

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

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](#)

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PLEASE NOTE PASTA IS ONLY AVAILABLE INSIDE DUE TO RESTUARANT SPACE RESTRICTIONS

PATIO & BAR SPECIALS

CRISPY SOFT SHELL CRAB | 15

Grilled shishito pepper, bagna cauda butter, pickled watermelon radish

PORK BELLY | 13

Agrodolce glaze, fresh spring onions

WHOLE PRAWNS | 14

Chermoula, butter, lemon juice, toasted almonds

PORCHETTA SANDWICH | 15

Slow roasted sliced porchetta, Calabrian mustard mayo, Romaine & fennel salata

PEAS & TOAST | 11

Summer truffle vinaigrette, Parmesan, brioche, soft cooked egg

SOUTHERN ARTICHOKE | 10

Baby artichokes, Parmigiano aioli, bread crumbs

BEVERAGES | 10

ROSE DI PIEMONTE, Trediberri, Piedmont

NEGRONI BIANCO

Tattersall gin, Cocchi Americano, Carpano Bianco