



MINO'S

Italian

ANTIPASTI

CARCIOFI FRITTI

fried artichokes, lemon aioli
13

BARBABIETOLE

roasted beets, whipped ricotta, pistachio honey
14

MINO'S CAESAR

romaine hearts, parmigiano reggiano, crostini
12

BIBB

bibb lettuce, frisée, radish, dijon vinaigrette
12

POLPETTE

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

FRITTO MISTO

calamari, shrimp, roasted garlic aioli, pomodoro
19

BURRATA

prosciutto, arugula, Balsamico Essenza
18

RUCOLA

arugula, cremini mushrooms, parmigiano reggiano,
lemon vinaigrette
12

CAVOLETTI DI BRUXELLES

roasted brussels sprouts, pancetta, balsamic,
parmigiano reggiano
15

PURÈ DI PATATE

whipped Yukon gold potatoes, butter, cream
9

PIZZE

SPINACI PANCETTA AFFUMICATA

applewood smoked bacon, spinach, garlic,
parmigiano reggiano
19

MARGHERITA

tomato, roasted garlic, basil
16

SALSICCIA

Italian sausage, caramelized onion, asiago, sage
19

PRIMI

BUCATINI ALLA CARBONARA

guanciale, egg yolk, parmigiano reggiano
21

RISOTTO

carabinieri rice, wild mushrooms, parmigiano reggiano
20

TAGLIATELLE ALLA BOLOGNESE

prosciutto, pancetta & beef,
parmigiano reggiano
19

TORTELLONI ALLA MODENESE

ricotta, parmigiano reggiano, aged balsamic
22

TONNARELLI CACIO E PEPE

Tellicherry & Lampong peppercorns,
parmigiano reggiano
17

PAPPARDELLE

pancetta, calabrian chili, tomato, cream, basil
21

SECONDI

BRANZINO

wood grilled Mediterranean sea bass, potatoes,
roasted bell peppers, capers, tomato
32

POLLO ARROSTITO

half roasted chicken, citrus braised fennel,
Castelvetro olives, crispy fingerling potatoes, chive
26

SALMONE

wood grilled salmon, sauteed spinach, white wine,
grilled lemon, garlic chips
29

COSTOLETTE DI MANZO

red wine braised short ribs,
whipped Yukon gold potatoes, beef jus
38

PARMIGIANA DI MELANZANE

wood grilled eggplant, parmigiano reggiano,
arugula, breadcrumb
19

per la tavola

BISTECCA ALLA FIORENTINA

prime dry-aged porterhouse, (serves 3-4)
135



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

BUDINO DI CIOCCOLATO chocolate pudding, olive oil whipped cream, sea salt	10
TORTA DI OLIO D'OLIVA olive oil cake, seasonal fruit	12
TIRAMISU mascarpone zabaione, espresso crème anglaise, madagascar vanilla	10
GELATO DI LILIA vanilla gelato, honey, olive oil, fennel pollen, sea salt	8
AFFOGATO vanilla gelato, espresso, biscotti	7
GELATI & SORBETTI	6

Caffè e Tè

COFFEE regular / decaf	4
ESPRESSO regular / decaf	4
LATTE	5
CAPPUCCINO	5
TEA earl grey / chamomile / green	4

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