



MINO'S

Italian

ANTIPASTI

CARCIOFI FRITTI

fried artichokes, lemon aioli
15

INSALATA DI VERDURE

Werp Farm lettuces, shaved vegetable crudités,
green goddess dressing
16

BURRATA

English peas, speck, lemon, crostini
18

POLPO ALLA GRIGLIA

wood grilled Fremantle octopus, fingerling potatoes,
olive tapenade, frisée
19

BISTECCA ALLA TARTARA

beef tartare, shallots, capers, lemon aioli,
mustard seed, quail egg yolk
23

RUCOLA

arugula, cremini mushrooms, parmigiano reggiano
15

FRITTO MISTO

calamari, shrimp, roasted garlic aioli, pomodoro
21

CAVOLINI DI BRUXELLES AL FORNO

roasted brussels sprouts, peppadew pepper,
pancetta, leeks, parmigiano reggiano
15

MINO'S CAESAR

romaine hearts, parmigiano reggiano, crostini
15

POLPETTE

beef & pork meatballs, ricotta, pomodoro,
parmigiano reggiano
15

VERDURE MEDITERRANEE GRIGLIATE

wood grilled eggplant, zucchini, red pepper,
roasted tomatoes, garbanzo, sherry vinaigrette
16

BARBABIETOLE ARROSTITI

roasted local beets, pistachio pesto, ricotta,
lemon vinaigrette, pickled fennel, dill
17

PIZZE

ERBA

thyme, rosemary, basil, oregano, stracciatelli,
evoo, parmigiano reggiano
20

MARGHERITA

roasted tomatoes, fresh mozzarella, basil
19

SOPPRESSATA

soppressata, dates, honey, paprika, basil
23

PRIMI

LINGUINE ALLE VONGOLE

Manilla clams, spring garlic, white wine
29

LASAGNA ALLA VERDURE

spinach, mushrooms, roasted garlic, caramelized onion,
ricotta, mozzarella, bechamel, pesto
28

TAGLIATELLE ALLA BOLOGNESE

prosciutto, pancetta & beef,
parmigiano reggiano
27

TORTELLONI ALLA MODENESE

ricotta, parmigiano reggiano, aged balsamic
26

TONNARELLI CACIO E PEPE

Tellicherry & Lampong peppercorns,
parmigiano reggiano
23

RIGATONI SALSA DI VODKA CON SALSICCIA

Italian sausage, garlic, vodka, pomodoro, chili flakes,
cream, parmigiano reggiano
28

SECONDI

HALIBUT ARROSTO

roasted wild halibut, chanterelle mushrooms,
beurre blanc, carrots
40

COSTOLETTA ALLA GRIGLIA

wood grilled 12oz ribeye, asparagus, ramp butter
49

SALMONE

wood grilled salmon, sunchoke purée, salsa verde
33

BRANZINO

wood grilled Mediterranean sea bass, puttanesca,
fennel, red onion salad
35

TONNO MEDITERRANEO NIÇOISE

seared tuna loin, cannellini, asparagus, pickled carrots,
red onion, anchovy, Calabrian chili
42

PICCATA DI POLLO ARROSTITO

half roasted chicken, garlic, lemon juice, capers,
roasted potatoes
31

per la tavola

BISTECCA ALLA FIORENTINA

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



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.

AVAILABLE TO HOST YOUR NEXT PRIVATE EVENT

CALL 847-386-6053

corkage fee – 35 (1 bottle per table, 750ml only)

photographs by Alice Hargrave – www.alicehargrave.com