



# TERRAZZA EAT ALY

Daily from  
5pm to 7pm

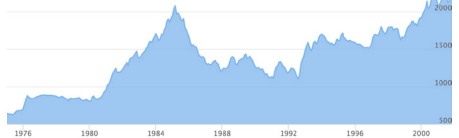
Italian bar food culture, a vibrant tapestry of flavors and conviviality, is a testament to the country's rich culinary heritage. From bustling piazzas to quaint trattorias, bars across Italy offer an enticing array of small bites known as "aperitivo." This beloved tradition invites friends and strangers alike to gather, unwind, and indulge in a feast for the senses. At the heart of Italian bar food culture lies the concept of "Chicchetti" – tantalizing snacks designed to complement the array of classic beverages. From delicate bruschetta topped with sun-ripened tomatoes to crispy frittura di calamari, each bite is a celebration of local ingredients and regional specialties. But it's not just about the food – it's about the experience. As the sun sets and the day winds down, bars come alive with the sounds of clinking glasses and animated conversation. Italian bar food culture is more than just a meal – it's a way of living.

## APERITIVO ALL'ITALIANA

### THE ITALIAN LIRA: A TALE OF TRADITION AND TRANSITION

The lira was the currency of Italy between 1861 and 2002. It was introduced by the Napoleonic Kingdom of Italy in 1807 at par with the French franc, and was subsequently adopted by the different states that would eventually form the Kingdom of Italy in 1861. In the heart of Italy's history, the Italian lira emerged during the Risorgimento, symbolizing unity and pride. For over a century, it weathered wars and economic shifts, becoming ingrained in Italian culture. But with the rise of the euro and European integration, the lira faded into memory in 2002, after over 130 years of circulation. Despite its farewell, the lira remains a cherished symbol of Italy's past, evoking nostalgia and representing the country's enduring spirit.

### U.S. DOLLAR / ITALIAN LIRA HISTORICAL REFERENCE RATES



#### ZUCCHINE FRITTE | 500€ 🍌

##### FRIED ZUCCHINI

Fried baby marrow served with mustard mayonnaise

#### PATATA CROCCANTE | 500€ 🍌

##### FRIED POTATO

Double fried agria potato, capers and mustard mayo

#### BRUSCHETTA AL POMODORO | 500€ 🍌

##### CLASSIC ITALIAN BRUSCHETTA

Toasted bread topped with diced plum tomato basil

#### CROSTINO DI PATÈ DI POLLO | 500€ 🍌

##### CHICKEN LIVER PATÈ CROSTINO

Toasted bricche topped with chicken liver pate and caramelized onion

#### FOCACCIA FORNARINA AGLIO, OLIO E ROSMARINO | 500€ 🍌

##### GARLIC AND ROSEMARY FLATBREAD

Our signature rosemary and roasted garlic fornarina focaccia with extra virgin olive oil

#### PEPERONI RIPIENI | 500€ 🍌 🍌 🍌

##### STUFFED ROASTED CAPSICUM

Roasted capsicum stuffed with ricotta cheese served with a salad of fresh frisee, walnut and figs

#### BRUSCHETTA DI RICOTTA E FICHI | 500€ 🍌

##### FIGS AND RICOTTA CHEESE BRUSCHETTA

Toasted bread topped with whipped ricotta cheese, figs, beef salami and honey

#### PANZANELLA TOSCANA | 500€ 🍌 🍌

##### TOMATO TUSCAN SALAD

Tuscan pansANELLA salad made with datterino tomato, cucumber chunks, Pickled red onion, rustic bread and fresh basil

#### INDIVIA ROSSA, PERE, GORGONZOLA | 500€ 🍌 🍌 🍌

##### ENDIVE SALAD

Red endive salad, gorgonzola cheese, compressed pear,

hazelnut-shalots dressing

🍌 GLUTEN FREE 🌿 VEGETARIAN 🥬 VEGAN 🥛 DAIRY 🐟 SHELLFISH 🥚 EGG 🚫 LACTOSE FREE  
Please inform the Management or a member of the staff of any allergies or dietary requirements before ordering.

## EAT ALY Cheese Platter Meant to be shared with those you love ... or not.

### MIXED PLATTER

SMALL 45 | LARGE 65



### APEROL SPRITZ

The Spritz cocktail has origins dating back to the Austrian dominion in Lombardy-Veneto between the late 18th and early 19th centuries. Initially, Habsburg soldiers found Venetian wines too strong for their palates and decided to dilute them with carbonated water, a practice considered sacrilegious by true wine lovers. This cocktail gets its name from the German verb "spritzen," meaning "to sprinkle." It originally consisted of white wine and carbonated water, following the Austro-Hungarian model. In some regions of Friuli Venezia Giulia, this is still the traditional Spritz. The cocktail evolved in the early 1900s with the introduction of siphons for Seltzer water as an alternative to sparkling water. However, the modern Spritz as we know it today developed in the 1920s when it was mixed with a touch of bitter. Aperol contributed to the development of the drink after its creation in 1939 and it is globally recognized as the main ingredient of the drink, as confirmed by International Bartender Association

#### APEROL SPRITZ | 500€

A refreshing classic consisting of Aperol, prosecco, and a splash of soda water, garnished with an orange slice, known for its vibrant orange hue and bitter-sweet flavor profile.

#### NEGRONI | 500€

The Negroni is a timeless Italian cocktail made with equal parts of gin, sweet vermouth, and Campari, resulting in a perfectly balanced blend of herbal, bitter, and sweet flavors.

#### NEGRONI SBAGLIATO | 500€

The Negroni Sbagliato, meaning "arrogant" in Italian, is a delightful variation of the classic Negroni cocktail, substituting gin with prosecco, resulting in a lighter and effervescent twist on the original, yet still maintaining the delightful bitter-sweet balance.

#### CAMPARI ESTATE | 500€

Tropical and invigorating Campari Estate marries the bitter notes of Campari with the fruitiness of pineapple, zesty lime juice, and fragrant mint leaves, for a vibrant and refreshing libation perfect for sipping on a sunny afternoon.

#### DOLCE FAR NIENTE | 500€

A refreshing twist on the classic Negroni Sbagliato, with vibrant kumquat adding a burst of citrus freshness to elevate your sip.

#### FERRAGOSTO | 500€

A lively blend of Tito's Vodka, the bold herbal kick of Fernet Branca, sweet pineapple oleo saccharum, fresh lemon juice, smooth coconut water, and a splash of fermented tepache. Ferragosto offers a perfect harmony of bright citrus, rich herbal notes, and tropical refreshment.

#### DONNA | 500€

A bold and daring fusion of vibrant passion fruit, smoky mezcal, and a subtle touch of mild chili, creating a refreshingly complex cocktail experience. Each sip strikes the perfect balance between bright tropical sweetness, smoky depth, and a gentle hint of heat, offering a journey of flavours that are as fiery as they are smooth, leaving a lasting impression on your palate.



### APERITIVO

3 ITEMS - AED 85

6 ITEMS - AED 160

TERRAZZA

# EAT ALY

Fridays  
from 7pm to 10pm  
Saturdays  
from 1pm to 4pm



In a city where culinary experiences vie for attention, a new contender emerges, promising a brunch affair unlike any other. Against the breathtaking backdrop of Ain Dubai, diners are invited to indulge in a symphony of flavors and vistas that elevate the senses to new heights. Immerse yourself in the enchanting melodies of our roaming percussionist and soulful singer, adding an extra layer of magic to your dining experience. Indulge in premium cocktails, free-flowing prosecco, and a delectable array of dishes every Fridays from 7pm to 10pm & Saturday from 1 PM to 4 PM.

## BRUNCH ALL'ITALIANA

### STARTERS TO SHARE

**FOCACCIA FORNARINA AGLIO, OLIO E ROSMARINO** 🌿

**GARLIC AND ROSEMARY FLATBREAD**  
Our signature rosemary and roasted garlic foccinarina focaccia with extra virgin olive oil

**BRESAOLA E RUCOLA** 🌿

**BEEF BRESAOLA WITH ROCKET LEAVES**  
Beef Bresaola carpaccio served with artichoke, rocket salad and Grana padano shaving

**BURRATA E DATTERINO** 🍷

**BURRATA AND DATTERINO**  
Burrata served with datterino tomato and leccino olives

**FRITTURA DI CALAMARI** 🍷

**FRIED SQUID**  
Deep fried baby squid served with herb-lemon mayonnaise

### MAIN TO CHOOSE

**PARMIGIANA DI MELANZANE** 🌿

**BAKED EGGPLANT WITH TOMATO AND MOZZARELLA**  
A classic Italian dish with eggplant, Grana Padano and fresh mozzarella, baked with tomato sauce and fresh basil

**MEZZE MANICHE AI FRUTTI DI MARE** 🍷

**MEZZE MANICHE WITH SEAFOOD SAUCE**  
Mezze maniche pasta With Mixed Seafood Sauce And Yellow cherry tomato

**MEDAGLIONE DI POLLO, PORRI E PORCINI** 🍷

**CHICKEN WITH MUSHROOM**  
Stuffed chicken medallions over Leeks Fondant and confit Porcini Mushroom sauce

### DESSERTS TO SHARE

**IL TIRAMISU** 🍰

**Classic Italian dessert with lady finger, coffee and mascarpone**

**SEMIFREDDO DI MANGO E LAMPONI** 🍰

**Mango and Raspberry Semifreddo, Mascarpone - Dark Chocolate Sponge**

**MOUSSE AL CIOCCOLATO E ARANCIO** 🍰

**Dark chocolate mousse, orange jam, variegato sauce**

*Tiramisu means "Pick me up". One bite is all it takes to fall in love with this delectable dessert.*



15 SEATERS FREE \*VEGETARIAN \*VEGAN BOUQUÉ \*WHEELCHAIR \*EAT PLACATES FREE  
Please inform the Management or a member of the staff of any allergies or dietary requirements before ordering.



### RICERCATO

In the heart of 1919 Florence, amidst the post-war reconstruction, a bustling bartender named Fucio Scarselli found himself challenged by a regular patron, Count Camillo Negroni. Tired of the usual Americano, the Count sought something stronger, urging Scarselli to create a unique concoction.

Drawing from his creativity, Scarselli replaced the soda water in the Americano with gin and added an orange twist for flair.

Presenting the vibrant crimson cocktail to the Count, Scarselli named it after his esteemed patron: the Negroni.

Word of this bold new drink quickly spread beyond Florence, captivating the palates of cocktail enthusiasts worldwide.



### APEROL SPRITZ

A refreshing classic consisting of Aperol, prosecco, and a splash of soda water, garnished with an orange slice, known for its vibrant orange hue and bittersweet flavor profile.

### NEGRONI

The Negroni is a timeless Italian cocktail made with equal parts of gin, sweet vermouth, and Campari, resulting in a perfectly balanced blend of herbal, bitter, and sweet flavors.

### NEGRONI SBAGLIATO

The Negroni Sbagliato, meaning "wrong" in Italian, is a delightful variation of the classic Negroni cocktail, substituting gin with prosecco, resulting in a lighter and effervescent twist on the original, yet still maintaining the delightful bitter-sweet balance.

### CAMPARI ESTATE

Tropical and invigorating Campari Estate marries the bitter-sweet notes of Campari with the juicy sweetness of pineapple, zesty lime juice, and fragrant mint leaves, for a vibrant and refreshing libation perfect for sipping on a sunny afternoon.

### DOLCE FAR NIENTE

Kumquat washed Campari, Rosso Vermouth and Prosecco Kumquat washed Campari, Rosso Vermouth and Prosecco Kumquat washed Campari, Rosso Vermouth and Prosecco Kumquat washed Campari, Rosso Vermouth and Prosecco

### FERRAGOSTO

A lively blend of Tito's Vodka, the bold herbal kick of Fernet Branca, sweet pineapple oil saccharum, fresh lemon juice, smooth coconut water, and a splash of fermented tepache. Ferragosto offers a perfect harmony of bright citrus, rich herbal notes, and tropical refreshment.

### DONNA

A bold and daring fusion of vibrant passion fruit, smoky mezcal, and a subtle touch of mild chili, creating a refreshingly complex cocktail experience. Each sip strikes the perfect balance between bright tropical sweetness, smoky depth, and a gentle hint of heat, offering a journey of flavours that are as fiery as they are smooth, leaving a lasting impression on your palate.

### SENTITO PINOT GRIGIO

Light, fruity and easy to drink

### THE TWISTED WINE

Medium bodied, refresh and savory

### BIRRA MORETTI

A classic Italian lager renowned for its balanced combination of malt sweetness and hop bitterness

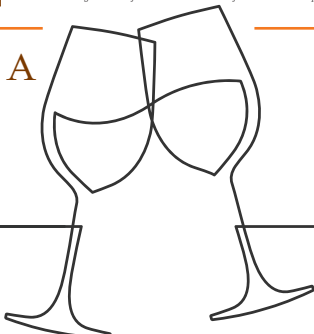
## BRUNCH ALL'ITALIANA

Italians did not invent the brunch... but we do know how to perfect it the Eatalian way!

Brunch All'italiana – the true all-Italian brunch provides comfort Italian food, iconic beverages and scenery like no other, all for just AED195 with soft drinks, and AED235 inclusive of house beverages.

SOFT | AED 195

CLASSICO | AED 235



TERRAZZA

# EAT ITALY

Wednesdays  
from 7pm to 10pm



Terrazza Eataly is making waves with its Ladies Night event, taking place every Tuesday from 7pm to 10pm where ladies can indulge in an evening of socializing against the backdrop of the iconic Ain Dubai. With a cozy and inviting atmosphere, Seniors are treated to an unlimited selection of carefully crafted beverages, ensuring a taste sensation for every palate, whilst immersing to the pulsating soundscape provided by Karaka music, setting the stage for an evening of energetic beats and vibrant ambience.

## BELLEZZA ITALIANA

### EATALIAN GIRL VANISHES FROM FAMOUS LADIES' NIGHT!

Dubai's vibrant nightlife took a somber turn when Francesca Rossi, a 25-year-old Italian national, disappeared without a trace from one of the city's most celebrated ladies' nights. The incident unfolded at the renowned Terrazza Eataly, a hotspot known for its dazzling atmosphere and free-flowing cocktails exclusively for the ladies. Francesca, described as vivacious and full of life by friends, was last seen mingling with fellow revelers and sipping on a signature Aperol Spritz. Witnesses recall her laughter filling the air as she danced to the beats of DJ Andrew, her presence adding to the already electrifying ambience of the evening. However, the night took an unexpected turn when Francesca failed to rendezvous with her friends at the end of the festivities. Concern quickly turned to panic as her friends searched the venue high and low, only to find no sign of her. As the investigation continues, the city holds its breath, hoping for Francesca's safe return to Terrazza Eataly.



- ZUCCHINE FRITTE** 🍷  
FRIED ZUCCHINI  
Fried baby marrow served with mustard mayonnaise
  - PATATA CROCCANTE** 🍷  
FRIED POTATO  
Double fried agria potato, capers and mustard mayo
  - BRUSCHETTA AL POMODORO** 🍷  
CLASSIC ITALIAN BRUSCHETTA  
Toasted bread topped with diced plum tomato basil
  - CROSTINO DI PATÉ DI POLLO** 🍷  
CHICKEN LIVER PATÉ CROSTINO  
Toasted bruschetta topped with chicken liver pate and caramelized onion
  - FOGACCIA FORNARINA AGLIO, OLIO E ROSMARINO** 🍷  
GARLIC AND ROSEMARY FLATBREAD  
Our signature rosemary and roasted garlic fornarina focaccia with extra virgin olive oil
  - PEPERONI RIPIENI** 🍷 🍷 🍷  
STUFFED ROASTED CAPSICUM  
Roasted capsicum stuffed with ricotta cheese served with a salad of fresh frites, walnut and figs
  - BRUSCHETTA DI RICOTTA E FICHI** 🍷  
FIGS AND RICOTTA CHEESE BRUSCHETTA  
Toasted bread topped with whipped ricotta cheese, figs, beef salami and honey
  - PANZANELLA TOSCANA** 🍷 🍷  
TOMATO TUSCAN SALAD  
Tuscan panzanella salad made with datterino tomato, cucumber chunks, packed red onion, rustic bread and fresh basil
  - INDIVIA ROSSA, PERE, GORGONZOLA** 🍷 🍷 🍷  
ENDIVE SALAD  
Red endive salad, gorgonzola cheese, compressed pear, hazelnut-shallot dressing
- 🍷 GLUTEN FREE 🍷 VEGETARIAN 🍷 VEGAN FRIENDLY 🍷 SHELLFISH 🍷 EGGS 🍷 LACTOSE FREE  
Please inform the Management in a number of the staff of any allergies or dietary requirements before ordering.

#### IF FOUND, PLEASE INFORM RESERVATION TEAM AT

- +971 55 224 4391
- RESERVATIONS@CELEBRATINGMOMENTS.COM
- WWW.EATALYATTHEBEACHDUBAI.COM
- DM @EATALYATTHEBEACHDUBAI ON INSTAGRAM



Andrew Karaka Resident DJ at Terrazza

Karaka, affectionately known as "Karaka Music," boasts a 14-year career as a music director. With an eclectic blend of afro house, disco house, melodic techno, and more, Karaka's playlists offer a vibrant compilation of sound. So, tune in, and let Andrew's musical weaves its magic, for in the world of sound, there are no limits to the possibilities that await. Dive into the QR code for a curated journey across genres, from pulsating beats to soul-stirring melodies.

Scan to discover more Music on SoundCloud



### AFTER INTENSIVE INTERROGATIONS, AUTHORITIES DISCOVERED THAT BELOW WERE FRANCESCA'S PREFERENCES

- APEROL SPRITZ**  
A refreshing classic consisting of Aperol, prosecco, and a splash of soda water, garnished with an orange slice, known for its vibrant orange hue and bittersweet flavor profile.
- NEGRONI**  
The Negroni is a timeless Italian cocktail made with equal parts of gin, sweet vermouth, and Campari, resulting in a perfectly balanced blend of herbal, bitter, and sweet flavors.
- NEGRONI SBAGLIATO**  
The Negroni Sbagliato, meaning "wrong" in Italian, is a delightful variation of the classic Negroni cocktail, substituting gin with prosecco, resulting in a lighter and effervescent twist on the original, yet still maintaining the delightful bitter-sweet balance.
- CAMPARI ESTATE**  
Tropical and invigorating Campari Estate marries the bitter-sweet notes of Campari with the juicy sweetness of pineapple, zesty lime juice, and fragrant mint leaves, for a vibrant and refreshing libation perfect for sipping on a sunny afternoon.

- DOLCE FAR NIENTE**  
A refreshing twist on the classic Negroni Sbagliato, with vibrant kumquat adding a burst of citrus freshness to elevate your sip.
- FERRAGOSTO**  
A lively blend of Tito's Vodka, the bold herbal kick of Fernet Branca, sweet pineapple aloe saccharum, fresh lemon juice, smooth coconut water, and a splash of fermented tepache. Ferragosto offers a perfect harmony of bright citrus, rich herbal notes, and tropical refreshment.
- DONNA**  
A bold and daring fusion of vibrant passion fruit, smoky mezcal, and a subtle touch of mild chili, creating a refreshingly complex cocktail experience. Each sip strikes the perfect balance between bright tropical sweetness, smoky depth, and a gentle hint of heat.
- SENTITO PINOT GRIGIO**  
Light fruity and easy to drink

- THE TWISTED WINE**  
Medium bodied, refresh and savoury
- BELLINI**  
The classic Peach Bellini delights with a harmonious blend of velvety peach sweetness and the crisp effervescence of Prosecco
- The Bellini was invented sometime between 1934 and 1948 by Giuseppe Cipriani, founder of Harry's Bar in Venice, Italy. He named the drink the Bellini because its unique pink color reminded him of the toga of a saint in a painting by 15th-century Venetian artist Giovanni Bellini, and it quickly became a favourite among the cafe society of the time.



Unlimited Drinks AED 95  
Add any 2 Antipasti for AED 50



TERRAZZA

# EAT ALY

Daily from 4pm to 1am  
Operating hours

Eataly landed in the Middle East in 2013 with the aim of introducing the culture of good food and high quality Italian gastronomy to those living in the region. The first stop was in 2013 with the opening of a store in Dubai Mall: 2.000 square meters to eat, shop and learn about high quality Italian foods and beverages. In March 2016 Eataly opened its second establishment in the United Arab Emirates, this time in the prestigious Dubai Festival City Mall, in a beautiful location on the first floor overlooking the Water Promenade. We have chosen our new home in Dubai to be The Pavilion at The Beach. Stretched across two floors, the 250-cover Eataly at The Beach will boast an open bar serving an extensive menu including: antipasti, pasta, pizza, dolci and crudi di mare e ostriche as well as an eclectic mix of beverages carefully crafted by in-house mixologists to accompany the customary Italian fare comprising of Eataly's signature dishes. In addition to a dedicated cheese room with a wide selection of Italian cheeses and cold cuts, outdoor terraces on both floors will provide seaside vistas overlooking the Arabian Gulf and Ain Dubai, the world's tallest panoramic wheel and Dubai's newest iconic tourism destination – making the sophisticated restaurant an ideal location for private or corporate events. Our marketplace, restaurants, bars, eateries and cooking school are housed in one building, covering a total surface area of 8.000 square feet, offering a full Eataly experience; a new destination in Dubai where customers can eat, shop and learn about Italian food and gastronomy!



## LOCALE IMMOBILIARE

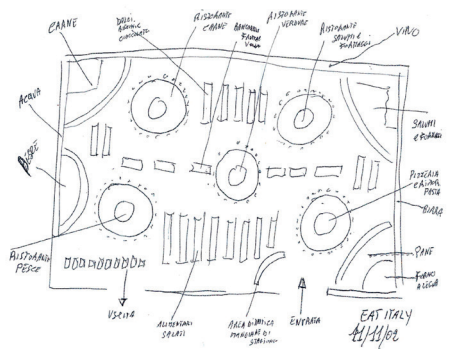
### WHAT IS EAT ALY

...and where is it going?



EATALY MILANO - March 2014

The original idea behind Eataly was very simple: to gather all the high-quality Italian foods under one roof, where you can eat, shop and learn. Oscar Farinetti first envisioned the Eataly concept in 2002, and, after five years of researching and planning, opened the first store in Torino, Italy, in January 2007. Since 2007, Eataly has created and purchased shares in sustainable food and drink companies. Today, Eataly owns or is a partner in companies that produce or distribute high-quality Italian products, including: fresh and cured meats, fresh and aged cheeses, egg and bronze-extruded pasta, and pastries. Eataly has always paid particular attention to the sourcing of its products, creating a close relationship with Slow Food and following their principles of good, clean and fair. There are 54 Eataly stores around the world, with the majority concentrated in Italy. The Italian stores include: Torino, Milano and Rome among other Italian cities, and locations worldwide include Japan, South Korea, the USA, Brazil, Turkey, Dubai, Saudi Arabia, Qatar, Russia, Germany, Sweden, France and Canada. It's our way of sharing the essence of Italian lifestyle with the world. We're not just about serving great food; we've created a space where you can truly immerse yourself in the Italian experience. From our restaurants to fresh counters, at Eataly eating is simple.



EVERYTHING STARTED FROM HERE...

### ITALY is EAT ALY



## EXPANDING FOOTPRINT: FOUR FAMOUS ESTABLISHED RETAIL SPACES IN THE UAE WITH ONGOING GROWTH!



EATALY AT THE BEACH - April 2022

Eataly's new home in Dubai is The Pavilion at The Beach, featuring a 250-seat restaurant spread across two floors. With an open bar serving an extensive menu including antipasti, pasta, pizza, dolci, and crudi di mare e ostriche, along with crafted beverages by in-house mixologists, it promises an authentic Italian dining experience. The venue includes a dedicated cheese room with a wide selection of Italian cheeses and cold cuts, as well as outdoor terraces offering stunning views of the Arabian Gulf and Ain Dubai. Covering 8.000 square feet, EATALY AT THE BEACH combines marketplace, restaurants, bars, eateries, and a cooking school under one roof, creating a new destination in Dubai for enjoying, shopping, and learning about Italian food and gastronomy.

EATALY ABU DHABI, situated on Reem Island, a rapidly developing area of Abu Dhabi that is becoming a popular destination for shopping, dining, and entertainment. Our new marketplace, restaurant and eateries are housed in one store, offering a full Eataly experience, a destination in Abu Dhabi where customers can eat, shop and learn about Italian food and gastronomy! A 1000-square-meter space located in the picturesque Reem Mall of Abu Dhabi, to offer the best of high-quality Italian food. Featuring a market of high-quality products, a full-service restaurant and a pastry and gelato counter, your one-to-location also includes other in-house production counters including seasonal pizza alla pala.

EATALY ABU DHABI - April 2024



EATALY DUBAI MALL - September 2013

Eataly brought Italian food culture to the Middle East in 2013 at Dubai Mall, expanding to a second location at Dubai Festival City Mall in 2016. Now, re-opening at Dubai Mall in 2021, Eataly offers a full Italian gastronomic experience with a marketplace, restaurants, eateries, and a cooking school under one roof, available for in-store visits or delivery. Eataly has created and purchased shares in sustainable food and drink companies. Today, Eataly owns or is a partner in companies that produce or distribute high-quality Italian products, including: fresh and cured meats, fresh and aged cheeses, egg and bronze-extruded pasta, and pastries. Eataly has always paid particular attention to the sourcing of its products, creating a close relationship with Slow Food

EATALY DUBAI HILLS opened with 1000 sq m dedicated to Italian food-joy! Featuring a full-service restaurant, a pastry and gelato counter as well as an in-house pizza alla pala production, the store will be the Italian go-to destination for the residential area of the city. The location also includes a fresh pasta workshop, gastronomy and thousands of high-quality products to be purchased in the market. There is so much to discover at Eataly Dubai Hills! Providing a complete Italian culinary journey with a marketplace, dining venues, cafe, and La Scuola di Eataly, all conveniently housed within the same space, catering to both in-person dining and delivery services. All three offer a selection of dine-in and takeaway options.

EATALY DUBAI HILLS - September 2022





# TERRAZZA EATALY

Daily from  
4pm to 1am  
Operating hours

Eataly is a chain of large format/footprint Italian marketplaces (food halls) comprising a variety of restaurants, food and beverage counters, bakery, retail items, and a cooking school. Eataly was founded by Oscar Farinetti, an entrepreneur formerly involved in the consumer electronics business, and collaborates with Slow Food. In January 2007, Italian businessman Oscar Farinetti opened the first location of Eataly, converting a closed vermouth factory in the Lingotto district of Turin. Easily accessible via the Lingotto metro station, the establishment has been described by The New York Times as a "megastore" that "combines elements of a bustling European open market, a Whole-Foods-style supermarket, a high-end food court and a New Age learning center." Farinetti planned early on that additional stores would open elsewhere in Italy and in New York.



## GLOBALE IMMOBILIARE

### EATALY ROMA



**THE LARGEST EATALY IN THE WORLD** Every day, EATALY ROMA restaurants offer on the menu many specialties made with the best products that the season and our visionary chef offer. The proposals are designed for all tastes: choose whether to enjoy a good pizza cooked in our wood-fired oven or sit down in Terra, the new restaurant, with its current handmade grill. The biggest Eataly in the world boasts one of the largest markets in Rome: a huge space dedicated to typical Italian products, offering the best of fresh traditional products. Here you will find the best Italian cheese, pasta, wine, oils, honey, fish and meat for over 14,000 quality food products. Come and discover Eataly Roma, a special place, not far from the Colosseum, which offers Italian and foreign tourists a fascinating enogastronomic journey. A unique experience with tastings, visits to production areas, cooking lessons and dedicated menus. Eataly Roma is a must-visit destination for food lovers and tourists exploring the vibrant city. In conclusion, Eataly Roma is a gastronomic haven where visitors can discover the best of Italian cuisine and products. Whether you are a food enthusiast or simply looking to experience the flavors of Rome, a trip to Eataly will not disappoint. With an extensive market, delightful restaurants, and a variety of activities, Eataly has truly created a unique food-centered destination. No matter where you eat Eataly Roma in your next itinerary and embark on a culinary adventure like no other.

**THE FIRST EATALY IN THE UK** We have always been inspired by London, and our founder Oscar Farinetti cites Borough Market as a key inspiration for the concept of Eataly. Our opening in London is the next step in our ambition to take the Italian gastronomic culture abroad, making it accessible to all and bringing people together in a celebration of the craft, taste and traditions of Italian food and drink. We have chosen our new home in London to be 112 Bishopsgate. We are part of Broadgate London, where the City meets Shoreditch. It is an area of rich diversity, a place where business combines with an appreciation for food and art. Built around its public square, the Broadgate area is the largest pedestrianised neighbourhood in central London. It offers wonderful places to sit, meet, eat, drink, relax – and since the UK, first and only Eataly. Thanks to the size of the store, and location next to Liverpool Street Station, Eataly London is positioned as a hub of activity, a place where people can pass through, or stop to spend a little more time with friends, family or colleagues. Eataly can also be experienced online, with an exciting calendar of online classes and events, and at home, through our food delivery service. Our marketplace, restaurants, bars, coffee and cooking school are housed in one building, covering a total surface area of 45,000 square feet, offering a full Eataly experience: a new destination in London where customers can see, shop and taste about Italian food and gastronomy!

### EATALY LONDON



### EATALY PARIS



**FIRST ITALIAN MARKET IN FRANCE** Eataly has chosen this location to become our new address in Paris. It's right in the heart of a district with a rich cultural identity, a place of commerce and gastronomy, very popular with Parisian visitors – French and international. The arrival of Eataly in the Marais reinforces the efforts and ambitions of the group in this lively and emblematic Parisian district. The group has developed a bold project by investing in this historic district to create a sales, cultural and gastronomic space in the very heart of the capital. Thanks to its location, its size and its market, Eataly Paris is positioned in the heart of the city. By approaching the project from an architectural angle and creating a physical link between these three destinations exceptional properties of the Marais, the Group has added a new dimension to the district. Each in its own way manifests a new approach to sales that is more collaborative, more inclusive and more sustainable. All like Eataly. Our market, restaurants, bars and counters are located in two buildings with a total surface area 2,500 square meters for a complete Eataly experience: a new destination in Paris where customers can see, buy and learn about Italian cuisine and gastronomy! All Eataly locations have a keyword that is specific to each one. Eataly Paris chose *Ferrarese* – a cherished word in French history, and also a nod to the concept of brotherhood between the Italian and French cuisines, joined together under one roof.

## 12 FUN FACTS ABOUT EATALY...

1. Eat Italy was Oscar's first name for Eataly.
2. Each Eataly location has its own unique atmosphere.
3. Eataly Torino opened in its once-abandoned Carpano Vermouth factory.
4. Eataly Roma a Ostiense is the biggest Eataly in the world at 170,000 square feet.
5. 104+ nationalities work at Eataly.
6. Eataly was inspired by the great bazaars of Istanbul.
7. Eataly Smeraldo in Milano is beloved for its suspended stage with live performances.
8. There are 54 Eataly locations across the world, with more to come.
9. Eataly Roma boasts 22,000 products in its market.
10. Eataly L.A. is furthest west; Eataly Boston is furthest east.
11. Aflera's bronze-extruded pasta made in Gragnano is the most popular product!
12. Eataly stores are located in 12 different countries: Brazil, Germany, Italy, Japan, Korea, Qatar, Saudi Arabia, Sweden, Turkey, United Arab Emirates, and the U.S.

## EATALY

around the world...

2007 TORINO LINGOTTO

2015 MÜNCHEN  
SEOUL PANGYO  
SAO PAULO

2020 DALLAS  
TOKYO HARAJUKU

2008 BOLOGNA

2016 SECCHIA OVEST RIVARMI  
DUBAI RIFC  
BOSTON  
NEW YORK WTC

2021 LONDON  
SEOUL  
TOKYO SHONAN  
TOKYO GINZA

2009 TOKYO MITSUKOSHI  
PENEROLO

2010 NEW YORK FLATIRON  
MONTICELLO DALBA

2017 TRIESTE  
LOS ANGELES  
TOKYO MARUNOUCHI  
FICO EATALY WORLD

2022 ROMA FRUCCINO L.D.V AIRPORT  
VERONA  
DUBAI AT THE BEACH  
DOMA VENDOME  
DUBAI HILLS  
SAN JOSÉ

2011 GENEVA

2012 TORINO LAGRANGE  
ROMA OSTIENSE

2018 DOMA FESTIVAL CITY  
STOCKHOLM  
LAS VEGAS

2023 SEREVALLE DESIGNER OUTLET  
NEW YORK 200 LAFAYETTE  
TORONTO SHERBOURGE GARDEN  
STAZIONE TERMINI DI ROMA  
BERGAMO ORIO AL SERIO AIRPORT

2013 ISTANBUL  
DUBAI MALL  
GIEGALGO  
FIRENZE

2019 PARIS  
KUWAIT CITY  
TORONTO

2024 DORENO  
ABU DHABI REEM MALL  
KOREA SEOUL JUNGDOONG  
TORONTO DON MILLS

2014 MILANO SMERALDO  
PUGENZIA

2020 DALLAS  
TOKYO HARAJUKU



EAT BETTER, LIVE BETTER