



# MINO'S

*Italian*

## ANTIPASTI

### CARCIOFI FRITTI

fried artichokes, lemon aioli  
13

### CAROTE

fennel and golden raisin agrodolce  
16

### ASPARAGI CON SALSA BOLZANINA

wood grilled asparagus, egg, chives  
16

### MINO'S CAESAR

artisan romaine, crostini,  
parmigiano reggiano  
12

### INSALATA PRIMAVERA

little gem, farro, radish, pickled carrot,  
parmigiano vinaigrette  
14

### POLPETTE

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

### CALAMARI

roasted garlic aioli, pomodoro  
18

### BURRATA

strawberry mostarda, arugula, Balsamico Essenza  
15

### BROCCOLINI

garlic, shallots, white wine, chili  
12

### BIBB

bibb lettuce, frisée, radish, dijon vinaigrette  
12

### COZZE

Bar Harbor mussels, spicy 'Nduja broth  
18

### RISI E PISI

black rice, snow peas, snap peas, mint, pecorino  
14

## PIZZE

### CARBONARA

pickled ramp bulbs, peas, pancetta, egg yolk  
18

### MARGHERITA

tomato, roasted garlic, basil  
16

### SALSICCIA

Italian sausage, caramelized onion, asiago, sage  
19

## PRIMI

### CAVATELLI

braised rabbit, carrot, dill  
24

### LINGUINE FRA DIAVOLA

shrimp, 'Nduja, tomato, Marcona almonds  
24

### RISOTTO

carnaroli rice, roasted mushrooms, ramp pesto,  
parmigiano reggiano  
21

### TONNARELLI CACIO E PEPE

Tellicherry & Lampong peppercorns,  
parmigiano reggiano  
17

### TAGLIATELLE ALLA BOLOGNESE

prosciutto, pancetta & beef,  
parmigiano reggiano  
19

### LINGUINE ALLE VONGOLE

Manilla clams, green garlic, breadcrumbs  
27

## SECONDI

### BRANZINO

wood grilled Mediterranean sea bass,  
cannellini beans, radicchio, red onion  
29

### TAGLIATA DI MANZO

wood grilled prime sirloin, arugula,  
caramelized onions  
28

### HALIBUT CON VIGNAROLA

spring vegetable broth with fava beans, peas, mint  
34

### BRACIOLA DE MAIALE

wood grilled pork chop, pea purée, pickled rhubarb  
30

### POLLO ARROSTITO

half roasted chicken, rapini, hot calabrian honey  
26

*per la tavola*

### BISTECCA ALLA FIORENTINA

prime dry-aged porterhouse, (serves 3-4)  
125



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](http://www.alicehargrave.com)



### *Dolci*

<b>TORTA AL CIOCCOLATO</b> chocolate cake, candied hazelnuts, vanilla gelato	12
<b>MOUSSE DI FRAGOLE</b> strawberry mousse, whipped cream, chocolate bark	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>MELETTI 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>MELETTI AMARO</b>	7 / 10
<b>MONTENEGRO AMARO</b>	7 / 10
<b>NONINO AMARO</b>	8 / 11
<b>AVERNA AMARO</b>	7 / 10
<b>AMARO LUCANO</b>	7 / 10
<b>LICOR 43</b>	7 / 10
<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