

## ANTIPASTI

### CARCIOFI FRITTI

fried artichokes, lemon aioli  
16

### INSALATA DI VERDURE

Werp Farm lettuces,  
shaved vegetable crudités,  
green goddess dressing  
17

### BURRATA

English peas, speck, lemon, crostini  
19

### POLPO ALLA GRIGLIA

wood grilled Fremantle octopus,  
fingerling potatoes,  
olive tapenade, frisée  
20

### BISTECCA ALLA TARTARA

beef tartare, shallots, capers, lemon aioli,  
mustard seed, quail egg yolk  
24

### RUCOLA

arugula, cremini mushrooms,  
parmigiano reggiano  
16

### FRITTO MISTO

calamari, shrimp, roasted garlic aioli,  
pomodoro  
22

### CAVOLINI DI BRUXELLES AL FORNO

roasted brussels sprouts,  
peppadew pepper,  
pancetta, leeks, parmigiano reggiano  
16

### MINO'S CAESAR

romaine hearts, parmigiano reggiano, crostini  
16

### POLPETTE

beef & pork meatballs, ricotta, pomodoro,  
parmigiano reggiano  
16

### VERDURE MEDITERRANEE GRIGLIATE

wood grilled eggplant, zucchini,  
red pepper, roasted tomatoes, garbanzo,  
sherry vinaigrette  
17

### BARBABIETOLE ARROSTITI

roasted local beets, pistachio pesto, ricotta,  
lemon vinaigrette, pickled fennel, dill  
18

## MINI MINO'S

### SPAGHETTI

tonnarelli, marinara  
13  
add two polpette – 4

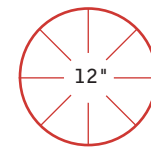
### BURRO E FORMAGGIO

rigatoni, butter, parmigiano reggiano  
13

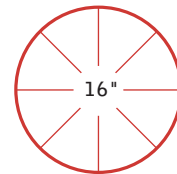
### ALFREDO

rigatoni, cream, parmigiano reggiano  
13

## BASIC PIZZA



\$14



\$18

All pizzas are made with our fresh Mino's tomato sauce or  
an olive oil glaze, and our Wisconsin mozzarella.

ingredients — 2 / 3

\* items — +1

12" gluten free — +3

### Ingredienti

pepperoni  
Italian sausage  
prosciutto\*

mozzarella  
asiago  
parmigiano

arugula  
spinach  
cremini mushrooms  
shiitake mushrooms\*  
red onions  
caramelized onions  
red peppers  
black olives  
Calabrian chilis

serrano peppers  
roasted garlic  
sundried tomatoes

basil  
oregano  
sage  
thyme

## MINO'S PIZZA

(s) – tomato sauce base (o) – olive oil base

### QUATTRO FORMAGGI

mozzarella, asiago, fontinella, ricotta (s)  
19 / 26

### POLPETTE E SALSA ALLA VODKA

meatballs, vodka pomodoro, oregano (s)  
24 / 31

### PROSCIUTTO E RUCOLA

prosciutto di Parma, arugula,  
parmigiano reggiano (o)  
25 / 32

### ERBA

thyme, rosemary, basil, oregano, stracciatelli,  
evoo, parmigiano reggiano (o)  
22 / 29

### SALAME PICCANTE

charred pepperoni, hand crushed tomatoes,  
basil, parmigiano reggiano (s)  
25 / 32

### MARGHERITA

roasted tomatoes, fresh mozzarella, basil (s)  
21 / 28

### SOPPRESSATA

soppressata, dates, honey, paprika, basil (s)  
25 / 32

### IL MINO

Italian sausage, red onion, Calabrian chili,  
oregano (s)  
25 / 32

## PRIMI

### LINGUINE ALLE VONGOLE

Manilla clams, spring garlic, white wine  
30

### TORTELLONI ALLA MODENESE

ricotta, parmigiano reggiano, aged balsamic  
27

### LASAGNA ALLA VERDURE

spinach, mushrooms, roasted garlic,  
caramelized onion, ricotta, mozzarella,  
bechamel, pesto  
29

### TAGLIATELLE ALLA BOLOGNESE

prosciutto, pancetta & beef,  
parmigiano reggiano  
28

### RIGATONI SALSA DI VODKA CON SALSICCIA

Italian sausage, garlic, vodka, pomodoro,  
chili flakes, cream, parmigiano reggiano  
29

## SECONDI

### HALIBUT ARROSTO

roasted wild halibut, chanterelle  
mushrooms, beurre blanc, carrots  
41

### BRANZINO

wood grilled Mediterranean sea bass,  
puttanesca, fennel, red onion salad  
36

### VITELLO ALLA MILANESE

pan fried 14oz veal chop, tomato, arugula,  
parmigiano reggiano, lemon  
59

### COSTOLETTA ALLA GRIGLIA

wood grilled 12oz ribeye, asparagus,  
ramp butter  
50

### TONNO MEDITERRANEO NIÇOISE

seared tuna loin, cannellini, asparagus,  
pickled carrots, red onion, anchovy,  
Calabrian chili  
43

### PICCATA DI POLLO ARROSTITO

half roasted chicken, garlic, lemon juice,  
capers, roasted potatoes  
32

### SALMONE

wood grilled salmon, sunchoke purée,  
salsa verde  
34

### per la tavola

#### BISTECCA ALLA FIORENTINA

wood grilled 54oz prime  
dry-aged porterhouse,  
sautéed spinach,  
roasted potatoes  
180 (serves 3–4)

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**HOUSE-BATCHED COCKTAILS**

POUR OVER ICE AND ENJOY OR DILUTE AND SERVE UP  
(COMES IN SEALED 12oz BOTTLES)

**NERO MANHATTAN**

Rittenhouse Rye, Nonino Amaro,  
Carpano Antica Sweet Vermouth,  
Angostura bitters

42

**THE LI-MINO**

Tito's Vodka, limoncello, lemon,  
elderflower, hibiscus

40

*Carry Out Hours*

MONDAY – CLOSED

TUESDAY – SUNDAY 5PM – 8PM

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Last order taken 15 minutes before closing.

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We accept all major credit cards.

No personal checks.

Mino's gift certificates are available.



**847-386-6053**

985 GREEN BAY ROAD, WINNETKA, IL 60093

**WWW.MINOSITALIAN.COM**



MINO'S IS AVAILABLE TO HOST YOUR NEXT PRIVATE EVENT

**CALL 847-386-6053 TODAY!**

MANY OF OUR DISHES CAN BE MADE  
GLUTEN FREE, PLEASE INQUIRE

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*Please alert us if you have special dietary restrictions  
or food allergies.*

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*Consumption of raw or undercooked foods such as  
meats, poultry, eggs, seafood and shellfish may increase  
your risk of food borne illness.*

*carry out*



**MINO'S**

*Italian*