



BOLOGNA AMBASCIATORI

Eatalian tradition few steps away from Piazza Maggiore



WHAT DO WE DO?

In the beautiful location of the Coop Ambasciatori bookshop, Eataly Bologna offers the possibility of experiencing unique sensorial experiences. You will have the opportunity to learn step by step the secrets of Italian cuisine through personalized courses and a guided shopping experience researching the best product for your needs. It's the perfect opportunity to get to know food in all its forms and the beauty of this great food and wine heritage. Our team professionally supports companies and individuals in all phases of the organization of their events:

Meetings

Personalized lunches and dinners

Team building

Corporate events

Gastronomic events

Show cooking, Tastings,

Cooking classes

Cocktail parties



OUR SPACES: GROUND FLOOR

Enjoy a rich and tasty breakfasts (sweet and savory) in our cafeteria, continuing until lunch time with a menu of sandwiches made with the excellent bread of Calzolari's bakery, piadine, light dishes, salads and our boards which you can consume until closing time.

From the afternoon the space becomes a reference point for the aperitif time and at the Eataly wine shop you can choose from a very rich selection of wines and a new cocktail menu.



OUR SPACES: EXTERNAL SPACE

We are waiting for you in our dehors in via Orefici and via Drapperie, even more beautiful and welcoming.

You will taste Terre Alte of Huehuetenango's coffee, desserts and pastry of Regina di Quadri, gastronomic sandwiches, regional and national cold cuts, a wide selection of wines and the best dishes of our trattoria!



OUR SPACES: FIRST FLOOR

Eataly Bologna's Trattoria is located on the first floor.

In the Trattoria, the raw materials are carefully selected, in fact they come from the historic suppliers 'Da Amerigo', Slow Food Presidia and the stalls of the ancient Di Mezzo market. Chef Claudio Palumbo's menu varies from traditional local dishes to innovative ideas and it changes according to the seasons.



OUR SPACES: SECOND FLOOR

Eataly offers a new restaurant gastronomic philosophy, entirely focused on product's seasonality. The dishes are prepared with few ingredients, few techniques, salt and toppings, respecting the environment around us.

In the menu you will find the best wines of the area, as well as fresh fruit extracts, teas and infusions.



...eat, purchase, LEARN!

Are you looking for a cooking or tasting course in Bologna?

Discover the packages that we have designed for you!

Courses are available in Italian, English, Spanish, Russian and French.

Cooking classes *FRESH PASTA*

We will cook and taste tagliatelle and stuffed pasta.
The course ends with a lunch in which the guests will eat what They prepared.



From 10:00 to 12:30
From 16:30 to 21:00



Availability:
Monday to Sunday



Minimum 10pax



In case of a lower number, it's possible to ask for a personalized quotation by writing to eventibologna@eataly.it

Tasting class **WINE AND TRADITION**

Tasting of sparkling Pignoletto, still Pignoletto, Sangiovese and Lambrusco.

Paired with a board of typical local products (cold cuts and cheeses).

The cost includes the explanation of the tasted products.



From 10:00 to 12:00
From 16:00 to 10:00



Availability:
Monday to Sunday



6-8 pax minimum



Tasting class **A JOURNEY THROUGH ITALY: OIL**

Tasting of four types italian oil: North, Central, South and Island



From 10:00 to 12:00
From 16:00 to 10:00



Availability:
Monday to Sunday



Tasting class **BALSAMIC VINEGAR**

Tasting of three types of vinegars of different vintages with combined small bites.



From 10:00 to 12:00
From 16:00 to 10:00



Availability:
Monday to Sunday



Tasting class **PARMIGIANO REGGIANO VERTICAL TASTING**

Parmigiano Reggiano Tasting

Months of maturation: 18 - 18 Riserva - 24 - 26 - 36 - 48.

The price includes explanation of the product and a glass of wine



From 10:00 to 12:00
From 16:00 to 10:00



Availability:
Monday to Sunday



MENUS

Eataly offers special formulas to students to have different types of meal and experiences characterized by high food quality and Italian authenticity.

SUNDAY BRUNCH

Special students pack just on Sundays' mornings!

Coffee or cappuccino + juice

+

3 pieces

choosing between:

Pizza, piadina, tigella,

Pastry, cakes, cookies and biscuits



min 7 people

APERICENA

Starting from 6pm

A glass of wine
or beer or a cocktail

+

Chopping board
of sorted products



min 7 people

LUNCHES AND DINNERS

Menu 1

Chopping board of local cold cuts and cheeses

Tagliatella or Tortellino

Zuppa inglese

1 Sangiovese or Pignoletto glass

WATER, BREAD AND SERVICE, VAT
included

Menu 2

Chopping board of local cold cuts and cheeses

Cutlet

Zuppa Inglese

1 Sangiovese or Pignoletto glass

WATER, BREAD AND SERVICE, VAT
included

HOW TO REACH US?

FROM BOLOGNA TRAIN STATION

Leaving the station on Piazza delle Medaglie d'oro, head left towards Piazza XX Settembre and walk along it arriving on Via Galleria.

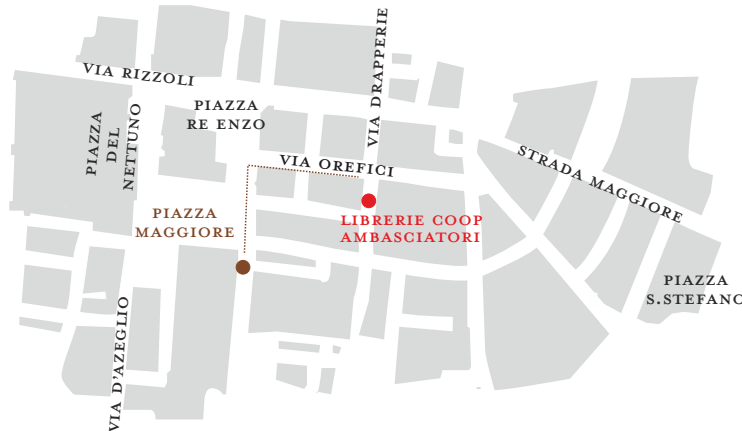
Walk along Via Galleria for 850m.
Turn left on Via Manzoni and continue for 110m.

Turn right onto Via dell'Indipendenza and continue for 170m.
Turn left onto via Rizioli and continue for 200m.

Turn right onto via delle Calzolerie and follow it until you reach via Orefici:
the Ambasciatori building will therefore remain on the left.

FROM PIAZZA MAGGIORE:

Leaving Basilica of San Petronio behind your back,
you can find via degli Orefici on the second street on the right.
Take via degli Orefici and continue for 200m until you get to Ambasciatori building.



Eataly Bologna Ambasciatori | Via Orefici n.19

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