



MINO'S

Italian

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

Contorni

PATATE

smashed marble potatoes, rosemary gremolata

7

FAGIOLINI

green beans, shallots, pancetta, tomato, basil

7

BROCCOLINI

roasted broccolini, garlic

7

SPINACI

spinach, garlic, lemon, chili flakes

7

PIZZE

MARGHERITA

tomato, roasted garlic, basil

15

PROSCIUTTO E RUCOLA

prosciutto di Parma, arugula, parmigiano

17

SALSICCIA

Italian sausage, caramelized onion, asiago, sage

17

BOSCAIOLA

cremini and shiitake mushrooms, asiago, thyme

15

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 TAVOLA

BISTECCA ALLA FIORENTINA

prime dry-aged porterhouse steak, includes two contorni
(serves 3-4)

110

Insalate & Zuppa

ZUPPA DEL GIORNO

seasonal soup preparation

7

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,
kalamata olives, caper berries

17

add imported Italian tuna — 6



AVAILABLE TO HOST YOUR

NEXT PRIVATE EVENT

847-386-6053

985 GREEN BAY ROAD

WINNETKA, IL 60093



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.*

FOR RESERVATIONS GO TO

WWW.MINOSITALIAN.COM

Photographs by Alice Hargrave

www.alicehargrave.com



Dolci

PANNA COTTA vanilla cream, roasted plums, aged balsamic	8
CROSTATA baked tart with seasonal fruit, vanilla gelato	9
TIRAMISU espresso soaked ladyfingers, mascarpone, amaretto, cocoa	7
TORTA DI CIOCCOLATO flourless chocolate cake, candied hazelnuts, hazelnut gelato	8
AFFOGATO vanilla gelato, espresso, biscotti	6
GELATI & SORBETTI	6

Caffè e Tè

COFFEE regular / decaf	3
ESPRESSO regular / decaf	3
LATTE	4
CAPPUCCINO	4
TEA earl grey / chamomile / green	3

Digestivi

LIMONCELLO	6 / 9
ROMANA SAMBUCA	7 / 10
AMARO DEL CAPO	7 / 10
AMARO LAZZARONI	7 / 10
BROVO AMARO #14	7 / 10
BROVO AMARO #4	7 / 10
FERNET BRANCA	7 / 10
UVA VIVA GRAPPA	7 / 10
BRAULIO	8 / 11
NARDINI AMARO	7 / 10
MONTENEGRO AMARO	7 / 10
NONINO AMARO	8 / 11
BAILEYS	6 / 9
FRANGELICO	6 / 9
KAHLUA	6 / 9
BIN 27 PORT	7
DOW'S 20YR TAWNY PORT	18
REMY COGNAC	11
FUGATA BEN RYÉ	14 / 78