



MINO'S

Italian

ANTIPASTI

CARCIOFI FRITTI

fried artichokes, lemon aioli
13

CAVOLETTI DI BRUXELLES

brussels sprouts, pancetta, sherry vinaigrette
14

PATATE

smashed fingerling potatoes, rosemary,
parmigiano reggiano
10

MINO'S CAESAR

artisan romaine, crostini,
parmigiano reggiano
12

INSALATA AUTUNNO

little gem lettuce, fuji apples, spiced walnuts, salemville
gorgonzola, red wine vinaigrette
13

POLPETTE

beef & pork meatballs, ricotta, pomodoro,
parmigiano reggiano
11

CALAMARI

roasted garlic aioli, pomodoro
18

BRUSCHETTA

strachiatella, prosciutto, apricot date mostarda
15

BROCCOLINI

garlic, shallots, white wine, chili
12

BIBB

bibb lettuce, frisée, radish, dijon vinaigrette
12

POLPO

wood grilled octopus, amatriciana, ceci beans
21

CAVOLFIORE

cauliflower, pickled red onion, capers,
pine nuts, Calabrian chili
13

PIZZE

SPINACI PANCETTA AFFUMICATA

applewood smoked bacon, sauteed garlic spinach,
shallots, calabrian chili, parmigiano reggiano
18

MARGHERITA

tomato, roasted garlic, basil
16

SALSICCIA

Italian sausage, caramelized onion, asiago, sage
19

PRIMI

LINGUINI CON GAMBERI

black tiger shrimp, garlic, sherry
24

PAPPARDELLE

pancetta, Calabrian chili, tomato, cream
19

RISOTTO

carnaroli rice, wild mushrooms, parmigiano reggiano
19

TORTELLONI ALLA MODENESE

ricotta, brown butter, pumpkin seeds, fried sage,
parmigiano reggiano, aged balsamic
17

TONNARELLI CACIO E PEPE

Tellicherry & Lampong peppercorns,
parmigiano reggiano
16

TAGLIATELLE ALLA BOLOGNESE

prosciutto, pancetta & beef,
parmigiano reggiano
18

RIGATONI SAUSAGE PASTA

sausage, nduja cream, broccolini, parmigiano reggiano
22

SECONDI

BRANZINO

grilled Mediterranean sea bass, braised spinach,
lemon caper relish
29

TAGLIATA DI MANZO

grilled prime sirloin, arugula,
caramelized onions
28

CIOPPINO

fish & seafood stew, white wine, garlic, tomato broth,
olive oil grilled bread
34

CAPELANTE CON FUNGHI

diver scallops, wild mushrooms, brown butter
36

POLLO AL MATTONE

roasted chicken, broccolini, rosemary lemon gremolata
26

per la tavola

BISTECCA ALLA FIORENTINA

prime dry-aged porterhouse, (serves 3-4)
110



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

Please alert your server 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.

CORKAGE FEE - 20 (2 BOTTLE LIMIT)

AVAILABLE TO HOST YOUR NEXT PRIVATE EVENT

CALL 847-386-6053

photographs by Alice Hargrave - www.alicehargrave.com



Dolci

CROSTATA DI FRUTTA seasonal fruit, vanilla gelato	12
MOUSSE AL CIOCCOLATO Guayaquil dark chocolate	10
TIRAMISU mascarpone zabaione, espresso crème anglaise, madagascar vanilla	9
AFFOGATO vanilla gelato, espresso, biscotti	6
GELATI & SORBETTI	6

Caffè e Tè

COFFEE regular / decaf	3
ESPRESSO regular / decaf	3
LATTE	4
CAPPUCCINO	4
TEA earl grey / chamomile / green	3

Digestivi

LIMONCELLO	6 / 9
ROMANA SAMBUCA	7 / 10
AMARO DEL CAPO	7 / 10
AMARO LAZZARONI	7 / 10
BROVO AMARO #14	7 / 10
BROVO AMARO #4	7 / 10
FERNET BRANCA	7 / 10
UVA VIVA GRAPPA	7 / 10
BRAULIO	8 / 11
NARDINI AMARO	7 / 10
MONTENEGRO AMARO	7 / 10
NONINO AMARO	8 / 11
BAILEYS	6 / 9
FRANGELICO	6 / 9
KAHLUA	6 / 9
BIN 27 PORT	7
DOW'S 20 YR TAWNY PORT	18
REMY COGNAC	11
FUGATA BEN RYÉ	14 / 78