

# CAFFE MINGO

## PRIMI

- Olive ~ House marinated olives 4  
Cicchetti ~ Assorted Venetian style table snacks 9  
Zuppa ~ Onion soup with taleggio crostini 5/9  
Spiedini ~ Shrimp & crouton skewer 15  
Crudo ~ Albacore tuna, radishes & caperberries 15  
Carni e Formaggi ~ Meat & cheese selection 18  
Caprese ~ Oven dried tomatoes & fresh mozzarella 15  
Insalata Mingo ~ Romaine, croutons & pecorino 15  
Insalata Mista ~ Lettuces, herbs & *Grana Padano* 9  
Cavoletti ~ Shaved Brussels, egg, bacon vin & hazelnuts 14  
Risotto ~ Butternut squash, goat cheese & fried egg 14  
Polenta ~ Sugo, Mushroom Cream or *Rossa* 14  
Spaghetti ~ Aglio Olio, *Salsa Rossa* or Alfredo 12

## VERDURE

### Trio 20

- Brassica ~ Brussels sprouts with smoked paprika 8  
Rapini ~ Grilled rapini with *salsa forte* 8  
Senape ~ Mustard greens *bagna cauda* & breadcrumbs 8

## SECONDI

- Sugo di Carne ~ Braised beef, penne pasta & *grana* 21  
Fiore ~ Spaghetti, roasted cauliflower, garlic & chiles 20  
Pasta del Giorno ~ Daily pasta creation 21  
Pesce ~ Seared steelhead, potatoes, greens & aioli 28  
Polpetone ~ Veal & pork meatloaf, mashers, onion gravy 26  
Maiale ~ Pork chop with cabbage, squash & pan sauce 29  
Bistecca ~ Seared 1 kilo bone in ribeye with *salsa forte* 75  
Pizza Napoletana ~ *Salsa rossa*, basil, & mozzarella 19  
choice of: Prosciutto, salamis or sausage  
Pizza Salsiccia ~ Sausage, *crema*, mozz, Lil's & arugula 20

## PER DUE O PIU (for two or more) 50 per person

Let us feed you a family style multiple course feast.

Full table participation please.

20% gratuity added to parties of 6 or more

consuming raw or undercooked meat, fish or poultry may increase the risk of foodborne illness

Corkage fee: \$20 per 750ml bottle