



# 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

### BURRATA

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

carneroli rice, wild mushrooms, parmigiano reggiano  
19

### TONNARELLI CACIO E PEPE

Tellicherry & Lampong peppercorns,  
parmigiano reggiano  
16

### TAGLIATELLE ALLA BOLOGNESE

prosciutto, pancetta & beef,  
parmigiano reggiano  
18

### RIGATONI SALSICCIA

nduja sausage, 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,  
grilled sourdough  
34

### CAPELANTE CON FUNGHI

diver scallops, wild mushrooms, brown butter  
36

### POLLO ARROSTITO

half roasted chicken, broccolini, rosemary  
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

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### *Dolci*

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

### *Caffè e Tè*

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

### *Digestivi*

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