

# 'mina

'mina is an Italian restaurant with a Sicilian soul, shaped by a love of food, hospitality, and the joy of gathering around a table. Our name comes from Taormina, the seaside town in Sicily where Giro grew up, a place where meals linger, stories unfold, and generosity is a way of life.

## SFIZI

### Pane di Casa 8

48-hour sourdough Focaccia, Blood orange butter

### Trio di Arancini 18

Ragú Bolognese, Saffron with Mushroom & Truffle oil, Squid Ink with Shrimp, Ricotta, Zucchine

### Duo di Brioche Siciliana 20

Savory Brioche with Stracciatella, Pistacchio, slow-cured Mortadella, lemon honey

### Prosciutto e Melone 26

Prosciutto di Parma 18 months aged, Burrata cheese, cantaloupe, radish, arugula, almonds, honey balsamic reduction

## INSALATE

### Cesarona 18

Baby gem hearts, house Caesar dressing, polenta crisp, white anchovies, Parmigiano Reggiano aged 24-months

### Radichio 16

Castelfranco Radichio, arugula, frisée, roasted seasonal squash, gorgonzola dolce, toasted pistacchio, white balsamic citrus vinaigrette

### Verde Bianco Rosso 16

Roasted & pickled beets, peppery greens, lemon ricotta, Champagne vinaigrette, toasted almonds and Sunflower seeds

## CAVIALE

A curated expression of Astra's finest Ossetra. Luminous pearls unfold with delicate salinity, evolving into notes of sweet cream and toasted hazelnut, with a long, elegant finish

### Premier Ossetra 125

1 oz

### Golden Ossetra 250

1 oz

## ANTIPASTI

### Mozzarella al Tavolo 38

Mozzarella Made to order, Heirloom Tomato, white Balsamic vinaigrette, Maldon smoked sea salt, Fresh Basil, Cracked Pepper, E.V.O.O

### Carpaccio di Wagyu 40

Thinly sliced Local UT47 Wagyu beef, dressed with E.V.O.O & lemon, arugula, Aged Parmigiano Reggiano, fried Nonpareil capers, fresh herbs

### Tartare di Tonno Rosso Ducati 28

Hand-cut yellowfin tuna, sumac-dusted watermelon radish, red beet, pomegranate molasses swirl stracciatella, anchovy-citrus oil

### Tagliere della casa 34

Imported and Local Curated selection of three salumi and three artisan cheeses, sweet drops, giardiniera, honey, Home-made jam, and fresh fruit

### Polpette di Casa 20

Traditional family-style 3-meat meatballs, fontina cheese heart, slow-simmered tomato sugo, 24 - months aged Parmigiano Reggiano, basil chips

### Gazpacho Bianco Siciliano 18

Chilled almond soup, apple crisp, cucumber pearls, burrata snow, basil oil, Castelvetro olives



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses.

**"A tavola non si invecchia."** *At the table, one does not grow old.*  
**Executive Chef** Leonardo Li Mura

## PASTA FATTA IN CASA

### Lasagna Tradizionale 30

Layered fresh pasta, three-meat Bolognese slow-simmered, béchamel, 24 months aged Parmigiano Reggiano Tuile

### Norma 26

Rigatoni glazed in slow-simmered tomato sugo, golden egg-plant, hard ricotta cheese snow, and onion ash

### Bolognese 28

Fresh egg tagliatelle, slow-braised beef & pork ragù, 24-Months Aged Parmigiano Reggiano

### Pistacchio e Speck (Add grated Bottarga 10) 30

Sicilian pistacchio cream with lightly smoked mountain speck, mascarpone, aged Parmigiano Reggiano, and lemon zest

### Ravioli 32

Roasted squash, amaretti, aged Parmigiano, sage butter sauce

### Pesto Trapanese Rosso 26

Busiate, slow-roasted Sicilian tomato pesto, lemon ricotta, almonds, crispy basil

### Risotto Cacio & Pepe 28

Carnaroli rice, Pecorino P.D.O, infused trio of peppers, sheep's milk crema

### Pesce Spada 34

Half Rigatoni, swordfish, slow-simmered sugo, mint, golden Eggplant, almond crunch, crispy Nonpareils

### Gnocchi di Ricotta al Tartufo 46

Feather-light ricotta gnocchi in a porcini butter, enriched with 24-months Parmigiano Reggiano, shaved black truffle, and a touch of lemon zest

## SECONDI

### Filetto al Pistacchio 62

Center-cut beef tenderloin, pistacchio-crust, charred asparagus, asparagus soubise

### Pollo alla Diavola 32

Crisp-skinned chicken, glazed with Calabrian chili and citrus, served with Parmigiano smashed fingerling potatoes

### Tonno Scottato 38

Seared Yellowfin tuna, blend sesame crust, anchovy oil, fennel, arugula, citrus

### Costata di maiale 34

Duroc bone-in pork chop, balanced by balsamic onion agrodolce and grilled seasonal vegetables

### Salmone Mediterraneo 36

Faroe Islands salmon with blistered cherry tomatoes, Castelvetro olives, capers, white wine jus, and garlic confit

## CONTORNI

### Patate Schiacciate al Tartufo 20

Smashed fingerling potatoes, white truffle oil, aged Parmigiano Reggiano, thyme

### Verdure Grigliate 12

Seasonal Grilled Vegetables


### Aranzia Sanguinella e Finocchi 12

Blood Orange and Fennel Salad with Castelvetro olives, Pickled Red Onion, orange vinaigrette

### Asparagi (add on of truffle or bottarga) 14

Charred asparagus, garlic confit, aged Parmigiano, lemon



 Our pastas are homemade. We use the highest quality ancient Roman grains from Sicily, stone-milled.

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## DOLCI

*Sweetness, craft, and celebration.*

Pastry chef **Francesco Biondo** of Palermo brings Sicily's rich pastry tradition to 'mina, preparing desserts with Italian flours, treasured Sicilian ingredients, and a deep respect for craft.

### **Sicilian Granita** 8 **Lemon or Strawberry**

A beloved Sicilian classic of delicate frozen fruit crystals.

### **Sicilian Olive Oil Cake** 18 **Extra-virgin olive oil cake, zabaglione, olive oil gelato, orange glaze, Maldon sea salt**

A tender olive oil cake scented with citrus, served with zabaglione and olive oil gelato.

### **Setteveli** 22 **Chocolate génoise, pistacchio mousse, hazelnut mousse, crunchy praline**

Seven-layer Sicilian cake.

### **Tiramisu Sphere** 18 **Savoardi, espresso chocolate heart, mascarpone mousse, cocoa**

A playful take on the Italian classic with a warm espresso center.

### **Cannoli Tableside** 12 per cannolo **Sweet sheep's milk ricotta, crisp shell, toppings**

A Sicilian classic filled to order at your table with lightly sweetened sheep's milk ricotta.

### **Affogato Tableside** 14 **Traditional moka pot espresso, house-made gelato**

Fresh moka pot espresso poured tableside over house-made gelato.

### **House-Made Gelato** 12 **Vanilla - Chocolate - Pistachio - Hazelnut**

Churned fresh daily.

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## AMARI

*Bitterness, balance, and a sense of home.*

In Sicily, amaro is part of everyday life. It is often shared at the end of a meal as a small gesture of hospitality.

These bottles reflect a long tradition and were chosen for their balance, character, and sense of place.

Enjoy neat or with a single cube of ice.

### **Amaro Montenegro** 14

### **Amaro Averna** 14

### **Amaro Nonino** 18

### **Fernet Branca** 12

### **Amaro Dell'Etna** 13