

## 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

### LAMB SCOTTADITO | 16

Calabrian chili, golden berries, mint pesto

### SEMOLINA DUMPLINGS | 12

Braised mushrooms, Grana Padano, Taleggio, pea shoots

### CRISPY PANELLE PATE | 12

Local smoked trout pate, pickled shallots

### GOAT MILK RICOTTA | 9

House made whipped ricotta, grilled bread

### GRILLED MUSSELS | 13

Limoncello butter, white wine, lemon, Tellicherry pepper

## GREENS & SOUP

### CHOP SALAD | 11

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

### SMOKED SALMON SALAD | 14

Fennel, tomato, croutons, cucumber, lemon dill vinaigrette

### SHAVED ROOT SALAD | 10

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

### TOMATO SOUP 5 | 7

Grana Padano, whipped mascarpone

## SIDES | 8

### PIQUILLO PEPPERS

Goat cheese, lime, charcoal focaccia

### GRILLED BROCCOLINI

Comte cream, prosciutto breadcumb

### CRISPY BABY HEIRLOOM POTATOES

Nduja aioli

### CALABRIAN CAULIFLOWER

Calabrian chili salsa, grated Grana Padano

### GEECHIE BOY POLENTA

Truffle Taleggio fonduta

## PASTA FRESCA

### FETTUCCINE 14 | 18

Local smoked trout, dill, spring onion pesto

### LOBSTER SPAGHETTI 17 | 21

Limoncello butter, spicy pickled peppers\*

### RICOTTA CAVATELLI 12 | 16

House stewed bolognese, Grana Padano

### AGNOLOTTI 14 | 18

English peas, pancetta, cream, lemon, breadcrumb

### BUCATINI 13 | 17

House made fennel sausage, smoked paprika, Pecorino

### BAKED GARGANELLI | 19

Wild boar meatballs, rosemary sugo, Fontina, Taleggio

### SPAGHETTI 9 | 13

Pomodoro, Grana Padano, basil

### MUSHROOM CAPPELLETTI 14 | 18

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\*

### CHILEAN SEA BASS | 26

Seasonal vegetables, meyer lemon butter\*

### SICILIAN "JERK" CHICKEN | 19

Roasted fennel, crispy potatoes, white balsamic

**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