

'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,
Squid ink with shrimp, ricotta, zucchini

Prosciutto e Melone 26

Prosciutto di Parma 18-month aged, burrata cheese,
cantaloupe, radish, arugula, almonds,
honey balsamic reduction

INSALATE

Cesarona 18

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

Arancia Sanguinella e Finocchi 18

Blood orange and fennel Salad with Castelvetro olives,
pickled red onion, orange 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 46

Mozzarella made to order, heirloom tomato, white balsamic vinaigrette, Maldon smoked sea salt, fresh basil, cracked pepper, E.V.O.O

Carpaccio di Wagyu 38

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

Yellowfin tuna, sumac-dusted watermelon radish, red beet, pomegranate molasses, swirl of tracciatella, anchovy-citrus oil

Tagliere della casa 34

Imported and local curated charcuterie selection of three salumi and three artisan cheeses, sweet drops, giardiniera, honey, house-made jam, and fresh fruit

Polpette di Casa 20

Traditional family-style 3-meat meatballs, fontina cheese heart, slow-simmered tomato sugo, 24-month 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.

PASTA FATTA IN CASA

Lasagna Tradizionale 30

Layered fresh pasta, three-meat slow-simmered Bolognese, béchamel, 24 month aged Parmigiano Reggiano tuile

Norma 26

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

Bolognese 28

Fresh egg tagliatelle, slow-braised beef & pork ragù, 24-month aged Parmigiano Reggiano

Pistacchio e Speck (Add grated Bottarga 10) 32

Busiate, Sicilian pistacchio, lightly smoked mountain speck, mascarpone, 24-month aged Parmigiano Reggiano, lemon zest

Pesto Trapanese Rosso 26

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

Risotto Cacio & Pepe 28

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

Pesce Spada 34

Mezzi 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-month aged 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, sesame and pink peppercorn crust, white anchovy oil, fennel, arugula, enriched by Sicilian citrus

Maiale alla Milanese 40

Bone-in Duroc pork chop, breaded & fried, truffle mayo, arugula, heirloom tomatoes, white balsamic, Parmigiano Reggiano

Cuore di Salmone Mediterraneo 36

Faroe Islands salmon, with blistered cherry tomatoes, Castelve-trano olives, capers, and melting garlic confit

Porterhouse 30 days dry-aged 185

UT47 local dry-aged 36 oz. porterhouse, Italian salsa verde, lemon, parmesan smashed fingerling potatoes

CONTORNI

Patate Schiacciate al Tartufo 20

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

Asparagi (add on of truffle or bottarga) 14

Charred asparagus, garlic confit, aged Parmigiano, lemon

Verdure Grigliate 12

Seasonal Grilled Vegetables

