



MINO'S

Italian

Antipasti

BRUSCHETTA

grilled bread with accompaniments

tomato basil

garlic roasted eggplant, pinenuts, golden raisins

roasted tomato and sweet pepper

11

CAPPESANTE

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

14

CRUDO DI PESCE

hamachi, preserved lemon, neonata, fennel pollen,
extra virgin olive oil

14

BURRATA

Sicilian peperonata, extra virgin olive oil, basil

12

POLPETTE

slow braised prosciutto & beef meatballs,
marinara, parmigiano

10

FRITTO MISTO

calamari & shrimp, zucchini, carrots

12

Contorni

PATATE

smashed marble potatoes, rosemary gremolata

7

CAVOLINI DI BRUXELLES

roasted brussel sprouts, sherry vinaigrette, herbs

9

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

16

PRIMI

TORTELLONI ALLA MODENESE

ricotta, parmigiano, aged balsamic

16

RISOTTO AI FUNGHI

forest mushrooms, marscapone, parmigiano

17

TAGLIATELLE ALLA BOLOGNESE

slow cooked prosciutto, pancetta & beef, parmigiano

17

TONNARELLI CARBONARA

pancetta, egg yolk, parmigiano

18

TONNARELLI CACIO E PEPE

Tellicherry & Lampong peppercorns, pecorino romano DOP

15

SECONDI

TAGLIATA DI MANZO

grilled prime sirloin, arugula, caramelized onions

27

POLLO AL MATTONE

roasted chicken, broccolini, rosemary lemon gremolata

23

SALMONE

grilled Skuna Bay salmon, sunchoke purée, swiss chard,
marinated artichokes

27

MAIALE MILANESE

parmigiano crusted pork chop, arugula, tomatoes

28

CIOPPINO

fish & seafood stew, white wine, garlic, tomato broth,
olive oil grilled bread

34

BRANZINO

grilled Mediterranean sea bass, cauliflower caponata,
preserved lemon, Calabrian chile

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, shaved fennel, lemon, parmigiano

9

CARPACCIO DI BARBABIETOLE

roasted beets, frisée, piave DOP, pistachio, mint

11

PERA

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

12

MINO'S CAESAR

artisan romaine, parmigiano

10

MEDITERRANEO

escarole, bibb, kale, lentils, roasted beets,
chickpeas, artichokes, green beans,
sundried tomatoes, pickled red onion,
kalamata olives, caper berries

18

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