



MINO'S

Italian

ANTIPASTI

CARCIOFI FRITTI

fried artichokes, lemon aioli
13

PROSCIUTTO E ASPARAGI

parmesan, lemon vinaigrette, parmigiano reggiano
16

MINO'S CAESAR

romaine hearts, parmigiano reggiano, crostini
12

BURRATA

roasted tomatoes on the vine,
Balsamico Essenza, basil oil
17

RUCOLA E CAROTA

arugula, carrot, creme fraiche, dates, olives, frico
13

CAVOLINI DI BRUXELLES RASATI

shaved brussels sprouts, pecorino, pine nuts,
cherry, lemon
13

PATATE FRITTE

crispy smashed fingerlings, shallots, soft herbs
9

FAGIOLINI SALTATI

sauteed green beans, soffrito, shallots
13

VERDURE DI FATTORIA

Werp Farm lettuces, shaved vegetables,
champagne vinaigrette
13

POLPETTE

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

FRITTO MISTO

calamari, shrimp, roasted garlic aioli, pomodoro
19

PIZZE

PIZZA BIANCA

pistachio pesto, fontinella locatelli, shallot cream
19

MARGHERITA

tomato, roasted garlic, basil
17

IL MINO

Italian sausage, red onion, calabrian chili, oregano
21

PRIMI

SPAGHETTI ALLE VONGOLE

Manilla clams, garlic, white wine
29

TORTELLONI ALLA MODENESE

ricotta, parmigiano reggiano, aged balsamic
24

RISOTTO

carnaroli rice, garlic shrimp, braised leeks,
peas, spinach, lemon
27

TONNARELLI CACIO E PEPE

Tellicherry & Lampong peppercorns,
parmigiano reggiano
17

TAGLIATELLE ALLA BOLOGNESE

prosciutto, pancetta & beef,
parmigiano reggiano
21

RIGATONI ARRABIATA

sausage, chili flake, cream, parmigiano reggiano
24

SECONDI

BRANZINO

wood grilled Mediterranean sea bass, fregola,
asparagus, roasted bell peppers, capers, tomato
33

FILETTO

wood grilled prime beef filet, sautéed green beans,
horseradish cream
48

POLLO ARROSTITO

half roasted chicken, citrus braised fennel,
Castelvetrano olives, crispy fingerling potatoes, chive
28

TORTA DI QUINOA E BROCCOLLI

roasted quinoa and broccoli cake, almond flour,
provolone, eggplant pepper purée, arugula, fennel
24

SALMONE

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

Cocktail di Dolci

ESPRESSO MARTINI Tito's Vodka, Frangelico, Kahlúa, Caffé Amaro, Espresso	15
SCORZA DOLCE Baileys, Giffard Banane du Brésil, Amaretto, Caffé Amaro	12

Digestivi

LIMONCELLO	6 / 9
MELETTI SAMBUCA	7 / 10
FERNET BRANCA	7 / 10
UVA VIVA GRAPPA	7 / 10
LICOR 43	7 / 10
BIN 27 PORT	7
DOW'S 20 YR TAWNY PORT	18
REMY COGNAC	11
BRAULIO AMARO	8 / 11
MONTENEGRO AMARO	7 / 10
NONINO AMARO	8 / 11
AVERNA AMARO	7 / 10

(ask your server about additional options)