



# 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

chef's daily selection

12

### POLPETTE

slow braised prosciutto & beef meatballs,  
marinara, parmigiano

10

### FRITTO MISTO

crispy calamari & shrimp,  
zucchini, carrots

12

## *Contorni*

### PATATE

roasted potatoes, rosemary, lemon, parmigiano

6

### POLENTA E FUNGHI

baked polenta, mushroom ragu,  
rosemary, parmigiano

7

### BROCCOLINI

roasted broccolini, garlic

6

### SPINACI

spinach, lemon, olive oil

6

### CAVOLFIORE

cauliflower, lemon, parmigiano

6

## PIZZE

### MARGHERITA

tomato, roasted garlic, basil

15

### PROSCIUTTO E RUCOLA

prosciutto di Parma, arugula, parmigiano

16

### SALSICCIA

Italian sausage, caramelized onion, asiago, sage

16

### BOSCAIOLA

cremini and shiitake mushrooms, asiago, thyme

15

## PRIMI

### TORTELLONI ALLA MODENESE

ricotta, parmigiano, aged balsamic

16

### TAGLIATELLE ALLA BOLOGNESE

slow cooked prosciutto, pancetta & beef, parmigiano

16

### TONNARELLI CACIO E PEPE

Tellicherry & Lampong peppercorns, pecorino romano DOP

14

### RISOTTO

seafood risotto, tomato, white wine, parsley

27

### RIGATONI AMATRICIANA

spicy guanciale & pancetta ragu, pecorino romano DOP

17

### GARGANELLI

cremini, shiitake, chanterelle mushroom ragu, parmigiano

16

## SECONDI

### TAGLIATA DI MANZO

grilled prime sirloin, arugula, caramelized onions

26

### SALMONE

grilled Skuna Bay salmon, sautéed escarole & spinach,  
tomatoes, capers, oregano

27

### MAIALE MILANESE

parmigiano crusted pork chop, arugula, tomatoes

28

### CIOPPINO

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

34

### POLLO AL MATTONE

roasted chicken, broccolini, rosemary lemon gremolata

21

### BRANZINO

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

28

## PER LA TAVOLA

### BISTECCA ALLA FIORENTINA

butcher's select cut, prime dry-aged steak, includes two contorni  
(serves 3-4)

110

## *Insalate & Zuppa*

### ZUPPA DEL GIORNO

seasonal soup preparation

7

### RUCOLA

arugula, cremini mushrooms, parmeggiano reggiano

9

### ROMANA

kale, frisée, pecorino, garlic breadcrumbs

10

### PERA

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

10

### BURRATA

roasted red peppers, basil pesto

12

### MEDITERRANEO

escarole, romaine, kale, lentils, roasted beets,  
chickpeas, artichokes, red peppers, sundried  
tomatoes, pickled red onion, potato, kalamata olives,  
caper berries, tomato confit vinaigrette

16

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](http://www.alicehargrave.com)