



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, Monday &
Wednesday lunch time**

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

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APERITIVI & SPRITZ

Prosecco Bortholomiol (white or rosé)	12.00
Martini white or red	9.00
Sweet white wine	9.00
Campari*	10.00
Bellini (fresh peach cream)	11.00
Aperol Spritz	11.50
Limoncello Spritz	11.50
Rosmarino Spritz - new	11.50
Eatalicus	12.00
Bergamot liqueur and prosecco	

ALCOOL & GIN

JB Whisky*	11.00
Havana Espécial*	11.00
Whisky Puni Gold* (Italian malt aged 5 years in old bourbon barrels)	11.50
Rum Don Papa*	12.50
Vodka Sicilienne*	12.50
Glenffidish*	12.50
Gin Mare Capri* - new	13.00
Gin Eatalia* (infused with rosemary)- new	13.00
(*)+ additional soft (tonic, coca-cola, soda or orange juice)	2.00

COCKTAILS

Negroni classic	12.50
Red Vermouth, Campari, Gin	
Negroni Sfumato - new	12.50
Vermouth rosso, Campari, Gin al rosmarino e rosmarino affumicato	
Mojitoto Amalfi	14.00
White rum, mint, basil, cane sugar, Amalfi lemon, sparkling water	
Frutti Rossi	14.00
Red fruit granita, vodka, violet liqueur, prosecco	
Milano Mule - new	14.00
Grappa, birra allo zenzero, limone verde e vermouth	

MOCKTAILS

Virgin Mojito	9.00
Mint, lemon, sprite, cane sugar	
Positano	9.00
Pineapple, passion fruit, lemon, grenadine	
Basilico e limone - new	10.00
Fresh lemon, tonic water, basil syrup and fresh basil	

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
Iceatalia (homemade Ictea) - new	5.50
Fresh Orange Juice	6.00
Kombucha Forest Infusion Birch	6.00
Kombucha Forest Infusion Blueberry	1.50

+ additional grenadine

BIRRE

Jupiler 0 %	4.50
The Moretti (bottle 33 cl)	5.50
La Super Fresca (at the barrel) - 33 cl	6.50
"Made in Italia"	
La Houppe (at the barrel) - 33 cl	8.00
Azzurra Triple (bottle 33 cl) - "Made in Italia"	8.00



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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



Grillo | SICILIA | Canapi

7.50 35.00

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

ZIN Bianco | PUGLIA | Pasqua

8.00 40.00

A blend of Fiano and Chardonnay that takes us first class to the Trulli of Alberobello.

Vermentino | SARDIGNA | Prendas

8.50 44.00

A salty, mineral Vermentino that heralds Indian summer.

Custoza Superiore | VENETO | Monte del Frà

9.00 48.00

Peach and pear on a mineral palate with a citrus finish. A real treat.

SUMMER ROSÉS WINE

ZIN Rosato | PUGLIA | Pasqua

8.00 40.00

Rosé to end the summer on a high note: taut as a string with an opulent and languid finish. You'll never tire of it!

THE REDS LIKE AN EVIDENCE



RBardonilo Rosso | VENETO | Monte del Frà - **new**

8.00 40.00

A wine to be enjoyed slightly chilled, transporting you to Veneto by gondola. An ode to unwinding.

Caviro | PUGLIA | Aprimondo - **new**

8.00 40.00

A balanced appassimento, bouquet of red fruits, light tannins and acidity of sour cherry finish. Our favorite of the fortnight.

8.00 40.00

Nivura | CALABRIA | Vallano - **new**

An intense wine with notes of blackberries and figs. One-way ticket to Reggio di Calabria.

Nadir | SICILIA | Tenuta Rapitala

10.00 55.00

A Syrah planted at an altitude of 300 meters on the slopes of Mount Etna that packs a punch!

Rich and powerful at the same time. Ideal with mushrooms!

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The Essentials

ANTIPASTI

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

Some antipasti are available as a main course for a supplement of €7.

Prosciutto crudo di Parma 24 mois

Prosciutto cotto al Tartufo (truffle ham)

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

(with pears, zucchini, and basil)

Parmigiano 24 mesi e olive verdi Cerrignola*

Vitello Tonnato Harry's bar + 4 €

Fritto Adriatico + 7 €

(mixed grilled vegetables of the day*)

Classic foccacia*

PRIMI PIATTI

(**GLUTEN-FREE** pasta on request)

La Vera Carbonara 24.50

(spaghetti, the real carbonara without cream)

Linguine alle vongole Vallecrocchia 29.50

(Linguine with squid ink and wild clams simply cooked with garlic, chili pepper, parsley, fresh tomatoes, herbs, and white wine)*

Paccheri EATALIA 32.00

(large pasta with fennel sausage meat, Tropea onions, all browned in our Napoletana sauce)

Risotto with chanterelles and 39.50

wild mushrooms*

Seasonal Linguine Tartufo Nero, 44.00

generously grated*

SECONDI PIATTI

Polpette della Nonna 31.50

(veal meatballs, Parmesan cheese, fresh tomatoes with paccheri pasta and caciocotta cheese)

Swordfish Tartare 36.50

(magnificent swordfish tartare with artichoke and candied lemon tartare, spring onions, chili pepper mayonnaise, and roasted hazelnuts))

Polpo e Borletti - **new** 37.00

(Adriatic octopus confit, grilled and served on a smooth and creamy purée of Borlotti beans and seasonal vegetables with its full-bodied jus)

Maialino e castagna - **new** 39.50

(a beautiful cut of Abruzzo black pork in a Piedmont chestnut crust, served with vegetable mille-feuille and a full-bodied meat jus)

DOLCE

Affogato 9.00

Tiramisù 10.50

Il cornetto di gelato 10.50

Chocolate cake with salted 14.00

butter caramel ice cream

Tutto è fatto in casa. E basta

For the list of allergens, please ask your chef de rang

* vegetarian dish

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Suggestions of the moment

ANTIPASTI

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

Some antipasti are available as a main course for a supplement of €7.

Crochette di parmigiano & tartufo

(3 truffle parmesan croquettes)

Plancha Bella Emilia + 12,5€ - **new**

(Gold Medal Mortadella, 24-month Parma ham, 24-month Parmesan cheese, Langhirano salami, and crescentine)

Arancini

(rice dumpling stuffed with al ragù and mozzarella, a Sicilian specialty)

Burratina Bomba + 3 €

(delicious fried burratina cheese served on a San Marzano tomato coulis)

Smoked swordfish carpaccio + 3 € - **new**

(smoked swordfish, Piedmont hazelnuts, and sour cream)

PRIMI PIATTI

(GLUTEN-FREE pasta on request)

Pappardelle alla Norma &

Porchetta

(Homemade papardelle with fried eggplant, Napoletana sauce, and thin slices of wood-fired smoked porchetta)

Tagliatelle with chanterelle

mushrooms

(Homemade tagliatelle with wild chanterelle mushrooms, garlic, parsley, white wine, smoked stracciatella cheese, and mushroom hazelnut powder)

La vera Carbonara al tartufo nero

(true carbonara with seasonal black truffle)

30.00

38.00

41.50

SECONDI PIATTI

Stinco d'agnello

(beautiful slow-cooked lamb shank, pan-fried wild mushrooms, truffle croquette, and rich gravy)

Terre & Mare - **new**

(sole and scallop cake with truffles, potato tartine with a full-bodied emulsion)

39.00

42.00

DOLCE

Millefoglie di pere e gorgonzola - 14.00 - **new**

Spiced pear mille-feuille with honey and gorgonzola ice cream

Tutto è fatto in casa. E basta.

For the list of allergens, please ask your chef de rang.

Our suggestions change +/- every 20 days



EATALIA

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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)*	14.50
Prosciutto (tomatoes San Marzano, mozzarella, ham)	18.50
Napoletana* (tomatoes San Marzano, mozzarella, capers & anchovy)	18.50
4 stagioni (tomatoes San Marzano, mozzarella, ham, mushrooms, artichokes, olives)	21.00
Calzone (tomatoes San Marzano, mozzarella, sundried tomatoes ham, mushrooms)	21.00
Puissance 4* (4 cheese: gorgonzola, fontina, taleggio et parmesan)	21.00

LE AUTENTICHE - THE AUTHENTICS

La Caprese* (tomatoes San Marzano, fresh cherry tomatoes, mozzarella di bufala and fresh basil pesto)	22.00
La mia Burrata (ham, mushrooms, whole burrata, arugula)	22.50
Swing my Veggie* (San Marzano tomatoes, buffalo mozzarella, eggplant, zucchini, yellow peppers, datterino tomatoes, fresh basil) - new	23.00
Salsiccia (tomatoes San Marzano, spianata, fresh sausages, mozzarella di bufala, half sundried tomatoes, red onions)	23.00
Spicy Shot (tomatoes San Marzano, mozzarella di bufala, spianata, ricotta, chili pepper, red onions)	23.00
Eatalia (tomatoes San Marzano, half sundried cherry tomatoes, mozzarella di bufala, ham San Daniele 24 months & parmesan, arugula)	23.00
Hakuna Patata (white pizza, buffalo mozzarella, fontina cheese, sautéed potatoes, homemade chips, and South Tyrolean speck) - new	24.00
Mia Mortadella (white pizza, buffalo mozzarella, basil and pistachio pesto cream, gold medal mortadella, and roasted pistachios) - new	25.00
Foresta natura (tomatoes San Marzano, mozzarella di bufala, ceps, truffle hams, smoked mozzarella, fresh summer black truffle)	25.00

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.



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

LUNCH - PRANZO

ANTIPASTO - PRIMO - CAFE
28,00 €



ON TUESDAY, THURSDAY & FRIDAY

2 RUE DU PONT DU CHRIST- 1300 WAVRE

☎ 010 602 930

WEBSITE : WWW.EATALIAWAVRE.BE



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

TAKE AWAY ONLY

SALUMI

per 100 g portion

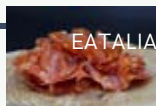
Spianata **7,50€**
spicy Calabrian cold cuts

Capocollo napoletano **8,50€**
the best part of the pig rolled in peppers and cured for 24 months

Mortadella di bologna **8,50€**
Gold Medal

Prosciutto Crudo **9,00€**
the best Parma ham

Prosciutto cotto al tartufo **9,50€**
cooked ham with black truffle



FORMAGGI E OLIVE

Parmesan Reggiano **7,50€**
30 months 100 gr

Burrata 100 gr **6,00€**

Burrata 250 gr **7,50€**

Olive Cerignola 100 gr **7,50€**



OLIO

Muraglia Extra Virgin Olive Oil **50€**
500 ml
one of Puglia's finest olive oils



VINI

-40 %

A choice of over 70 Italian wine selections available via our wine list - 40% off the take-away price of the wine list



"Order during your visit, and your order will be ready at the end of your meal!"



GROUP MENU AS FROM 10 PEOPLE

EATALIA WAVRE

Dear customer,

We are delighted to offer you our specially designed menus for groups of 10 or more.

Enjoy an exceptional culinary experience with your friends, family or colleagues.

Our Menu Offers

We offer two menus to satisfy your taste buds (menus available on our website www.eataliawavre.be)

- **55 € menu (starter - main course - dessert)**
A choice of carefully prepared dishes for a memorable gastronomic experience.
- **65 € menu (starter - main course - dessert)**
A selection of refined dishes for discerning gourmets.

Note: Prices exclude drinks.

Drinks package

To accompany your meal, we offer two beverage packages:

- **Package at €22.50**
Includes a selection of wines, beers and soft drinks.
- **Package at €32.50**
A premium range of wines, beers and soft drinks for a complete experience.

Reservation

To confirm your reservation, please send us your request by e-mail to the following address:
eataliawavre@gmail.com

We thank you for choosing us for your event and look forward to welcoming you soon.

Squadra Eatalia



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 !

