



# Family Style Menu

ALL DISHES SERVE 6-8 PEOPLE

ORDERS REQUIRE 24HR ADVANCE NOTICE — EMAIL [INFO@MINOSITALIAN.COM](mailto:INFO@MINOSITALIAN.COM)

## ANTIPASTI

### MINO'S CAESAR

artisan romaine, crostini, parmigiano reggiano  
35

### INSALATA AUTUNNO

little gem lettuce, fuji apples, spiced walnuts,  
salemville gorgonzola, red wine vinaigrette  
40

### POLPETTE

beef & pork meatballs, ricotta, pomodoro,  
parmigiano reggiano  
55

### CAVOLETTI DI BRUXELLES

brussels sprouts, pancetta, sherry vinaigrette  
45

### CAVOLFIORE

cauliflower, pickled red onion, capers, pine nuts,  
Calabrian chili  
45

### PATATE

smashed fingerling potatoes, rosemary,  
parmigiano reggiano  
40

## PRIMI

### LASAGNA ALLE VERDURE

handmade pasta, spinach, mushroom,  
carmelized onion  
85

### RIGATONI ALLA BOLOGNESE

prosciutto, pancetta & beef,  
parmigiano reggiano  
90

### GEMELLI CON POMODORO

bocaccini, grape tomatoes, basil, white wine, garlic  
75

### RIGATONI SALSICCIA

nduja sausage, broccolini, parmigiano reggiano  
100

### BUCATINI

pancetta, Calabrian chili, tomato, cream  
90

## SECONDI

### POLLO ARROSTITO

roast chicken, lemon, rosemary  
100

### WHOLE BEEF TENDERLOIN

whole roasted tenderloin, red wine demi-glace  
MP

### SALMONE

grilled salmon, salsa verde  
120

### BISTECCA ALLA FIORENTINA

prime dry-aged porterhouse, (serves 3-4)  
110

## HOUSE-BATCHED COCKTAILS

(12oz - SERVES 3-4)

### NERO MANHATTAN

Rittenhouse Rye, Carpano Antica Vermouth,  
Nonino Amaro, Angostura Bitters  
38

### THE LI-MINO

Pike and Clark Vodka, housemade limoncello,  
lemon, elderflower liquor  
38

MANY OF OUR DISHES CAN BE MADE GLUTEN FREE, PLEASE INQUIRE

*Please alert us 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.*