



# MINO'S

*Italian*

## ANTIPASTI

### FRITTO MISTO

calamari, shrimp, zucchini, carrots

14

### SALUMI E FORMAGGI

daily selection

### BURRATA

heirloom tomatoes, extra virgin olive oil, basil

14

### POLPETTE

slow braised beef & pork meatballs, ricotta, pomodoro, parmigiano

10

### TARTARE DI TONNO

yellow fin tuna, capers, shallots, Calabrian chili

18

### POLPO ALLA GRIGLIA

wood grilled octopus, roasted pepper purée, cannellini beans, guanciale

19

### COSTOLETTE DI AGNELLO

lamb chops, crispy potatoes, pistachio pesto, aged balsamic

19

### INSALATA BIBB

gem lettuces, frisée, radish, Dijon vinaigrette

9

### FAGIOLI VERDI

green beans, hazelnuts, pecorino, mint

12

### INSALATA DI RUCOLA

fennel, lemon, parmigiano reggiano

10

### INSALATA DI SCAROLA

endive, treviso, walnuts, bohemian blue cheese, golden raisins, sherry vinaigrette

12

### FIORI DI ZUCCA

squash blossoms, heirloom tomatoes, Bellwether Farms ricotta,

12

## PIZZE

### MARGHERITA

tomato, roasted garlic, basil

15

### ROSMARINO

applewood smoked bacon, caramelized onion, fontinella, rosemary

18

### PROSCIUTTO E RUCOLA

prosciutto di Parma, arugula, parmigiano reggiano

18

### SALSICCIA

Italian sausage, caramelized onion, asiago, sage

18

### BOSCAIOLA

cremini and shiitake mushrooms, asiago, thyme

16

### SALAME PICCANTE

charred pepperoni, hand crushed tomatoes, basil, parmigiano reggiano

18

## PRIMI

### ORECCHIETTE CON SALSICCIA E RAPINI

veal demi glace, parmigiano reggiano

23

### TAGLIATELLE ALLA BOLOGNESE

slow cooked prosciutto, pancetta & beef, parmigiano reggiano

17

### TONNARELLI CACIO E PEPE

Tellicherry & Lampong peppercorns, pecorino romano DOP

15

### RIGATONI POMODORO

heirloom tomatoes, garlic, basil, breadcrumbs

18

### LINGUINI FRUTTI DI MARE

Manilla clams, shrimp, octopus, 'nduja, tomatoes, Calabrian chili

28

### TORTELLONI ALLA MODENESE

ricotta, parmigiano, aged balsamic

16

## SECONDI

### TAGLIATA DI MANZO

grilled prime sirloin, arugula, caramelized onions

27

### CAPELANTE CON FUNGHI

diver scallops, wild mushrooms, brown butter

34

### POLLO GRIGLIATO

grilled chicken, stone fruit, apples, lemon rosemary jus

24

### TONNO VERDURE

yellowfin tuna, heirloom tomatoes, green beans, roasted peppers, Castelvetrano olives, artichokes

28

### BRACIOLA DI MAIALE

grilled Duroc bone in pork chop, apricot mostarda, fennel pollen

24

### BRANZINO

Mediterranean sea bass, pea tendrils, preserved lemon, Calabrian chili

27

*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**



## *Dolci*

<b>CROSTATA</b> baked tart with seasonal fruit, vanilla gelato	9
<b>MOUSSE AL CIOCCOLATO</b> Guayaquil dark chocolate	10
<b>RICOTTA CON FRUTTA</b> Bellwether Farms ricotta, seasonal fruit, aged balsamic	9
<b>TIRAMISU</b> espresso soaked ladyfingers, mascarpone, amaretto, cocoa	8
<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