



MINO'S

Italian

ANTIPASTI

FRITTO MISTO

calamari, shrimp, zucchini, carrots

12

OSTRICHE

oysters with traditional accoutrements

1/2dz – 20 / 1dz – 36

BURRATA

Sicilian pepperonata, extra virgin olive oil, basil

14

POLPETTE

slow braised beef & pork, 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

COZZE E VONGOLE

Maine mussels and clams, nduja, thyme,

lemon, demi batard

16

CRUDO DI PESCE

market inspired

13

SCAMPI CLASSICO

black tiger shrimp, garlic, sherry, breadcrumbs

17

INSALATA BIBB

radish, herbs, Dijon vinaigrette

9

CAVOLETTI DI BRUXELLES

brussels sprouts, shishito peppers, Calabrian chili vinaigrette

12

MINO'S CAESAR

artisan romaine, parmigiano reggiano

10

INSALATA DI CASA

endive, treviso, walnuts, bohemian blue cheese,

green goddess dressing

12

CAROTE ARROSTITE

mint, orange, yogurt, hazelnuts

12

PIZZE

MARGHERITA

tomato, roasted garlic, basil

15

PROSCIUTTO E RUCOLA

prosciutto di Parma, arugula, parmigiano reggiano

17

BOSCAIOLA

cremini and shiitake mushrooms, asiago, thyme

16

SALSICCIA

Italian sausage, caramelized onion, asiago, sage

17

PRIMI

RIGATONI AGNELLO RAGU

braised lamb, San Marzano tomatoes, olives, gremolata

23

TONNARELLI VONGOLE

Manila clams, Spanish chorizo, marcona almonds

23

ARAGOSTA DI TAGLIATELLE

Maine lobster, saffron, garlic, white wine

32

TAGLIATELLE ALLA BOLOGNESE

slow cooked prosciutto, pancetta & beef,

parmigiano reggiano

17

RIGATONI ALL' AMATRICIANA

guanciale, chili, pecorino romana

18

AGNOLOTTI DI ZUCCA

butternut squash, sage, nutmeg, ricotta

19

SECONDI

TAGLIATA DI MANZO

grilled prime sirloin, arugula, caramelized onions

27

FILET

braised fennel, shitake mushrooms,

red wine demi glace

42

BRANZINO

Mediterranean sea bass, cauliflower caponata,

preserved lemon, Calabrian chili

27

SALMONE

Skuna Bay salmon, sunchoke purée, swiss chard,

marinated artichokes

27

OSSO BUCO

braised lamb, roasted eggplant, pine nuts, balsamic

36

per la tavola

BISTECCA ALLA FIORENTINA

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

110

MINO'S CHOPPED SALAD

treviso, cannellini beans, pepperoncini, Calabrese salami,

red onion, Valbreso sheep's milk feta, oregano vinaigrette

17

POLLO AL MATTONE

roasted chicken, brocolini, lemon rosemary jus

23



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.*

CORKAGE FEE – 15 (2 BOTTLE LIMIT)

AVAILABLE TO HOST YOUR NEXT PRIVATE EVENT

CALL 847-386-6053



Dolci

PANNA COTTA raspberry, rosemary, marcona almonds	8
BUDINO DI BANANA Italian meringue, amaretto cookies	9
TORTA DI DATTERO strawberries, creme anglaise, pecans	9
TORTA DI CIOCCOLATO dark chocolate ganache, candied orange, hazelnuts	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