

Mino's

LA FESTA DI SAN VALENTINO 9, 10, 11, 12 & 14 February 2012

Our menu is seasonally inspired, sourced from local farms and artisan purveyors, prepared with pure olive oil and imported semolina pasta.

ANTIPASTI e PRIMI *first course*

Antipasto della Casa *daily variety—small or large plate, served to the table* 8 / 14
or self-serve from our antipasto cart, featured Friday and Saturday evenings 9

Arancini di Riso *“little oranges of rice”*
fried risotto dumplings with onions and peas, filled with fresh mozzarella 8

Cape Cod Oysters *half dozen / dozen*
raw on the half shell with mignonette, horseradish, and cocktail sauce 12 / 22
or Rockefeller—broiled with spinach, parmigiano, and breadcrumbs 14 / 24

Stuffed Clams *tender chopped clams mixed with our special seasoning* 8

Fried Calamari *hand breaded in panko crumbs, served with marinara* 9

Italian Wedding Soup *cup or bowl* 4 / 6

Potato Leek Soup *cup or bowl* 4 / 6

INSALATE *salads* *for one or two*

House mixed greens, marinated peppers, cannellini beans, onion, asiago 6 / 10

Baby Arugula *fresh berries, goat cheese, prosciutto, and vidalia onion,*
with balsamic vinaigrette 8 / 14

Caesar *romaine hearts, fresh toasted croutons, garlic, anchovy, parmigiano* 8 / 14

PER DUE *for two to share*

Pan Seared Scallops & Prosciutto Wrapped Shrimp
blood orange beurre blanc, red swiss chard risotto with parmigiano,
fennel, orange and watercress salad 48

Broiled Land & Sea Pairing
two petite filet mignons and two crab cakes, alongside roasted potatoes,
marinated mushrooms, wilted spinach with lemon 52

Parmigiana Platter *chicken and eggplant parmigiana for two,*
served with a side of pasta and roasted vegetables 36

We proudly support the slow food movement. Please enjoy our relaxed atmosphere as we prepare each meal to order with raw ingredients.

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness.

18% gratuity will be added to parties of eight or more.

PASTA e SECONDI *main course*

Mushroom Spinach Ravioli <i>homemade, in tomato cream sauce</i>	19
Spaghetti Pomodoro <i>pasta in our delicate tomato sauce made from plum tomatoes and fresh vegetables, with a homemade meatball</i>	15
Linguine con Vongole <i>with tender clams in olive oil and garlic or pomodoro</i>	20
Fettucine di Mare <i>shrimp, lump crabmeat, and a pan seared scallop over egg noodles with butter and parmigiano reggiano</i>	26
Spaghetti Bolognese <i>our specialty meat sauce with cream and parmigiano</i>	18
Wild Boar Pappardelle <i>wide egg noodles with a Tuscan cinghiale ragu</i>	24
Broiled Crab Cakes <i>order of two made with lump crabmeat, fresh fennel garnish, roasted potatoes, wilted spinach with lemon</i>	25
Lobster & Maccheroni <i>broiled six ounce lobster tail, lemon, drawn butter, baked lobster-mascarpone maccheroni with fontina cheese and panko crust</i>	27
Pollo o Vitello alla Milanese <i>chicken or veal scaloppine, herb egg wash, bread crumbs, pan fried in olive oil, with lemon and asiago polenta</i> <i>or alla Parmigiana with pomodoro, regional cheeses, and a side of pasta</i>	19 / 24
Pollo o Vitello Saltimbocca <i>chicken or veal scaloppine sautéed with mushrooms and prosciutto in a white wine pan sauce with provolone, served alongside asiago polenta and roasted vegetables</i>	21 / 26
Filet Mignon <i>prime beef tenderloin broiled to your specifications, with roasted potatoes and marinated mushrooms</i>	27

CONTORNI *side dishes*

Pasta <i>with tomato sauce, meat sauce, or olive oil and garlic</i>	5
Red Swiss Chard Risotto <i>arborio rice, white wine, parmigiano</i>	6
Beans & Greens <i>sautéed with olive oil, garlic, and a splash of pomodoro</i>	6
Polpette <i>two homemade meatballs</i>	6

NINO'S CLASSIC *five course dinner*

cup of soup / house salad / entrée choice

side of pasta or beans and greens / imported cheeses, fruit, nuts

entree price + \$10
