree	14.50
Mediterranean - new	14.50
Gin Malfi Limone + fever Tree Elderflower	14.50

COCKTAILS

Aperol Spritz (il Vero con aqua di Seltz)	11.50
Limoncello Spritz	11.50
Eatalicus	12.00
Bergamot liqueur and prosecco	
Campari Spritz tonic	12.50
Negroni classic	12.50
Red Vermouth, Campari, Gin	
Negroni Sbagliato	12.50
Vermouth rouge, Campari, Prosecco	
Frutti Rossi	13.50
Red fruit granita, vodka, violet liqueur, prosecco)	
Mojitôt ou tard - new	14.00
White rum, fresh organic strawberries, basil, cane sugar, sparkling water	
Pear it up ! - new	14.00
Pear, tea syrup, Eatalicus, vodka, lemon	
Bloody Vermouth - new	15.00
Aperol, white vermouth, lemon, marascine syrup, gin	

MOCKTAILS

Virgin Mojito	9.00
Mint, lemon, sprite, cane sugar	
Flower Splash	9.00
Elderflower, lemon, Elderflower tonic	
Positano	9.00
Pineapple, passion fruit, lemon, grenadine	
Rose Marin - new	10.00
Strawberries, blackberries, lemon juice, rosemary	

SOFTS

Aqua Panna - Still water 0,50cl	5.50
Aqua Panna - Still water 1 L	8.50
San Pellegrino - 0.50 cl	5.50
San Pellegrino - 1 L	8.50
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
Big Tom (spicy tomato juice)	4.00
Crodino Classico	5.00
Fresh orange juice	5.50
• supp. grenadine	1.50

BEERS

Jupiler 0 %	4.00
Slip (Anagram de Pils (au fût) - 25 cl	5.00
La Houppé at the barrel (33cl)	8.00
La Tre Fontane	10.00
(Italian Trappist) - 33 cl	

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I NOSTRI FAVORITI - OUR FAVORITES

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

THE WHITES THAT MAKE YOU HAPPY



Pinot Grigio | VENETO | Castello di Romeo e Giulietta

7.00

32.50

I'm in the mood for an easy, thirst-quenching little white.

Perfect with paccheri alla Genovese.

Erbaceo | PUGLIA | Colli della Murgia - **new**

8.00

40.00

Greco & Fiano, with their well-balanced floral notes of fruit trees.

Kriya | ABRUZZO | Di Carlo

8.00

40.00

Cococciola, a grape variety that was forgotten for decades, is now back in the spotlight,

offering notes of citrus and tropical fruit - a wonderful discovery!

Neroametà | CAMPANIA | Mastroberardino - **new**

10.00

50.00

A white aglianico! Very rare ... a dry, elegant wine with citrus acidity! It's a trip to Positano.

THE ROSÉ OF THE MOMENT



Chiaretto | VENETO | Monte del Frà

7.50

35.00

One of the best rosés of the last two years, awarded in numerous competitions. It's the perfect surprise for a pleasant start to spring.

THE REDS LIKE AN EVIDENCE



Lianto Primitivo | PUGLIA | Schola Sarmenti - **new**

7.50

35.00

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

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.

Salice salentino | PUGLIA | Poggio Marù

9.00

45.00

Black cherry and plum are the hallmarks of this blend of malvasia nera and negroamaro, Puglia's flagship grape variety. Unbeatable value for money!

Istrico | TOSCANA | Villa Patrizia

10.00

50.00

A slightly tannic wine with well-controlled power and notes of oak and leather. You'd think you were at a bondage party!

Montefalco | UMBRIA | Briziarelli

12.00

60.00

A full-bodied, gourmet wine that will send you straight to the outskirts of Perugia!

A first-class journey.



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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 delle Colline Sellenese ((the best Tuscan ham) - **new**

Bresaola di Black Angus (the must for beef jerky) + 5 €

Prosciutto cotto al Tartufo (oked ham with truffle

Prosciutto San Daniele e gnoccho fritto + 3 €

Plancha Bella Toscana + 7 € - **new**

(Prosciutto crudo, prosciutto cotto alle erbe, finocchiona (fennel salami), pecorino truffle 12 months)

IL BAR AI FORMAGGI

Creamy Burrata da Maldera for 2 (250 gr) with datterino & roasted eggplant with mint (the must to share) + 5 €

Parmigiano 24 mesi e olive verdi di Taranto

(24-month Parmesan and large Cerigniola green olives)

La figliata (to share with 2 or 4 people : a 500 gr

(giant burrata stuffed with stracciatella and bufala mozzarella balls) + 25 €

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

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

Treccia & pomodorini - **new**

(hand-woven mozzarella di bufala, early tomatoes and Muraglia extra-virgin olive oil)

IL BAR ALL' INSALATE

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

La zucchigiana - **new**

Asparagi, gambero e colonnata + 3 € - **new**

(large gambero rosso and asparagus rolled in colonnata bacon with parmesan cream)

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

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

Vitello Tonnato sbragliato + 4 € - **new**

(delicious slices of half-cooked, lightly smoked tuna with a mayonnaise made with meat juice)

LA FRITURA

Fritto Adriatico + 7 €

(squid, cuttlefish and small octopus)

Crochette di parmigiano al tartufo

Carciofi alla Giudia - **new**

(magnificent fried Lazio artichokes with pecorino espuma)

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



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PRIMI PIATTI - PASTA

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

Tutta la nostra pasta è fresca e fatta in casa, alcuna pasta secca che lavoriamo è della pasta di artigiano

La vera Carbonara (spaghetti, the real carbonara without cream)	23.00
Linguine alle vongole come a Sirolo (clams simply with garlic, Datterino tomatoes, peperoncino, garlic, parsley and white wine)*	26.50
Paccheri EATALIA (large pasta with fennel sausage meat, Tropea onions, all browned in our Napoletana sauce) Ritorno alla base!	29.50
Linguine Primavera e burratina * - new (linguine sautéed with the first vegetables of spring, basil and arugula pesto, roasted pumpkin seeds and organic burrata)	31.00
Ravioloni Cacio e Pepe, uovo perfetto & Holstein - new (large ravioli stuffed with pecorino and black pepper served with a perfect egg, Holstein beef rosette, pecorino espuma and a full-bodied jus that we know all about)	36.00
Spaghettoni allo scoglio - new (large spaghetti rolled in a carcass jus with parsley, datterini and garlic confit served with langoustines, tempura of gamberi rossi and nice pieces of octopus)	38.50
Tartufo Nero * (black season truffle) (linguine with fresh black truffle from our truffle hunter Massimo)*	41.00
La vera Carbonara al tartufo nero (the real carbonara with black truffle)	41.50
VEGGIE (vegetarian dish)	
Roasted leek * with Piedmont almonds, broccolini heads and cauliflower, butternut cream and smoked oil with arugula and sun-dried tomatoes	28.00
RISOTTO (Aquarello rice, the best rice in Italy)	
Risotto Primavera * (with early vegetables) - new	32.50
Risotto Primavera & salsiccia (with early vegetables and sausage) - new	37.50
Risotto al tartufo nero della stagione *	41.50

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Report 

SECONDI PIATTI - MEAT AND FISH

Serviti con verdure di stagione - served with seasonal vegetables

CARNE - MEAT

(all our meats come from biodynamic farms)

Polpette del Nonno Primavera - new	30.00
(duck and free-range poultry meatballs with morels and pecorino cheese, all in a cream of asparagus sauce, old-fashioned mustard, meat jus, green and white asparagus served with fusillone)	
Stinco di maialino come a Orti - new	38.50
(a large suckling pig rib cooked at low temperature, breaded and fried, served with creamy polenta with early vegetables and cider, thyme and sage reduced juice)	
Tagliata di fianco di manzo « Black angus »	38.50
(a fine piece of Black Angus onglet with his green pepper jus, herbs and potato frico)	
Agnello Pantellaria - new	39.50
(a fine piece of lamb cooked in a crust of pistachios, capers and olives, served rosé, lamb jus with herbs and black garlic)	

PESCE - FISH

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

Polpo grigliato	35.00
(grilled Adriatic octopus, celeriac purée and smoked juice)	
Pesce del giorno	38.50
(seasonal fish inspired by the chefs)	

TARTARE - TARTARES

Tartar di tonno rosso	32.50
(red tuna tartar "Saku" with hazelnuts and polenta fries with peas and mint)	
Tartare di manzo Eatalia - new	32.50
Tartare di granchio, scampi e anguilla affumicata al cavolfiore - new	38.50
(crab tartare, langoustines, smoked eel and crispy cauliflower served with a homemade squid ink mayonnaise: a bomb of freshness)	

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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

Margherita (tomatoes San Marzano, mozzarella)*	14.00
Prosciutto (tomatoes San Marzano, mozzarella, ham)	17.50
Napoletana (tomatoes San Marzano, mozzarella, capers & anchovy)*	17.50
4 stagioni (tomatoes San Marzano, mozzarella, ham, mushrooms, artichokes, olives)	20.00
Calzone (tomatoes San Marzano, mozzarella, sundried tomatoes ham, mushrooms)	20.00
Puissance 4 (4 cheese: gorgonzola, fontina, taleggio et parmesan)*	20.00

LE AUTENTICHE – THE AUTHENTICS

La Caprese (tomatoes San Marzano, fresh cherry tomatoes, mozzarella di bufala and fresh basil pesto)*	20.50
Veggie Foody (tomatoes San Marzano, mozzarella di bufala, grilled season vegetables, arugula)*	21.50
La mia Burrata (ham, mushrooms, whole burrata, arugula)	21.50
Salsiccia (tomatoes San Marzano, spianata, fresh sausages, mozzarella de bufala, half sundried tomatoes, red onions)	22.00
Spicy Shot (tomatoes San Marzano, mozzarella di bufala, spianata, ricotta, chili pepper, red onions)	22.00
Eatalia (tomatoes San Marzano, half sundried cherry tomatoes, mozzarella di bufala, ham San Daniele 24 months & parmesan, arugula)	22.00
Porno Veggie (white pizza with zucchini cream and pesto, fried zucchini & eggplant, cherry tomatoes with potato chips and arugula) * - new	23.00
Buffala Bill (San Marzano tomatoes, buffalo, burratina, buffalo cream and basil)	23.00
Scoglio (San Marzano tomatoes, mozzarella di bufala, red scampi from Gallipoli, seasonal shellfish, squid, octopus)	23.50
Carbo Gang (white pizza, cream of carbonara, pancetta, buffalo and guanciale crumble)	23.50
Andouille toi même (white pizza, cream of squash, buffalo, nduja, basil, parmesan tuile)	23.50
Foresta natura (tomatoes San Marzano, mozzarella di bufala, ceps, truffle hams, smoked mozzarella, fresh winter black truffle "Melanosporum")	24.50

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DOLCI - DESSERTS

Life's short, take a dessert.

Affogato (espresso with italian ice cream, gianduja and caramelized hazelnuts) <i>Dear week of stress, our story ends here.</i>	9.00
Tiramisù Ti amo ramisù	10.00
Il cornetto di gelato 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>	10.00
Affogato sbagliato <i>Our famous affogato with a big drop of Frangelico, a magnificent hazelnut liqueur</i>	11.00
Ma douce poire - new rtlet with homemade frangipane, candied pear, raw pear, almond milk and sweet almond ice cream. <i>The seasonal fruit that the whole team loves to work with.</i>	13.00
Gianduja chocolate cake with Espresso/salted butter caramel ice cream I eat your chocolate cake, so you don't screw up your diet	13.00
Ferrero Sbagliato The famous Rocher revisited by our squadra with a "home made" praslin in a delicious cabbage and a little surprise inside. To taste without moderation. <i>Tomorrow I'm going on a diet but right now I'm diabolically greedy</i>	13.00
Canollo Canollo - new A Sicilian canolo filled with a bergamot chocolate mousse served with mandarinette and spiced mandarin coulis, topped with Max's secret mandarin ice cream.	13.00
Assiette de fromages (for those who are not sweet: seasonal cheeses, like all our products)	14.50

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KID'S MENU



BOLO JUNIOR
13 €

CARBO JUNIOR
13 €

POLPETTE JUNIOR
16 €

**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	3.50
Espresso	3.50
Decaffeinated	4.50
Caffe lungo	4.50
Dubbel espresso	5.50
Cappucino	5.50
Caffe latte	5.50
Iced coffee	5.50
Latte macchiato	5.50
Grappa coffee	12.00
Italian coffee	12.00
Irish coffee	12.00
Jamaican coffee	12.00
Espresso Martini	12.50

Fresh mint tea	4.50
Infusion (red fruits, Green, black or ginger)	4.50

LIQUORRE

Limoncello	6.00
Averna	7.50
Limoncello Verdello di Bonollo	7.50
Limoncello d'Amalfi	9.00
Liquore Amaro di Bonollo	8.00
Fernet Branca	8.50
Genepi di Val d'Aosta (Organic)	9.00
Vecchio Amaro del Capo	9.00
Sambuca	9.00
Amaretto Amande Honorable	9.00
<i>(100 % natural & Belgian product)</i>	
Amaretto Gozio	9.50
Amaro del Consiglio (Nardini)	10.00

GRAPPA

Grappa bianca Maschio	7.00
Grappa di Prosecco Bonollo (2 anni)	8.00
Grappa au miel de tilleul Bonollo (dolce)	9.00
Grappa Black Bonollo	10.00
Grappa Invecchiata del Trentino (3 anni)	14.00
Grappa di Brunello Bianca	15.00
Grappa d'Amarone Riserva Vintage (6 anni)	19.00
Grappa di Barolo (12 anni - Marolo)	20.00
Grappa Riserva Cuvée Bonollo (7 anni)	22.50
Grappa Tête de Cuvée Brent (8 anni)	25.00





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 !

