

SHARES

ROMAN MEATBALLS | 12

Veal, beef, pork, house made pomodoro

OCTOPUS | 13

Pepperoni, fregola, smoked paprika, pistachio, lemon aioli

720 DAY DRIED PROSCIUTTO & IMPORTED BURRATA | 17

Seasonal mostarda, grilled bread

QUAIL SALTIMBOCCA | 16

Prosciutto, baby leeks, aged balsamic

SEMOLINA DUMPLINGS | 12

Braised mushrooms, Grana Padano, Taleggio, pea shoots

SEARED SCALLOPS | 17

Cauliflower, honey blossom vinaigrette, toasted pink peppercorns

GOAT MILK RICOTTA | 9

House made whipped ricotta, grilled bread

GRILLED MUSSELS | 13

Limoncello butter, white wine, Tellicherry pepper, lemon

GREENS & SOUP

CHOP SALAD | 11

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

RADICCHIO SALAD | 13

Squash, walnuts, ricotta, maple vinaigrette, crispy Brussels sprout leaves

SHAVED ROOT SALAD | 10

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

TOMATO SOUP 7 | 5

Grana Padano, whipped mascarpone

SIDES | 8

CALABRIAN CAULIFLOWER

Calabrian chili salsa, grated Grana Padano

BRUSSELS SPROUTS

Nueske's bacon, hazelnuts, shoyu vinagrette

CRISPY BABY HEIRLOOM POTATOES

Nduja aioli

GEECHIE BOY POLENTA

Truffle Taleggio fonduta

PASTA FRESCA

CAVATELLI 16 | 12

House stewed bolognese, Grana Padano

SQUID INK RIGATONI 19 | 15

Mussels, spanish chorizo, fennel confit, lemon, garlic

SRIRACHA ZUCCA 16 | 12

Pepita pesto, toasted pepitas, ricotta salata, lime wedge

BUCATINI 17 | 13

House made fennel sausage, smoked paprika, pecorino

BAKED GARGANELLI | 19

Wild boar meatballs, rosemary sugo, Fontina, Taleggio

SPAGHETTI 13 | 9

Pomodoro, Grana Padano, basil

RAVIOLI 16 | 12

Grana Padano, marinated tomatoes, basil, evoo

MUSHROOM CAPPELLETTI 18 | 14

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

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

PESCE | 26

Blue Prawns, scallop, monkfish, mussels, San Marzano broth, focaccia

MONDAY-THURSDAY 4pm-11pm

FRIDAY & SATURDAY 4pm-12am

SUNDAY 4pm-close

BRUNCH Saturday & Sunday 10am-2pm

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

p. 612-223-8504 @italianeatery.com

*consuming raw or undercooked animal protein products may increase the risk of food-borne illness for some individuals

ie