

Mina

R I S T O R A N T E

Beginnings

House Bread 6	Crispy Turmeric Cauliflower 8
alioli, extra virgin olive oil & Reggiano	sautéed chickpeas, arugula, cranberries
Shrimp Parmigiana 10	Meatballs 9
breaded, housemade marinara, melted mozzarella	tomato sugo, Parmigiano
Warm Creamy Brie 12	Mushroom Puff Crostata 12
mild grilled corn salad, crostini bread	caramelized shallots, goat cheese, apples
Antipasto Italiano 16	Mozzarella e Speck Alto Adige 12
signature roasted veggies, mozzarella, Italian charcuterie & marinated olives	spiced cured Italian ham with deeper taste than Prosciutto

Salads

Caesar 10
crunchy romaine, Parmigiano toast, anchovy, classic dressing
Goat Cheese 12
baby greens, roasted beets, granny smith apples, quinoa, walnuts, honey-Dijon
Burrata di Capri 12
arugula, baby tomatoes, gazpacho dressing
Cured Salmon Gravlax 17
baby lettuce, stracciatella cheese, capers, mustard sauce
Mina 10
house salad, fresh herbs, lime & olive oil dressing
Swiss 10
baby greens, mushrooms, honey-Dijon dressing

Pasta

(Gluten free + \$3)

Lasagnette 18
ragú bolognese, bread crumbs
Linguini Ceci e Pepe 16
classic Roman recipe with our twist of chickpeas
Rigatoni 16
zucchini & fresh oregano sugo, burrata
Ravioli 18
ricotta & spinach stuffed, pomodoro, rainbow vegetables
Penne 18
creamy Porcini mushroom
Gnocchi 18
pesto, sherry wine, cream & Lira Rossa certosa cheese
Risotto al Brachetto Rosé 21
baby spinach, shrimp, thyme, lemon zest

Split Charge \$ 3 / Substitutions \$ 3 / No Separate Checks
Gratuity of 20% added on parties of 6 and more

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition

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Entrées

Beef Tenderloin Tagliata 38

(only served medium rare), arugula, roasted tomatoes, mashed potatoes & Lira Rossa certosa cheese

Roasted Pork Tenderloin 24

rosemary-fig reduction, grilled polenta

Chicken Marsala 21

pán seared scaloppini, cremini, baby spinach, mashed potatoes

Salmon Steak 26

grilled, baby vegetables, quinoa, cauliflower sauce

Sautéed Shrimp 24

sambuca-lobster emulsion, Brussels sprouts, creamy polenta

Colombian Trout 26

grilled, toasted almonds and cranberries, sautéed vegetables, pinot-lemon broth

Extra Sides

Mashed Potatoes Gratin 8

Roasted Baby Carrots 8

Creamy Polenta 7

Brussels Sprouts & balsamic glaze 7

Sautéed Rice 7

Sweet Endings

Panna Cotta al Limoncello 7

Key Lime Napoleon 7

Fior di Latte Affogato 7

Gelato & Sorbetto 6

Cheese Cake 7

salted caramel sauce & strawberries

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