

ANTIPASTI

BURRATA
marinated heirloom tomatoes, Balsamico Essenza,
parsley mint oil, crostini 21

CARCIOFI FRITTI
fried artichokes, lemon aioli 19

CRUDO
daily selection 25

FRITTO MISTO
calamari, shrimp, roasted garlic aioli,
pomodoro 24

POLPETTE
beef & pork meatballs, ricotta, pomodoro,
parmigiano reggiano 18

Barra Crudo

served with traditional accroutrements

OYSTERS — daily selection (6) 24

BLACK TIGER SHRIMP (5) 25

MAINE LOBSTER (half) 24

PLATEAU DI FRUTTI DI MARE

oysters (6), **shrimp** (5), **lobster** (whole)

97

INSALATE

CAVOLINI DI BRUXELLES RASATI
shaved brussels sprouts, pecorino, pine nuts,
cherries, lemon 19

INSALATA DI VERDURE
Werp Farm lettuces, shaved vegetable crudités,
green goddess dressing 18

RUCOLA
arugula, cremini mushrooms, parmigiano reggiano. . 16

MINO’S CAESAR
romaine hearts, parmigiano reggiano, crostini . . . 16

INSALATA ANTIPASTI
bocconcini, green olive tapenade, baby gem,
peppadew pepper, Finocchiona salami 22

Pizze

BOSCAIOLO cremini and shiitake mushrooms, asiago, thyme 24 MARGHERITA roasted tomatoes, fresh mozzarella, basil 23 ERBA thyme, rosemary, basil, oregano, stracciatelli, evoo, parmigiano reggiano 23	FINOCCHIONA fennel sausage, oil cured black olive, sliced fennel, fennel pollen 28 IL MINO Italian sausage, red onion, calabrian chili, oregano 27 SALAME PICCANTE charred pepperoni, hand crushed tomatoes, parmigiano reggiano, basil 27
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Primi

SPAGHETTI ALLA VONGOLE Manilla clams, garlic, white wine 32 TORTELLONI ALLA MODENESE ricotta, parmigiano reggiano, aged balsamic 28 CASARECCE POMODORO E MOZZARELLA DI BUFALA cherry tomato, basil, garlic, buffalo mozzarella, parmigiano reggiano 29 TONNARELLI CACIO E PEPE Tellicherry & Lampong peppercorns, parmigiano reggiano 28	TAGLIATELLE ALLA BOLOGNESE prosciutto, pancetta & beef, parmigiano reggiano 31 RIGATONI SALSA DI VODKA CON SALSICCIA Italian sausage, garlic, vodka, pomodoro, chili flakes, cream, parmigiano reggiano 32 LASAGNA DI MELANZANE roasted eggplant, spinach, mushroom, roasted garlic, caramelized onion, ricotta, mozzarella, pomodoro, pesto 33
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Bistecca alla Fiorentina

wood grilled 54oz prime dry-aged porterhouse, sautéed spinach, roasted potatoes — (serves 3–4)

195

CONTORNI

PATATE FRITTE
roasted Idaho potatoes, garlic aioli
11

FAGIOLI VERDE
sautéed green and yellow wax beans, shallots, dill
17

ZUCCHINE FRITTE
zucchini, garlic aioli, pomodoro, lemon
16

BROCCOLINI
sautéed broccolini, shallots, garlic,
white wine, lemon
15

CAROTE ARROSTO
roasted rainbow carrots,
whipped ricotta, pistachio
16

Secondi

CAPESANTE ARROSTITE
roasted Hokkaido sea scallops, corn purée, roasted zucchini and cherry tomato, calabrian chili butter 41

SALMONE
wood grilled salmon, sautéed spinach, citrus salad, capers, mint, chili flakes 39

BRACIOLE DI MAIALE ALLA GRIGLIA
wood grilled 12oz Berkshire pork chop, balsamic, tropea onion, peach whole grain jus 42

NY STRIP ALLA GRIGLIA
wood grilled 12oz prime NY strip, sautéed local green and yellow wax beans, salsa verde 63

PICCATA DI POLLO ARROSTITO
half roasted chicken, garlic, lemon juice, capers, roasted potatoes 38

BRANZINO
wood grilled Mediterranean sea bass, caponata, roast eggplant, onion, garlic, tomato, capers 42

HALIBUT ARROSTO
roasted wild halibut, chanterelle mushrooms, buerre blanc, carrots 46

TAGLIATA DI MANZO
wood grilled 8oz flat iron, roasted cipollini onion, arugula, balsamic 39

