

Mino's

TRADIZIONALE

PRIMI *first course*

Italian Wedding Soup <i>cup or bowl</i>	3 / 5
Onion Soup <i>baked with a toasted crouton and provolone cheese</i>	5
Stuffed Clams <i>tender chopped clams mixed with our special seasoning broiled and served in their shells</i>	5
Shrimp Cocktail <i>served chilled with our house cocktail sauce</i>	10

INSALATE *salads* *for one or two*

House <i>mixed greens, marinated peppers, cannellini beans, onion, asiago</i>	3 / 5
Caesar <i>romaine hearts with our eggless Caesar dressing</i>	5 / 9
Spinach <i>hard boiled eggs, bacon, and hot bacon dressing</i>	5 / 9

SECONDI *main course*

Spaghetti Pomodoro <i>pasta in our delicate tomato sauce made from plum tomatoes and fresh vegetables, with a homemade meatball</i>	8
Spaghetti Bolognese <i>our specialty meat sauce with parmigiano cheese and cream</i>	14
Linguine con Vongole <i>pasta with tender clams in an olive oil and garlic sauce (tomato sauce on request)</i>	17
Fettuccine al Alfredo <i>egg noodles, butter and Parmigiano cheese</i>	16
Eggplant Parmigiana <i>fried eggplant with tomato sauce and cheese, served with a side of pasta</i>	8
Chicken Parmigiana <i>broiled or fried with tomato sauce and cheese, served with a side of pasta</i>	12
Veal Parmigiana <i>coated in an herb egg wash and breadcrumbs, then pan fried in olive oil and topped with tomato sauce and cheese, served with a side of pasta</i>	17
Veal Piccante <i>sautéed with lemon butter, artichokes, and capers</i>	20
Filet Mignon <i>prime beef tenderloin broiled to your specifications, served with a baked potato</i>	20

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

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