



MINO'S

Italian

ANTIPASTI

CARCIOFI FRITTI

fried artichokes, lemon aioli
13

CAROTE

fennel and golden raisin agrodolce
16

POLPO ALLA GRIGLIA

wood grilled octopus, squid ink aioli,
pickled peppers
19

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 AL NERO DI SEPIA

carnaroli rice, tomato, squid ink, 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, scallion, breadcrumbs
27

SECONDI

BRANZINO

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

TAGLIATA DI MANZO

wood grilled prime sirloin, arugula,
caramelized onions
28

SALMONE

wood grilled salmon, spinach, salsa verde
29

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 – 25 (2 BOTTLE LIMIT, 750ML ONLY)

AVAILABLE TO HOST YOUR NEXT PRIVATE EVENT

CALL 847-386-6053

photographs by Alice Hargrave – www.alicehargrave.com



Dolci

TORTA AL CIOCCOLATO chocolate cake, candied hazelnuts, vanilla gelato	12
MOUSSE DI FRAGOLE strawberry mousse, whipped cream, chocolate bark	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
MELETTI 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
MELETTI AMARO	7 / 10
MONTENEGRO AMARO	7 / 10
NONINO AMARO	8 / 11
AVERNA AMARO	7 / 10
AMARO LUCANO	7 / 10
LICOR 43	7 / 10
BIN 27 PORT	7
DOW'S 20 YR TAWNY PORT	18
REMY COGNAC	11
FUGATA BEN RYÉ	14 / 78