

CAFFE MINGO

PRIMI

- Olive ~ House marinated olives 4
Cicchetti ~ Assorted Venetian style table snacks 9
Zuppa ~ Lentil & smoked bacon soup with herb oil 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 ~ Brussels sprouts, sheep's milk blue & 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
Gulyas ~ Brisket stew with potatoes & *crème fraîche* 28
Pollo ~ Chicken *alla pizzaiola* with grilled rapini 28
Bistecca ~ 16 oz dry aged New York with *burro blu* 36
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