

SHARES

ROMAN MEATBALLS | 12

Veal, beef, pork, house made red sauce

CHARRED OCTOPUS | 13

Pepperoni, fregola, smoked paprika, pistachio, lemon aioli

GRILLED BLACK GARLIC PRAWNS | 15

Black garlic butter, fresh herb aioli

SEMOLINA DUMPLINGS | 12

Braised mushrooms, Parmigiano, Taleggio, pea shoots

QUAIL SALTIMBOCCA | 16

Prosciutto, charred spring onion, aged balsamic

GOAT MILK RICOTTA | 9

House made whipped ricotta, grilled bread

720 DAY DRIED PROSCIUTTO & IMPORTED BURRATA | 17

Seasonal mostarda, grilled bread

GRILLED MUSSELS | 13

Limoncello butter, tellicherry peppercorn, grilled lemon leaves

GREENS & SOUP

CHOP SALAD | 11

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

ASPARAGUS SALAD | 13

Soft egg, summer truffle vinaigrette, Comte, hazelnuts, bread crumbs

SHAVED ROOT SALAD | 10

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

TOMATO SOUP 7 | 5

Parmigiano Reggiano with whipped mascarpone

SIDES | 8

CALABRIAN CAULIFLOWER

Calabrian chili salsa, grated parmesan

BROCCOLINI

Bagna cauda, lemon, chili, Parmigiano

CRISPY BABY HEIRLOOM POTATOES

Nduja aioli

TARAGNA POLENTA

Truffle fontina fonduta

PASTA FRESCA

BUCATINI 17 | 13

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

VINO ROSSO MAFALDINE 16 | 12

Pecorino, Parmigiano Reggiano, black pepper

SQUID INK FETTUCCINE 19 | 15

Blue crab, smoked yellow pepper, fennel, sausage bread crumbs

CAVATELLI 16 | 12

House stewed bolognese, shaved pecorino

BAKED GARGANELLI | 19

Wild boar meatballs, rosemary sugo, fontina, taleggio

GNOCCHI 15 | 11

Nordic Creamery butter, shaved pecorino

SPINACH FETTUCCINE 18 | 14

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

SPAGHETTI 13 | 9

Pomodoro, mascarpone, basil

MUSHROOM CAPPELLETTI 18 | 14

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

ENTREES

DRY RUBBED BEEF SHORT RIB | 23

Pine nut agrodolce, vincotto glaze, toasted pine nuts

GRILLED LAMB LOIN | 28

Heirloom carrots, chick peas, yogurt, lamb jus

CRISPY LEMON CHICKEN THIGHS | 19

Preserved lemon chicken thighs, warm potatoes & arugula caper salata

PAN ROASTED HALIBUT | 26

Spring vegetable, artichoke brodo, olive oil

MONDAY-THURSDAY 4pm-11pm

FRIDAY & SATURDAY 4pm-12am

SUNDAY 4pm-close

BRUNCH Saturday & Sunday 10am-2pm

  [italianeatery](#)  [italianeaterymn](#)

p. 612-223-8504 @italianeatery.com

ie