

SHARES

ROMAN MEATBALLS | 12

Veal, beef, pork, house made red sauce

OCTOPUS | 13

Pepperoni, fregola, smoked paprika, pistachio, lemon aioli

720 DAY DRIED PROSCIUTTO & IMPORTED BURRATA | 17

Seasonal mostarda, grilled bread

QUAIL SALTIMBOCCA | 16

Prosciutto, charred spring onion, aged balsamic

SEARED CARPACCIO | 15

Olives, argula, lemon, Pecorino Toscano, evoo

SEMOLINA DUMPLINGS | 12

Braised mushrooms, Grana Padano, Taleggio, pea shoots

GOAT MILK RICOTTA | 9

House made whipped ricotta, grilled bread

GRILLED MUSSELS | 13

Limoncello butter, tellicherry peppercorn, lemon

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 Grana Padano

WHITE ASPARAGUS

Lemon piccata sauce

CRISPY BABY HEIRLOOM POTATOES

Nduja aioli

TARAGNA POLENTA

Truffle taleggio fonduta

ENTREES

DRY RUBBED BEEF SHORT RIB | 23

Fig agrodolce, vincotto glaze, roasted root vegetables, 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

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