

## INSALATE & ZUPPA

### ZUPPA DEL GIORNO

seasonal soup preparation  
7

### CAESAR

romaine, Kalamata olives, parmigiano  
5 / 9

### RUCOLA

arugula, cremini mushrooms,  
parmigiano reggiano  
9

### CARPACCIO DI BARBABIETOLE

roasted beets, frisée, piave DOP,  
pistachio, mint  
11

### PERA

bibb, mixed greens, bosc pear,  
blue cheese, walnuts  
11

### BURRATA

heirloom tomatoes, basil pesto  
12

### MEDITERRANEO

escarole, bibb, kale, lentils, roasted beets,  
chickpeas, artichokes, green beans,  
sundried tomatoes, pickled red onion, kala-  
mata olives, caper berries  
17  
add imported Italian tuna — 6

### *Dressings*

balsamic, caesar, tomato vinaigrette,  
lemon/olive oil, blue cheese

## ANTIPASTI

### BRUSCHETTA

grilled bread with accompaniments  
classico: tomato basil

melanzane: roasted eggplant & red pepper

ceci: chickpea, roasted garlic, rosemary  
9

### CAPPESANTE

seared sea scallops, mushrooms, parmigiano,  
brown butter balsamic vinaigrette  
14

### CRUDO DI PESCE

seasonal fish  
12

### VERDURE D'ESTATE

roasted summer vegetables,  
costiera vinaigrette  
10

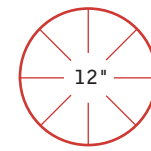
### POLPETTE

slow braised prosciutto & beef meatballs,  
marinara, parmigiano  
10

### FRITTO MISTO

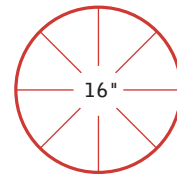
calamari & shrimp, zucchini, carrots  
12

## BASIC PIZZA



12"

\$12



16"

\$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)  
17.75 / 24.50

### PROSCIUTTO E RUCOLA

prosciutto di Parma, arugula, parmigiano (o)  
17.75 / 24.50

### BOSCAIOLA

cremini and shiitake mushrooms,  
asiago, thyme (o)  
15.75 / 22.50

### SALUMI DEL CHEF

salumi, red pepper, oregano (s)  
17.75 / 24.50

### 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

### TORTELLONI ALLA MODENESE

ricotta, parmigiano, aged balsamic  
16

### GEMELLI CON POMODORO

fresh tomatoes, mozzarella di bufala, basil  
16

### TAGLIATELLE ALLA BOLOGNESE

slow cooked prosciutto, pancetta & beef,  
parmigiano  
17

### SPAGHETTI CON FRUTTI DI MARE

shrimp, mussels, calamari, white wine, tomato  
26

### TONNARELLI CACIO E PEPE

Tellicherry & Lampong peppercorns, pecorino  
romano DOP  
14

## SECONDI

### TAGLIATA DI MANZO

grilled prime sirloin, arugula,  
caramelized onions  
26

### POLLO AL MATTONE

roasted chicken, green beans,  
rosemary lemon gremolata  
22

### SALMONE

grilled Skuna Bay salmon, summer vegetables  
27

### COSTOLETTA DI MAIALE

grilled pork chop, cannellini, rapini,  
fruit mostarda  
28

### IPPOGLOSSO

Alaskan halibut, tomatoes, kale, fregola  
34

### BRANZINO

grilled Mediterranean sea bass, salmoriglio,  
preserved lemon, cauliflower  
27

## PER LA TOVALA

### BISTECCA ALLA FIORENTINA

prime dry-aged porterhouse steak, includes two contorni  
110

## CONTORNI

### PATATE

smashed marble potatoes,  
rosemary gremolata

7

### BROCCOLINI

roasted broccolini, garlic

7

### SPINACI

spinach, garlic, lemon, chili flakes

7

### FAGIOLINI

green beans, shallots, pancetta,  
tomato, basil

7

## DOLCI

### TIRAMISU

espresso soaked ladyfingers, mascarpone, amaretto, cocoa

7

## BEVANDE

### MIONETTO PROSECCO

sparkling wine

8.50

### LEMONCOCCO

Italian non-carbonated natural beverage

3.50

### MIONETTO GRAN ROSÉ

rosé 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.*

## Hours

MONDAY – CLOSED

TUESDAY – THURSDAY 5 – 10

FRIDAY & SATURDAY 5 – 11

SUNDAY 5 – 9

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](http://WWW.MINOSITALIAN.COM)



*carry out*



**MINO'S**

*Italian*