

## ANTIPASTI

### FRITTO MISTO

calamari, shrimp, zucchini, carrots  
12

### OSTRICHE

oysters with traditional accoutrements  
1/2dz – 19 / 1dz – 36

### BURRATA

Sicilian pepperonata,  
extra virgin olive oil, basil  
14

### POLPETTE

slow braised beef & pork meatballs,  
ricotta, pomodoro, parmigiano  
10

### ZUPPA DEL GIORNO

seasonal soup preparation

### CARNE CRUDA

hand cut beef tenderloin, capers, shallots,  
Calabrian chili, quail yolk  
17

### POLPO ALLA PUTTANESCA

wood grilled octopus, tomatoes, olives,  
Calabrian chili  
19

### GAMBERETTI E CAPESANTE SU POLENTA

sauteed black tiger shrimp & diver scallops,  
red peppers, white polenta  
19

### COSTOLETTE DI AGNELLO

lamb chops, crispy potatoes,  
pistachio pesto, aged balsamic  
19

### SCAMPI CLASSICO

black tiger shrimp, garlic, sherry, breadcrumbs  
17

### INSALATA BIBB

gem lettuces, frisée, radish, Dijon vinaigrette  
9

### CAVOLETTI DI BRUXELLES

brussels sprouts, shishito peppers,  
Calabrian chili vinaigrette  
12

### MINO'S CAESAR

artisan romaine, parmigiano reggiano  
10

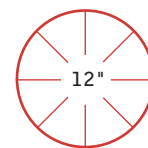
### INSALATA DI SCAROLA

endive, treviso, walnuts, bohemian blue cheese,  
golden raisins, sherry vinaigrette  
12

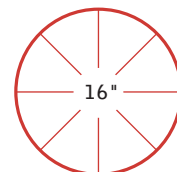
### CARCIOFI FRITTI

fried artichokes, lemon aioli  
12

## 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\*  
salumi\*

mozzarella  
asiago  
parmigiano  
feta

arugula  
spinach  
cremini mushrooms  
shiitake mushrooms\*  
red onions  
caramelized onions  
red peppers  
black olives  
Kalamata olives  
Calabrian chilis

serrano peppers  
roasted garlic  
sundried tomatoes

basil  
oregano  
sage  
thyme

## MINO'S PIZZE

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

### MARGHERITA

tomato, roasted garlic, basil, mozzarella (s)  
15.75 / 22.50

### SALSICCIA

Italian sausage, caramelized onion,  
asiago, sage (s)  
18.75 / 25.50

### PROSCIUTTO E RUCOLA

prosciutto di Parma, arugula, parmigiano (o)  
18.75 / 25.50

### BOSCAIOLA

cremini and shiitake mushrooms,  
asiago, thyme (o)  
16.75 / 23.50

### ROSMARINO

applewood smoked bacon, caramelized onion,  
fontinella, rosemary (s)  
18.75 / 25.50

### IL MINO

Italian sausage, red onion,  
Calabrian chili, oregano (s)  
15.75 / 22.50

### SPINACI

spinach, feta, sundried tomato,  
roasted garlic, pine nuts, oregano (o)  
17.75 / 24.50

ASK ABOUT OUR PIZZA SPECIAL

## PRIMI

### RIGATONI AGNELLO RAGU

braised lamb, San Marzano tomatoes,  
olives, gremolata  
23

### TAGLIATELLE ALLA BOLOGNESE

slow cooked prosciutto, pancetta & beef,  
parmigiano reggiano  
17

### TONNARELLI CACIO E PEPE

Tellicherry & Lampong peppercorns,  
pecorino romano DOP  
15

### RIGATONI ALL' AMATRICIANA

guanciale, chili, pecorino romana  
18

### ARAGOSTA DI TAGLIATELLE

Maine lobster, saffron, garlic, white wine  
32

### TORTELLONI ALLA MODENESE

ricotta, parmigiano, aged balsamic  
16

## SECONDI

### TAGLIATA DI MANZO

grilled prime sirloin, arugula,  
caramelized onions  
27

### SALMONE

Skuna Bay salmon, braised leeks, fennel,  
celery, lemon  
27

### INSALATA VERDURE ARROSTO MEDITERRANEE

roasted bell peppers, eggplant, zucchini,  
squash, red onion over mixed greens,  
red wine vinaigrette  
17

### FILET

braised fennel, shitake mushrooms,  
red wine demi glace  
42

### OSSO BUCO

braised lamb, roasted eggplant,  
pine nuts, balsamic  
36

### POLLO AL MATTONE

roasted chicken, brocolini,  
lemon rosemary jus  
23

### BRANZINO

Mediterranean sea bass, cauliflower caponata,  
preserved lemon, Calabrian chili  
27

## per la tavola

### BISTECCA ALLA FIORENTINA

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

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**BEVANDE**

**MIONETTO PROSECCO**

sparkling wine  
8.50

**LEMONCOCCO**

Italian non-carbonated natural beverage  
3.50

**MIONETTO GRAN ROSÉ**

rosé wine  
8.50

Inquire about our bottles of red and white  
wines available for carry out.

**MIONETTO MOSCATO**

dessert wine  
8.50

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.*



MINO'S IS AVAILABLE TO HOST YOUR NEXT PRIVATE EVENT

**CALL 847-386-6053 TODAY!**

*Hours*

MONDAY – CLOSED

TUESDAY – THURSDAY 5 – 9

FRIDAY & SATURDAY 5 – 10

SUNDAY 5 – 8

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**



*carry out*



**MINO'S**

*Italian*