



MINO'S

Italian

ANTIPASTI

CARCIOFI FRITTI

fried artichokes, lemon aioli
13

CAVOLETTI DI BRUXELLES

brussels sprouts, bacon, leeks,
parmigiano reggiano
14

FAGIOLI VERDI

green beans, farro, lemon,
pecorino romano DOP
14

MINO'S CAESAR

artisan romaine, crostini,
parmigiano reggiano
12

RUCOLA

arugula, cremini mushrooms,
parmigiano reggiano
12

POLPETTE

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

CALAMARI

roasted garlic aioli, pomodoro
18

BURRATA

blistered cherry tomatoes, basil pesto
12

BROCCOLI

broccoli, shallots, anchovies, lemon
13

BIBB

gem lettuces, 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

PROSCIUTTO E RUCOLA

prosciutto di Parma, arugula, parmigiano reggiano
19

MARGHERITA

tomato, roasted garlic, basil
16

SALSICCIA

Italian sausage, caramelized onion, asiago, sage
19

PRIMI

TONNARELLI CACIO E PEPE

Tellicherry & Lampong peppercorns,
pecorino romano DOP
15

PAPPARDELLE

pancetta, Calabrian chili, tomato, cream
19

RIGATONI CON POMODORO

fresh tomatoes, mozzarella di bufala, basil
15

TONNARELLI ALLE VONGOLE

Manilla clams, garlic, white wine
24

TORTELLONI ALLA MODENESE

ricotta, parmigiano reggiano, aged balsamic
17

TAGLIATELLE ALLA BOLOGNESE

prosciutto, pancetta & beef,
parmigiano reggiano
18

BUCATINI AI FRUTTI DI MARE

Manilla clams, shrimp, baby octopus, tomatoes,
Calabrian chili
28

SECONDI

BRANZINO

grilled Mediterranean sea bass, asparagus,
zucchini, arugula, citrus, lemon vinaigrette
29

TAGLIATA DI MANZO

grilled prime sirloin, arugula,
caramelized onions
27

COSTOLETTE DI AGNELLO

grilled lamb chops, crispy potatoes, pistachio pesto,
aged balsamic
42

SALMONE

grilled Skuna Bay salmon, shaved brussel sprouts,
arugula, radish, pickled red onions
29

POLLO ARROSTITO

half roasted chicken, sweet corn, cherry tomatoes
25

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