

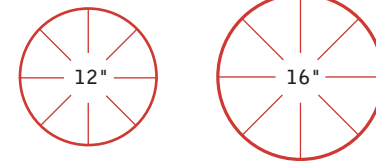
ANTIPASTI

CARCIOFI FRITTI fried artichokes, lemon aioli 13	CALAMARI roasted garlic aioli, pomodoro 18
CAROTE fennel and golden raisin agrodolce 16	BURRATA strawberry mostarda, arugula, Balsamico Essenza 15
ASPARAGI CON SALSABOLZANINA wood grilled asparagus, egg, chives 16	BROCCOLINI garlic, shallots, white wine, chili 12
MINO'S CAESAR artisan romaine, crostini, parmigiano reggiano 12	BIBB bibb lettuce, frisée, radish, dijon vinaigrette 12
INSALATA PRIMAVERA little gem, farro, radish, pickled carrot, parmigiano vinaigrette 14	COZZE Bar Harbor mussels, spicy 'Nduja broth 18
POLPETTE beef & pork meatballs, ricotta, pomodoro, parmigiano reggiano 12	RISI E PISI black rice, snow peas, snap peas, mint, pecorino 14

MINI MINO'S

SPAGHETTI tonnarelli, marinara 8 add two polpette – 4	BURRO E FORMAGGIO rigatoni, butter, parmigiano reggiano 8
	ALFREDO rigatoni, cream, parmigiano reggiano 8

BASIC PIZZA



\$12

\$16

All pizzas are made with our fresh Mino's tomato sauce or an olive oil glaze, and our Wisconsin mozzarella.

ingredients — 1.50 / 2.50

* items — +1

12" gluten free — +3

Ingredienti

pepperoni
Italian sausage
prosciutto*

arugula
spinach
cremini mushrooms
shiitake mushrooms*

serrano peppers
roasted garlic
sundried tomatoes

mozzarella
asiago
parmigiano

red onions
caramelized onions
red peppers
black olives
Calabrian chilis

basil
oregano
sage
thyme

MINO'S PIZZA

(s) – tomato sauce base (o) – olive oil base

QUATTRO FORMAGGI mozzarella, asiago, fontinella, ricotta (s) 16.75 / 23.50	CARBONARA pickled ramp bulbs, peas, pancetta, egg yolk 18.75 / 25.50
BOSCAIOLA cremini and shiitake mushrooms, asiago, thyme (o) 17.75 / 24.50	MARGHERITA tomato, roasted garlic, basil (s) 16.75 / 23.50
PROSCIUTTO E RUCOLA prosciutto di Parma, arugula, parmigiano reggiano (o) 19.75 / 26.50	SALSICCIA Italian sausage, caramelized onion, asiago, sage (s) 19.75 / 26.50
SALAME PICCANTE charred pepperoni, hand crushed tomatoes, basil, parmigiano reggiano (s) 19.75 / 26.50	

ASK ABOUT OUR PIZZA SPECIAL

PRIMI

CAVATELLI braised rabbit, carrot, dill 24	TAGLIATELLE ALLA BOLOGNESE prosciutto, pancetta & beef, parmigiano reggiano 19
LINGUINE FRA DIAVOLA shrimp, 'Nduja, tomato, Marcona almonds 24	LINGUINE ALLE VONGOLE Manilla clams, green garlic, breadcrumbs 27
RISOTTO carnaroli rice, roasted mushrooms, ramp pesto, parmigiano reggiano 21	

SECONDI

BRANZINO wood grilled Mediterranean sea bass, cannellini beans, radicchio, red onion 29	POLLO ARROSTITO half roasted chicken, rapini, hot calabrian honey 26
TAGLIATA DI MANZO wood grilled prime sirloin, arugula, caramelized onions 28	<i>per la tavola</i>
HALIBUT CON VIGNAROLA spring vegetable broth with fava beans, peas, mint 34	BISTECCA ALLA FIORENTINA prime dry-aged porterhouse, (serves 3–4) 125

BRACIOLA DE MAIALE wood grilled pork chop, pea purée, pickled rhubarb 30
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847-386-6053

WWW.MINOSITALIAN.COM

BEVANDE

MIONETTO PROSECCO

sparkling wine
8.50

MIONETTO MOSCATO

dessert wine
8.50

MIONETTO GRAN ROSÉ

rosé wine
8.50

LEMONCOCCO

Italian non-carbonated natural beverage
3.50

HOUSE-BATCHED COCKTAILS

POUR OVER ICE AND ENJOY OR DILUTE AND SERVE UP

(COMES IN SEALED 12oz BOTTLES)

NERO MANHATTAN

Rittenhouse Rye, Carpano Antica Vermouth,
Nonino Amaro, Angostura Bitters
38

THE LI-MINO

Pike and Clark Vodka, housemade limoncello,
lemon, elderflower liquor
38

Carry Out Hours

MONDAY – CLOSED

TUESDAY – SUNDAY 5PM – 8PM

Last order taken 15 minutes before closing.

We accept all major credit cards.

No personal checks.

Mino's gift certificates are available.



847-386-6053

985 GREEN BAY ROAD, WINNETKA, IL 60093

WWW.MINOSITALIAN.COM



MINO'S IS AVAILABLE TO HOST YOUR NEXT PRIVATE EVENT

CALL 847-386-6053 TODAY!

MANY OF OUR DISHES CAN BE MADE
GLUTEN FREE, PLEASE INQUIRE

*Please alert us if you have special dietary restrictions
or food allergies.*

*Consumption of raw or undercooked foods such as
meats, poultry, eggs, seafood and shellfish may increase
your risk of food borne illness.*

carry out



MINO'S

Italian