

# DISCOVER EATALY TRIESTE!



## **EATALY TRIESTE**

RIVA TOMMASO GULLI, 1 34123 TRIESTE

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In the amazing location of the Antico Magazzino Vini Eataly offers a lot of sensory experiences. You can buy typical Italian products, from wine to salumi, but also cheese, sweet and savory. In this way you will go through the discovery of Italian food and wine heritage.



Eataly Trieste wants to tell the gastronomic history of this multicultural and multireligious region. In our restaurant 'Osteria del Vento' you can find the typical sea and land menu, while at 'Pane e Vino' you can taste many other specialities sitting in our beautiful openspace facing the sea.





# LUNCH AND DINNER IN OSTERIA DEL VENTO

# Tasting Menu

(starter, main course, second course and dessert)

40 €

service and drink excluded

THIS MENU CHANGES WITH THE SEASONABILITY OF THE PRODUCTS



# LUNCH AND DINNER AT EATALY TRIESTE

For groups of max 200 people we organize lunch and dinner in every location of our shop: in the classroom with our kitchen, in the wineshop, in our 'Piazza' and our dehors.



Book your table at: eventitrieste@eataly. It and choose your menu!



# **EATALY SCHOOL**

A sensory experience!

#### **GUIDED TASTING TOURS**

To discover Eataly's history and philosophy through the products of our shop. It's one of the best way to see how we work: we will show you our bakery, the fish market, the wine shop, salumi and cheese corner and the chocolate stand.

Duration: 45 min./1 hour

Number of participants: max 20people

10€ per person

(min participants 8 people)







The price can change according to the products offered in the tasting.

CLASSIC TOUR: tasting of bakery products, butcher shop, salumi and cheese corner and dessert. 10€+ iva per person.

**EATALIANO TOUR:** tasting of bakery products, butcher shop, salumi and cheese corner, fish market, a glass of wine and dessert. 15€ + iva



#### TASTING COURSES

Duration: 1-2 hours (according to the course and to the need of the group)

Partecipants: max 50 people

Guided tasting of wines, craft beers, distillates, salumi and cheese, oil, coffee and chocolate: a great occasion to try the best Eataly products.







The price per person can change according to the products offered in the tasting.

VERTICALE DI VINI DEL TERRITORIO (local wines): from 25 € + IVA 10 % for person
L'ITALIA DEL VINO (italian wines): from 30 € + IVA 10 % for person
A TUTTA BOLLA (sparkling wines): from 35 € + IVA 10 % for person

#### KITCHEN COURSES

Duration: 2-3 hours (according to the course and to the need of the group)

Partecipants: max 16-18 people

Perfect for the good kitchen lovers and for who wants to learn about Italian cuisine. You will discover the secrets of the most famous recipes of our country, thanks to our chefs' lessons. Regional cuisine laboratories, fresh pasta, bakery, seafood cuisine, American brunch, pastry, team building and so on.

Our kitchen courses are intended for adults, families and children who want to taste Italian specialities, having fun with our chefs and high quality products.

The price per person can change according to the products offered in the tasting.





#### PIZZA MAKING CLASS

From 40 € + 10% IVA for person

Introduction to Eataly world and to slow food movement.
'Mani in pasta' we make pizza with our biological stone-ground flour.

#### PASTA MAKING CLASS

From 45 € + 10% IVA for person

We make fresh pasta following the classic Italian recipe of the tradition, and we combine it with a good sauce.

#### IL MENU DEL TERRITORIO

From 50 € + 10% IVA for person

From the starter to the dessert, we prepare a menu dedicated to our terroir, discovering all the secrets of the local tradition.

The price can change according to the products offered in the tasting.



# PRIVATE EVENTS

Eataly Trieste supports the companies in their organization of events: meeting, press conference, institutional events, team building, lunches, dinners and aperitif in our exclusive locations. Our chefs create special menu for every occasion.









#### FOR MORE INFORMATION WRITE TO

eventitrieste@eataly.it

The setting up can be personalized according to the event.







## EATALY TRIESTE

RIVA TOMMASO GULLI, 1 34123 TRIESTE

OPENING HOURS: FROM SUNDAY TILL THRUSDAY FROM 9 AM TILL 10.30 PM AND FROM FRIDAY TILL SATURDAY FROM 9AM TILL MIDNIGHT

PARK FREE!

Every day our costumers have one hour of free parking!