

## STARTERS

### ROMAN MEATBALLS | 12

Veal, beef, pork, house made red sauce

### CHARRED OCTOPUS | 13

Pepperoni, fregola, smoked paprika, pistachio, preserved lemon aioli

### GRILLED BLACK GARLIC PRAWNS | 15

Black garlic butter, fresh herb aioli

### PAN FRIED YAM RAVIOLI | 10

House made ravioli, yams, white truffle oil

### SEARED FENNEL SCALLOPS | 16

Smashed beets, BigWatt Co. Fennel Bitters, fennel pollen, roasted fennel, preserved lemon vinaigrette

### GOAT MILK RICOTTA | 9

House made whipped ricotta, grilled bread

### 720 DAY DRIED PROSCIUTTO & IMPORTED BURRATA | 17

Summer mostarda, grilled bread

### GRILLED MUSSELS | 12

Limoncello butter, tellicherry peppercorn, grilled lemon leaves

## SALADS & SOUP

### CHOP SALAD | 11

Crispy chickpeas, egg, salami, mixed greens, pepperoncini, olives, ricotta salata, basil vinaigrette

### SHAVED ROOT SALAD | 10

Seasonal root vegetables, orange, escarole, olive oil muesli, pecorino, citrus vinaigrette

### SMOKED SALMON PANZANELLA | 14

House smoked salmon, heirloom tomatoes, pickled fennel, cucumbers, arugula, lemon dill vinaigrette, toasted croutons

### TOMATO SOUP | 7 | 5

Parmigiano Reggiano with whipped mascarpone

## SIDES | 8

### CALABRIAN CAULIFLOWER

Calabrian chili salsa, grated parmesan

### ROASTED GREEN BEANS

Parmigiano Reggiano, cream, bread-crumbs, white wine

### GRILLED ZUCCHINI

Balsamic glaze, shallots, pecorino, pine nuts

### CRISPY BABY HEIRLOOM POTATOES

Nduja aioli

### TARAGNA POLENTA

Truffle fonduta, smoked fontina, grilled bread

## PASTA FRESCA

### BUCATINI | 17 | 13

House made fennel sausage, smoked paprika, white wine, pecorino

### RUSTIC GEMELLI | 16 | 12

Whey & goat milk ricotta, crispy pancetta, sorrel pesto, toasted pine nuts

### SQUID INK SPAGHETTI | 18 | 14

Clams, white wine, chili flakes, uni butter, bottarga, chives

### CAVATELLI | 17 | 13

House stewed bolognese, grana padano

### SPINACH FETTUCCINE | 18 | 14

Blue Prawns, scallion, pepperoncini brine, tomato, garlic, lemon, cream, basil

### GNOCCHI | 15 | 11

Nordic Creamery butter, grana padano

### BAKED GARGANELLI | 19

Wild boar meatballs, rosemary sugo, fontina, taleggio

### MUSHROOM CAPPELLETTI | 18 | 14

Crème fraîche, whiskey barrel-aged shoyu, roasted mushrooms, thyme

### SPAGHETTI | 13 | 9

Pomodoro, mascarpone, basil

## ENTREES

### DRY RUBBED BEEF SHORT RIB | 23

Pine nut agrodolce, vincotto glaze, porcini mushrooms, toasted pine nuts`

### PAN ROASTED MONKFISH | 24

Celery root & leek puree, cured black olives, cherry tomatoes, basil, aged balsamic

### CRISPY LEMON CHICKEN THIGHS | 19

Preserved lemon chicken thighs, warm potatoes & argula caper salata

### SEAFOOD BRODETTO | 21

Seasonal seafood selections, stewed san marzano tomatoes, saffron, chili oil

**MONDAY-THURSDAY** 4pm-11pm

**FRIDAY & SATURDAY** 4pm-12am`

**SUNDAY** 4pm-close

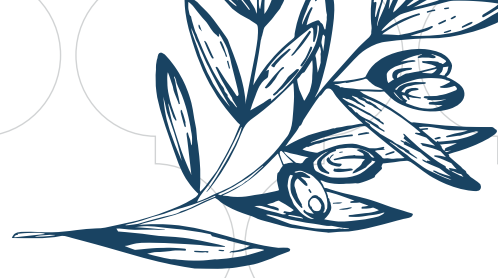
**BRUNCH** Saturday & Sunday 10am-2pm

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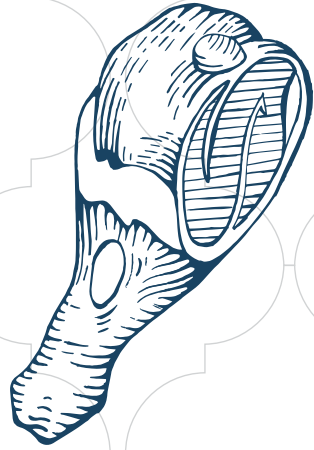
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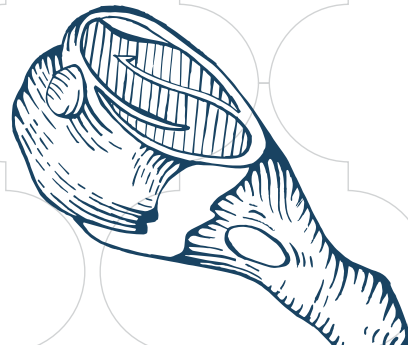
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