



MINO'S

Italian

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

PIZZE

MARGHERITA

tomato, roasted garlic, basil

15

ROSMARINO

applewood smoked bacon, caramelized onion, fontinella, rosemary

18

PROSCIUTTO E RUCOLA

prosciutto di Parma, arugula, parmigiano reggiano

18

SALSICCIA

Italian sausage, caramelized onion, asiago, sage

18

BOSCAIOLA

cremini and shiitake mushrooms, asiago, thyme

16

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



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