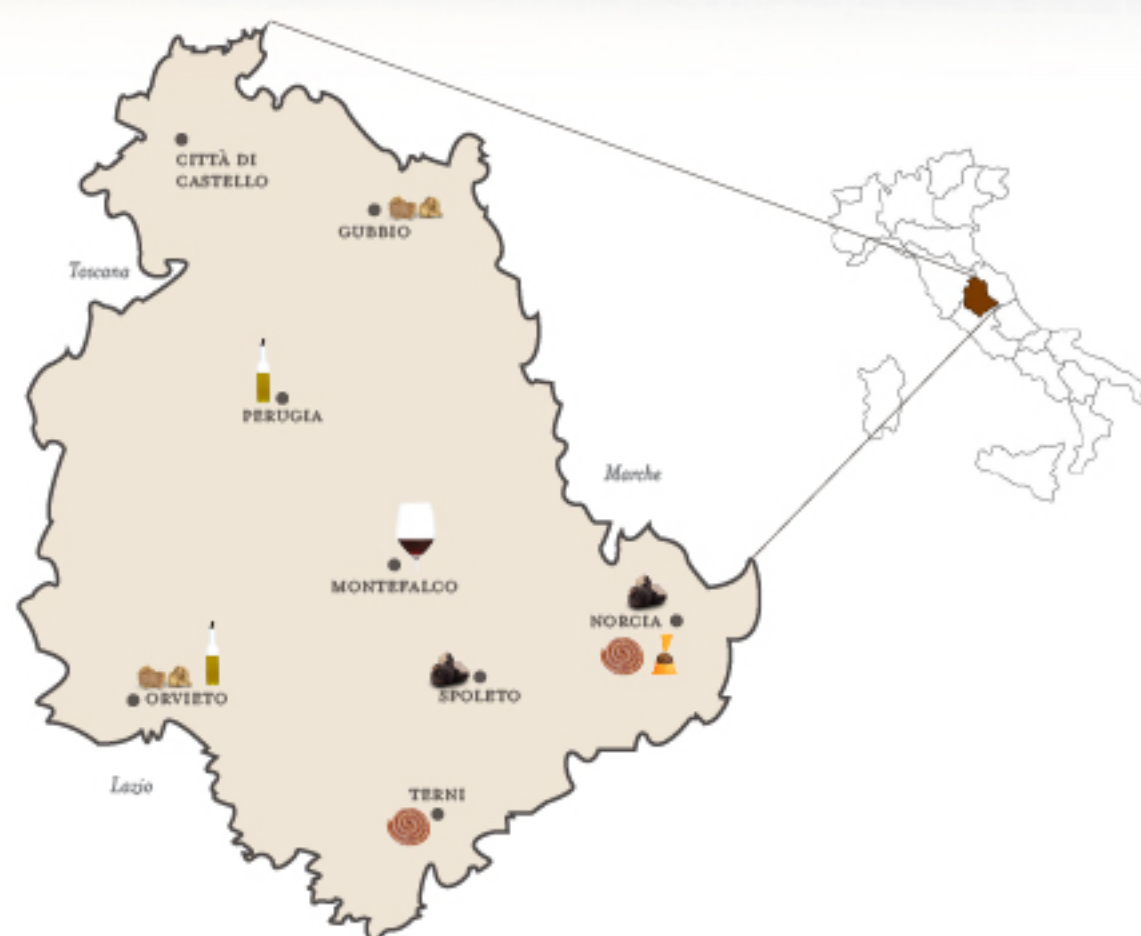


# UMBRIA

“A Land Rich in Time”



This month, Eataly NYC is celebrating Umbria, the central region known as the “green heart of Italy” for its picturesque rolling hills and mountains dotted with Roman castles, medieval walled cities, and Etruscan arches.



## EAT...

...Umbrian cuisine is deeply rooted in ancient Etruscan history, and relies on local and seasonal ingredients, such as delicate truffles, aromatic olive oils, and Sagrantino di Montefalco grapes. Visit all of Eataly NYC's restaurants this month, especially Pranzo with its truffle-centered menu, temporarily transforming the lunch-dedicated spot into Il Ristorante del Tartufo.



*Pollo con Polenta e Funghi*

*Maltagliati con Lentichie*

*Zuppa di Patate e Porri*

*Polenta con Uovo*

*Gnocchi alla Norcina*

## SHOP...

...our market to discover unique products from Umbria to take home with you. Visit our wine store to purchase Umbrian wines, and enjoy wine tastings all month long!

At Eataly Vino  
6PM-8PM  
on 23rd street

NOVEMBER 7<sup>TH</sup>  
Goretti

NOVEMBER 21<sup>ST</sup>  
Castello del Regine

NOVEMBER 28<sup>TH</sup>  
Bussoletti

At Eccellenze  
12PM-4PM  
Goretti, Bussoletti and Castello  
delle Regine Wines with Regional  
Cheese Pairings


NOVEMBER 8<sup>TH</sup>  
NOVEMBER 15<sup>TH</sup>  
NOVEMBER 22<sup>TH</sup>  
NOVEMBER 29<sup>TH</sup>

## LEARN...

...about Umbria's cuisine and culture at our cooking school, La Scuola. In each class, our chefs demonstrate regional dishes, paired with Umbrian wines, for an all-encompassing culinary journey.



4-Course Dinner  
Featuring the  
Food & Wine  
of Umbria  
Sat, Nov 15  
7:00pm - 9:00pm



The Food & Wine  
of Umbria  
Wed, Nov 19  
6:30pm - 8:00pm