



MINO'S

Italian

ANTIPASTI

CARCIOFI FRITTI

fried artichokes, lemon aioli

13

ZUCCHINE

baby zucchini, baby squash, basil aioli, chives

14

POLPO ALLA GRIGLIA

wood grilled octopus, squid ink aioli,

pickled peppers

19

MINO'S CAESAR

artisan romaine, crostini,

parmigiano reggiano

12

INSALATA ESTATE

fennel, cucumber, red onion, watermelon radish,

ricotta salata, preserved lemon vinaigrette

13

POLPETTE

beef & pork meatballs, ricotta, pomodoro,

parmigiano reggiano

12

FRITTO MISTO

calamari, shrimp, roasted garlic aioli, pomodoro

19

BURRATA

strawberry mostarda, arugula, Balsamico Essenza

18

BROCCOLINI

garlic, shallots, white wine, chili flake

12

BIBB

bibb lettuce, frisée, radish, dijon vinaigrette

12

COZZE

Bar Harbor mussels, spicy 'Nduja broth

18

MAIS E POMODORO

organic heirloom tomatoes, bi color corn, basil,

sundried tomato vinaigrette

17

PIZZE

MISTA

cremini, shiitake, pepperoni, stracciatella

19

MARGHERITA

tomato, roasted garlic, basil

16

SALSICCIA

Italian sausage, caramelized onion, asiago, sage

19

PRIMI

PACCHERI CON PESCE SPADA

swordfish, cherry tomatoes, castelvetrano olives

31

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,

fregola sarda, cucumber, tomato

31

TAGLIATA DI MANZO

wood grilled prime sirloin, arugula,

caramelized onions

28

POLLO ARROSTITO

half roasted chicken, zucchini purée,

marinated squash

26

PARMIGIANA DI MELANZANE

wood grilled eggplant, parmigiano reggiano,

arugula, breadcrumb

19

SALMONE

wood grilled salmon, roasted beets, farro

29

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