

ANTIPASTI

CARCIOFI FRITTI
fried artichokes, lemon aioli
13

PROSCIUTTO E ASPARAGI
parmesan, lemon vinaigrette,
parmigiano reggiano
16

MINO'S CAESAR
romaine hearts, parmigiano reggiano, crostini
12

BURRATA
roasted tomatoes on the vine,
Balsamico Essenza, basil oil
17

RUCOLA E CAROTA
arugula, carrot, creme fraiche, dates,
olives, frico
13

FAGIOLINI SALTATI
sauteed green beans, soffrito, shallots
13

CAVOLINI DI BRUXELLES RASATI
shaved brussels sprouts, pecorino, pine nuts,
cherry, lemon
13

PATATE FRITTE
crispy smashed fingerlings, shallots, soft herbs
9

VERDURE DI FATTORIA
Werp Farm lettuces, shaved vegetables,
champagne vinaigrette
13

POLPETTE
beef & pork meatballs, ricotta, pomodoro,
parmigiano reggiano
12

FRITTO MISTO
calamari, shrimp, roasted garlic aioli,
pomodoro
19

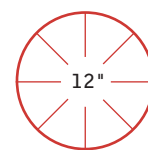
MINI MINO'S

SPAGHETTI
tonnarelli, marinara
8
add two polpette – 4

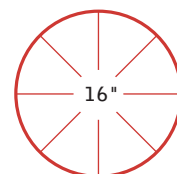
BURRO E FORMAGGIO
rigatoni, butter, parmigiano reggiano
8

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*

mozzarella
asiago
parmigiano

arugula
spinach
cremini mushrooms
shiitake mushrooms*
red onions
caramelized onions
red peppers
black olives
Calabrian chilis

serrano peppers
roasted garlic
sundried tomatoes

basil
oregano
sage
thyme

MINO'S PIZZA

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

QUATTRO FORMAGGI
mozzarella, asiago, fontinella, ricotta (s)
18 / 25

BOSCAIOLA
cremini and shiitake mushrooms,
asiago, thyme (o)
19 / 26

PROSCIUTTO E RUCOLA
prosciutto di Parma, arugula,
parmigiano reggiano (o)
22 / 28

SALAME PICCANTE
charred pepperoni, hand crushed tomatoes,
basil, parmigiano reggiano (s)
22 / 28

PIZZA BIANCA
pistachio pesto, fontinella locatelli,
shallot cream (o)
20 / 27

MARGHERITA
tomato, roasted garlic, basil (s)
18 / 25

SALSICCIA
Italian sausage, carmelized onion,
asiago, sage (s)
22 / 28

IL MINO
Italian sausage, red onion, calabrian chili,
oregano
22 / 28

PRIMI

SPAGHETTI ALLE VONGOLE
Manilla clams, garlic, white wine
29

TORTELLONI ALLA MODENESE
ricotta, parmigiano reggiano, aged balsamic
24

RISOTTO
carnaroli rice, garlic shrimp, braised leeks,
peas, spinach, lemon
27

TAGLIATELLE ALLA BOLOGNESE
prosciutto, pancetta & beef,
parmigiano reggiano
21

RIGATONI ARRABIATA
sausage, chili flake, cream,
parmigiano reggiano
24

SECONDI

BRANZINO
wood grilled Mediterranean sea bass,
fregola, asparagus, roasted bell peppers,
capers, tomato
33

FILETTO
wood grilled prime beef filet,
sauteed green beans, horseradish cream
48

POLLO ARROSTITO
half roasted chicken,
citrus braised fennel, Castelvetro olives,
crispy fingerling potatoes, chive
28

TORTA DI QUINOA E BROCCOLLI
roasted quinoa and broccoli cake,
almond flour, provolone,
eggplant pepper purée, arugula, fennel
24

SALMONE
wood grilled salmon, sauteed spinach,
white wine, grilled lemon, garlic chips
29

per la tavola

BISTECCA ALLA FIORENTINA
prime dry-aged porterhouse, (serves 3–4)
135

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