

ANTIPASTI

**BISTECCA ALLA TARTARA**  
beef tartare, shallots, capers, lemon aioli,  
mustard seed, quail egg yolk . . . . . 25

**POLPO ALLA GRIGLIA**  
wood grilled Fremantle octopus,  
Castelvetrano olives, lemon, roast garlic . . . . . 22

**CARCIOFI FRITTI**  
fried artichokes, lemon aioli . . . . . 19

**FRITTO MISTO**  
calamari, shrimp, roasted garlic aioli,  
pomodoro . . . . . 24

**POLPETTE**  
beef & pork meatballs, ricotta, pomodoro,  
parmigiano reggiano . . . . . 18

Barra Crudo

served with traditional accroutrements

**OYSTERS** — daily selection (6) . . . . . 24

**BLACK TIGER SHRIMP** (5) . . . . . 25

**MAINE LOBSTER** (half) . . . . . 24

PLATEAU DI FRUTTI DI MARE

oysters (6), shrimp (5), lobster (whole)  
97

INSALATE

**BURRATA**  
arugula, roasted beets, rice cracker pearls,  
candied orange zest, basil . . . . . 21

**INSALATA DI VERDURE**  
Werp farm lettuces, poached pears, candied  
pecans, castelrosso cheese, sherry vinaigrette . . . 18

**CAVOLINI DI BRUXELLES RASATI**  
shaved brussels sprouts, pecorino, pine nuts,  
cherries, lemon . . . . . 19

**MEDITERRANEE GRIGLIATE**  
wood grilled eggplant, zucchini, red pepper,  
roasted tomatoes, garbanzo, sherry vinaigrette . . 17

**MINO’S CAESAR**  
romaine hearts, parmigiano reggiano, crostini . . . 16

Pizze

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| <p><b>FUNGHI FORAGGIATI</b><br/>porcini purée, sautéed foraged mushrooms, castelrosso cheese, chives . . . . . 23</p> <p><b>MARGHERITA</b><br/>roasted tomatoes, fresh mozzarella, basil . . . . . 23</p> <p><b>SALSA DI VODKA</b><br/>vodka sauce, fresh mozzarella, stracciatella, basil . . . . . 23</p> | <p><b>SOPPRESSATA</b><br/>soppressata, dates, honey, paprika, basil . . . . . 28</p> <p><b>IL MINO</b><br/>Italian sausage, red onion, calabrian chili, oregano . . . . . 27</p> <p><b>SALAME PICCANTE</b><br/>charred pepperoni, hand crushed tomatoes, parmigiano reggiano, basil . . . . . 27</p> |
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Primi

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| <p><b>LINGUINE AI CROSTACEI</b><br/>shrimp, mussels, tomatoes, garlic, white wine, chili flakes, parmigiano reggiano . . 32</p> <p><b>TORTELLONI ALLA MODENESE</b><br/>ricotta, parmigiano reggiano, aged balsamic . . . . . 28</p> <p><b>SPAGHETTI ALLA CARBONARA</b><br/>guanciale, egg yolk, black pepper, parmigiano reggiano,. . . . . 28</p> <p><b>TONNARELLI CACIO E PEPE</b><br/>Tellicherry &amp; Lampong peppercorns, parmigiano reggiano . . . . . 28</p> | <p><b>TAGLIATELLE ALLA BOLOGNESE</b><br/>prosciutto, pancetta &amp; beef, parmigiano reggiano . . . . . 31</p> <p><b>RIGATONI SALSA DI VODKA CON SALSICCIA</b><br/>Italian sausage, garlic, vodka, pomodoro, chili flakes, cream,<br/>parmigiano reggiano . . . . . 32</p> <p><b>LASAGNA DI MELANZANE</b><br/>roasted eggplant, spinach, mushroom, roasted garlic, caramelized onion,<br/>ricotta, mozzarella, pomodoro, pesto . . . . . 33</p> |
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Bistecca alla Fiorentina

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

195

CONTORNI

**PATATE FRITTE**  
crispy fingerling potatoes, braised shallots, herbs  
14

**CAVOLFIORE**  
roasted cauliflower, pickled shallots,  
poached raisin, pepitas, sherry vinaigrette  
17

**BRUSSELS AL FORNO**  
roasted brussels sprouts, pancetta,  
aged balsamic, parmigiano reggiano  
15

**BROCCOLINI**  
sautéed broccolini, shallots, garlic,  
white wine, lemon  
15

**CAROTE ARROSTO**  
roasted rainbow carrots,  
whipped ricotta, pistachio  
16

Secondi

**CIOPPINO**  
fish and seafood stew, mussels, shrimp, branzino, fennel, saffron aioli, baguette . . . . . 45

**SALMONE**  
wood grilled salmon, fregola sarda, butternut squash, pistachio, lemon-dill crème fraîche, olive tapenade . . . . . 39

**VITELLO ALLA MILANESE**  
pan fried veal, tomato, arugula, parmigiano reggiano, lemon . . . . . 43

**NY STRIP ALLA GRIGLIA**  
wood grilled 12oz prime NY strip, patate fritti, garlic herb butter . . . . . 63

**PICCATA DI POLLO ARROSTITO**  
half roasted chicken, garlic, lemon juice, capers, roasted potatoes . . . . . 38

**BRANZINO**  
wood grilled Mediterranean sea bass, carrot purée, shaved fennel, radish, parsley, mint, tarragon . . . . . 39

**AGNELLO BRASATO**  
red wine braised lamb shank, creamy polenta, gremolata . . . . . 54

**TAGLIATA DI MANZO**  
wood grilled 8oz flat iron, roasted cipollini onion, arugula, balsamic . . . . . 39

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

A 3% restaurant surcharge is added to each guest check. This may be removed upon request.



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.