



# MINO'S

*Italian*

## ANTIPASTI

### CARCIOFI FRITTI

fried artichokes, lemon aioli  
13

### BARBABIETOLE

roasted beets, whipped ricotta, pistachio honey  
14

### MINO'S CAESAR

artisan romaine, baby kale, parmigiano reggiano,  
bread crumbs  
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

### INSALATA D'AUTUNNO

baby kale, sweet potato, honey crisp apples,  
breadcrumb, cider vinaigrette  
14

### CAVOLETTI DI BRUXELLES

roasted brussels sprouts, pancetta, balsamic,  
parmigiano reggiano  
15

### POTATE

roasted fingerling potatoes, salsa verde  
9

## PIZZE

### MISTA

cremini, shiitake, pepperoni, stracciatella  
19

### MARGHERITA

tomato, roasted garlic, basil  
16

### SALSICCIA

Italian sausage, caramelized onion, asiago, sage  
19

## PRIMI

### RIGATONI AL RAGU BIANCO

soffrito, wild mushrooms, garlic  
19

### GNOCCHI ALLA ZUCCA

butternut squash, gorgonzola dolce fonduta,  
parmigiano reggiano  
23

### RISOTTO ALLA MILANESE

saffron risotto, braised beef shank, beef jus  
28

### TONNARELLI CACIO E PEPE

Tellicherry & Lampong peppercorns,  
parmigiano reggiano  
17

### TAGLIATELLE ALLA BOLOGNESE

prosciutto, pancetta & beef,  
parmigiano reggiano  
19

### RIGATONI CON SALSICCIA E BROCCOLI

lamb sausage, broccolini, parmigiano reggiano  
26

## SECONDI

### BRANZINO

wood grilled Mediterranean sea bass,  
roasted delicata squash, mustard greens,  
pickled mustard seed  
32

### TAGLIATA DI MANZO

wood grilled prime sirloin, arugula,  
caramelized onions  
28

### POLLO ARROSTITO

half roasted chicken, butternut squash purée,  
mustard greens  
26

### PARMIGIANA DI MELANZANE

wood grilled eggplant, parmigiano reggiano,  
arugula, breadcrumb  
19

### CAPELANTE IN SAOR

seared scallops, onion agrodolce,  
golden raisins, pine nuts  
38

*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](http://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