

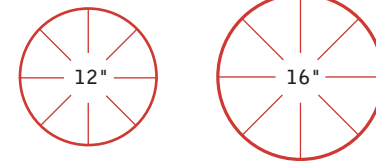
ANTIPASTI

CARCIOFI FRITTI fried artichokes, lemon aioli 13	POLPO wood grilled octopus, amatriciana, ceci beans 21
CAVOLETTI DI BRUXELLES brussels sprouts, bacon, leeks, parmigiano reggiano 14	BURRATA blistered cherry tomatoes, basil pesto 12
MINO'S CAESAR artisan romaine, crostini, parmigiano reggiano 12	BROCCOLI broccoli, shallots, anchovies, lemon 13
FAGIOLI VERDI green beans, farro, lemon, pecorino romano DOP 14	CALAMARI roasted garlic aioli, pomodoro 18
RUCOLA arugula, cremini mushrooms, parmigiano reggiano 12	POLPETTE beef & pork meatballs, ricotta, pomodoro, parmigiano reggiano 11
	CAVOLFIORE cauliflower, pickled red onion, capers, pine nuts, Calabrian chili 13

MINI MINO'S

SPAGHETTI tonnarelli, marinara 8 add two polpette – 4	BURRO E FORMAGGIO rigatoni, butter, parmigiano reggiano 8
	ALFREDO rigatoni, cream, parmigiano reggiano 8

BASIC PIZZA



\$12

\$16

All pizzas are made with our fresh Mino's tomato sauce or an olive oil glaze, and our Wisconsin mozzarella.

ingredients — 1.50 / 2.50

* items — +1

12" gluten free — +3

Ingredienti

pepperoni
Italian sausage
prosciutto*

arugula
spinach
cremini mushrooms
shiitake mushrooms*

serrano peppers
roasted garlic
sundried tomatoes

mozzarella
asiago
parmigiano

red onions
caramelized onions
red peppers
black olives
Calabrian chilis

basil
oregano
sage
thyme

MINO'S PIZZE

(s) – tomato sauce base (o) – olive oil base

QUATTRO FORMAGGI mozzarella, asiago, fontinella, ricotta (s) 16.75 / 23.50	MARGHERITA tomato, roasted garlic, basil (s) 16.75 / 23.50
BOSCAIOLA cremini and shiitake mushrooms, asiago, thyme (o) 17.75 / 24.50	SALAME PICCANTE charred pepperoni, hand crushed tomatoes, basil, parmigiano reggiano (s) 19.75 / 26.50
PROSCIUTTO E RUCOLA prosciutto di Parma, arugula, parmigiano reggiano (o) 19.75 / 26.50	SALSICCIA Italian sausage, caramelized onion, asiago, sage (s) 19.75 / 26.50

ASK ABOUT OUR PIZZA SPECIAL

PRIMI

PAPPARDELLE pancetta, Calabrian chili, tomato, cream 19	TORTELLONI ALLA MODENESE ricotta, parmigiano reggiano, aged balsamic 17
RIGATONI CON POMODORO fresh tomatoes, mozzarella di bufala, basil 15	TAGLIATELLE ALLA BOLOGNESE prosciutto, pancetta & beef, parmigiano reggiano 18
TONNARELLI ALLE VONGOLE Manilla clams, garlic, white wine 24	BUCATINI AI FRUTTI DI MARE Manilla clams, shrimp, baby octopus, tomatoes, Calabrian chili 28

SECONDI

POLLO ARROSTITO half roasted chicken, sweet corn, cherry tomatoes 25	SALMONE grilled Skuna Bay salmon, shaved brussel sprouts, arugula, radish, pickled red onions 29
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per la tavola

TAGLIATA DI MANZO grilled prime sirloin, arugula, caramelized onions 27	BISTECCA ALLA FIORENTINA prime dry-aged porterhouse, (serves 3–4) 110
COSTOLETTE DI AGNELLO grilled lamb chops, crispy potatoes, pistachio pesto, aged balsamic 42	
BRANZINO grilled Mediterranean sea bass, asparagus, zucchini, arugula, citrus, lemon vinaigrette 29	

847-386-6053

WWW.MINOSITALIAN.COM

BEVANDE

MIONETTO PROSECCO

sparkling wine
8.50

MIONETTO MOSCATO

dessert wine
8.50

MIONETTO GRAN ROSÉ

rosé wine
8.50

LEMONCOCCO

Italian non-carbonated natural beverage
3.50

HOUSE-BATCHED COCKTAILS

POUR OVER ICE AND ENJOY OR DILUTE AND SERVE UP

(COMES IN SEALED 12oz BOTTLES)

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

Carry Out Hours

MONDAY – CLOSED

TUESDAY – SUNDAY 5PM – 8PM

Last order taken 15 minutes before closing.

We accept all major credit cards.

No personal checks.

Mino's gift certificates are available.



847-386-6053

985 GREEN BAY ROAD, WINNETKA, IL 60093

WWW.MINOSITALIAN.COM



MINO'S IS AVAILABLE TO HOST YOUR NEXT PRIVATE EVENT

CALL 847-386-6053 TODAY!

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.*

carry out



MINO'S

Italian