

Mino's

\$29
per person

Lunch

*Choice of one from each course

Appetizers

Cup of Carabaccia Soup

Tuscan onion soup, caramelized red onion, rich stock, madeira wine, marinara. Served with house-made bread & melted provolone cheese

House Salad

Crisp greens, ripe tomato, house-made croutons, & parmesan tossed in a bright herb-citrus vinaigrette

Caesar Salad

Roasted garlic & anchovy dressing, romaine, bacon, cherry tomatoes, croutons, & parmesan cheese

Bruschetta

House made crostini topped with creamy burrata, grape tomatoes, pistachio-basil pesto, & truffle balsamic reduction.

Entrees

Croque Milano

House made grilled bread with a Dijon spread, stacked with Capicole and melted provolone cheese topped with a pesto/cheese custard and baked until crisp. Served with truffle fried Gnocchi and tomato jam

Porchetta

Tender Sliced Porchetta paired with Casarecce pasta in a rich and creamy Mushroom Duxelles sauce with porcini mushrooms and spinach.

Desserts

Sweet Zucchini Bread

Sweet Zucchini Bread with Fennel Caramel, Crème Fraîche, and a Grand Marnier candied orange wheel

Crostata di Frutta

Pistachio crust filled with fresh fruit soaked in a vanilla Grand Mariner syrup finished with sweet crème fraiche and crushed pistachios

Mino's

\$52
per person

Dinner

*Choice of one from each course

Appetizers

Cup of Cioppino Soup

Rich Italian seafood stew with smoked Fish, mussels, and shrimp simmered in a savory wine and tomato broth

House Salad

Crisp greens, ripe tomato, house-made croutons, & parmesan tossed in a bright herb-citrus vinaigrette

Caesar Salad

Roasted garlic & anchovy dressing, romaine, bacon, cherry tomatoes, croutons, & parmesan cheese

Truffle Fried Gnocchi

Tossed with freshly grated parmesan cheese and scallions served alongside house-made tomato jam

Entrees

Fresh Black Drum

On creamy Parmesan polenta, topped with New Orleans style BBQ shrimp alongside our seasonal vegetables.

4oz Hand-Cut Spinalis Ribeye

Paired with Casarecce pasta in creamy basil pesto with sundried tomatoes, charred asparagus, grilled onion, and crispy prosciutto.

Desserts

Lemon Lavender Panna-Cotta

Silky panna Cotta infused with Bright lemon and subtle lavender topped with toasted pinenuts and dusted with espresso powder.

Sweet Zucchini Bread

With Fennel Caramel, Crème Fraîche, and a Grand Marnier candied orange wheel