



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

BRESAOLA

cured beef, arugula, crispy artichokes,

lemon, parmigiano

14

POLPETTE

slow braised prosciutto & beef meatballs,

marinara, parmigiano

10

FRITTO MISTO

crispy calamari & shrimp,

zucchini, carrots

12

Contorni

PATATE

smashed marble potatoes, rosemary gremolata

6

PISELLI

sweet peas, pancetta, black pepper

7

BROCCOLINI

roasted broccolini, garlic

6

SPINACI

spinach, lemon

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 ALLA PUTTANESCA

spicy tomato sauce, capers, olives, anchovy, oregano

17

GEMELLI ALLA PRIMAVERA

asparagus, fava beans, sweet peas, ramp pesto

16

SECONDI

TAGLIATA DI MANZO

grilled prime sirloin, arugula, caramelized onions

26

SALMONE

grilled Skuna Bay salmon, charred leeks, agrodolce

27

MAIALE MILANESE

parmigiano crusted pork chop, arugula, tomatoes

28

IPPOGLOSSO

Alaskan halibut, fregola, sweet peas & asparagus, basil broth

32

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

110

(serves 3-4)

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

10

PERA

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

10

BURRATA

roasted red peppers, basil pesto

12

MEDITERRANEO

escarole, bibb, kale, lentils, roasted beets,

chickpeas, artichokes, red peppers,

sundried tomatoes, pickled red onion, potato,

kalamata olives, caper berries

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