

TRATTORIA



da Mino

Rustic Italian Cuisine

335 West Venice Avenue
Venice, FL 34285

eattrattoriadaminofl.com

4% CARD PAYMENT SURCHARGE

20% GRATUITY ON PARTIES OF 5+

WINE LIST

Spumante - Sparkling

NV Prosecco DOC, Brut, Italy

Moscato Vitea, "Astra", Italy

Glass Bottle

\$14 \$48

\$11 \$38

Bianco - White

Pinot Grigio, "Favugne" IGP, Cantine Teanum, Italy

Pinot Grigio, "Oltrepo Pavese" DOCG, Casteggio, Italy

Chardonnay, "Favugne" IGP, Cantine Teanum, Italy

Glass Bottle

\$10 \$38

\$14 \$48

\$12 \$44

Rosato - Rose

Nero di Troia "Favugne Rosato" IGP, Cantine Teanum, Italy

Glass Bottle

\$12 \$44

Rosso - Red

Montepulciano, "Favugne Rosso", Cantine Teanum, Italy

Pinot Nero, Cantine Teanum IGP, Italy

Nero d'Avola, "Carmelo's" DOC, Sicilia

Chianti, "il Cerevelli" DOCG, Italy

Cabernet/Merlot, "Alta", Cantine Teanum, Italy

Primitivo, "Otre" IGP, Cantine Teanum, Italy

Primitivo, "Alchymia" Duca di Saragnano IGP, Italy - **Mino's Favorite**

Glass Bottle

\$10 \$38

\$12 \$44

\$14 \$48

\$14 \$48

\$12 \$44

\$14 \$48

\$89

Reserva - Reserve

Brunello di Montalcino, "Sesta" DOCG, Italy

Amarone della Valpolicella, "Almadi" DOCG, Italy

Bottle

\$99

\$99



Spritz Aperitivo \$14

Birre \$8

PERONI, MANA BREA,
Stella Artois, Corona, Heineken,
Seasonal IPA,
Assorted Domestics

Peach Bellini \$14

For the Table

Frutti di Mare (For Two) \$43

Italian white anchovies, octopus salad and poached shrimp

Italiano Mix (For Two) \$35

18 month aged prosciutto crudo, Italian salumi selection, homemade mozzarella, imported olives

Antipasti - Appetizers

Burrata e Prosciutto \$20

fresh burrata cheese and Italian prosciutto crudo
balsamic glaze

Caprese Classica \$16

house-made mozzarella, tomatoes, basil and
balsamic reduction

Polpo \$30

poached mediterranean octopus salad marinated in
lemon juice, white wine vinegar, and extra virgin
olive oil, over arugula

Bruschetta \$15

toasted homemade focaccia bread topped with
chopped tomatoes, fresh basil, garlic and arugula

Prosciutto e Melone \$18

local Florida cantaloupe and Italian prosciutto crudo

Polpette di Vitello

veal meatballs in our house marinara

Small (3) \$12 Large (6) \$24

Italian White Anchovies \$22

marinated in lemon juice, white wine vinegar and
olive oil



Insalate - Salads

Mista \$10

mixed organic greens, local grape tomatoes and
cucumber

Rughetta \$15

arugula, shaved fennel, roasted red peppers and
balsamic reduction

Spinachi \$15

baby spinach, hard boiled egg, walnuts and goats
cheese with lemon juice and extra virgin olive oil

Tonno e Fagioli \$16

imported Italian tuna, shaved red onions,
radicchio and white cannellini beans

Caesar \$14

romaine, croutons, shaved parmesan

add chicken \$9 or shrimp \$10

Zuppe - Soup

Minestrone or Soup of the Day

Cup \$7 Bowl \$14

Pasta

All pastas include a small mista salad or cup of soup

Filled Pasta

Braised Beef Ravioli \$32
marinara sauce

3 Cheese Tortellini \$32
cream sauce with ham & peas

Lobster Ravioli \$34
vodka sauce

Classics

Bolognese \$26
imported Italian egg pappardelle in beef, veal and sausage ragu

Spaghetti Meatball \$24
spaghetti with veal meatballs in house marinara

Alla Vodka \$25
penne in pink sauce with pancetta bacon, flambé with vodka

Carbonara \$24
spaghetti, egg, parmesan, pancetta bacon and black pepper

Pesto \$22
linguine in house-made basil pesto cream

Alla Panna - Alfredo Style \$22
imported Italian egg pappardelle with butter, fresh cream and parmesan

Signatures

Crema di Gorgonzola \$24
rigatoni with creamy gorgonzola sauce and walnuts

Funghi e Tartufo \$25
imported Italian egg pappardelle with butter, chestnut mushrooms, garlic and truffle oil

Vegana \$25
gluten free penne with roasted zucchini, eggplant, broccoli, oil and garlic

Sorrentina \$24
spaghetti with cherry tomatoes, homemade mozzarella, pine nuts and basil

Seafood

Vongole \$32
linguine with fresh clams, extra virgin olive oil white wine sauce or marinara
white wine sauce or marinara

Gamberi \$32
linguine, shrimp, white wine, garlic, extra virgin olive oil and parsley

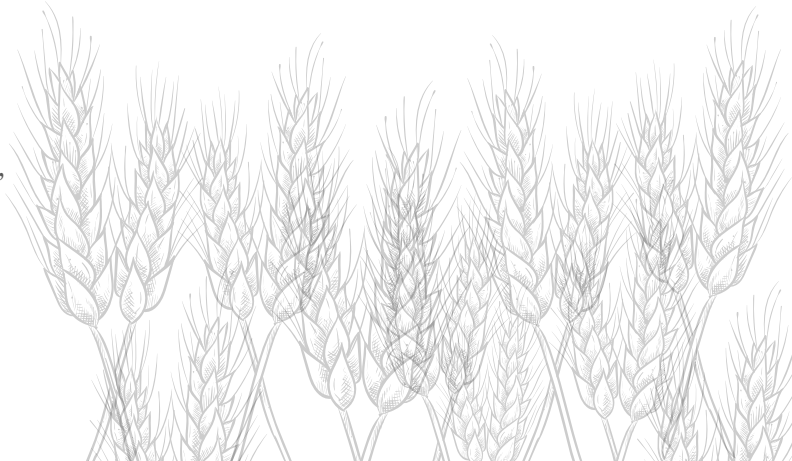
Scoglio \$35
linguine, fresh clams, shrimp, calamari, mussels, extra virgin olive oil
white wine sauce or marinara

Daily Special \$45

Glass of House Wine,
Mini Burrata
Prosciutto and Any
Pasta

add chicken \$9 or shrimp \$10 to any pasta

gluten free pasta available



Specialita della Casa - House Specialities

Parmigiana di Melanzane \$22

thin layers of Florida eggplant baked with homemade mozzarella, marinara and basil

Lasagne \$26

fresh egg pasta sheets layered with bolognese ragu, bechamel sauce and parmesan

Braciolo \$28

sliced beef rolled and filled with pancetta, parmesan and herbs, slow braised in red wine and tomato served over rigatoni pasta

Pesce - Fish

Mediterranean Branzino \$42

butterflied with lemon and caper sauce served with spinach and broccoli

Grouper alla Livornese \$40

red grouper sauteed in a tomato, garlic, white wine sauce with capers and olives served with spinach and broccoli

Carne - Meats

Scallopini

lemon, caper and white wine sauce served with spinach and broccoli

Chicken \$30 Veal \$37

Marsala

heavy cream, mushroom and Italian marsala wine sauce served with spinach and broccoli

Chicken \$30 Veal \$37

Parmigiana

lightly breaded cutlet topped with marinara and melted mozzarella served with spaghetti

Chicken \$30 Veal \$37

Milanese

lightly breaded cutlet with arugula, cherry tomato and lemon

Chicken \$30 Veal \$37

Contorni

Side of Pasta \$9 Spinach \$8 Broccoli \$8

All entrees include a small mista salad or cup of soup

Le Pizze - Pizzas

Slice (LUNCH ONLY) / Medium 12" / Large 20"

Malafemmena - "Naughty Woman"

- / \$20 / \$38

fresh Italian mozzarella di bufala, tomato sauce,
basil

Signatures

Cremona - / \$22 / \$44

mozzarella, gorgonzola, pear, walnuts

Pugliese \$5 / \$18 / \$34

mozzarella, tomato sauce, onion, anchovy, olives,
capers

Crudaiola - / \$20 / \$38

mozzarella, prosciutto crudo, arugula, cherry
tomatoes, shaved parmesan

Four Seasons \$5.50 / \$18 / \$34

mozzarella, tomato sauce, ham, mushroom,
artichokes, olives

Quattro Formaggi - / \$18 / \$34

mozzarella, gorgonzola, brie, shaved parmesan
with no sauce

Buongustaio Gourmet - / \$18 / \$34

mozzarella, ham, mushroom, light cream, shaved
parmesan with no sauce

Modenese - / \$18 / \$34

mozzarella, Italian salami, radicchio, balsamic
glaze with no sauce

Vegetariana \$5.50 / \$18 / \$34

mozzarella, tomato sauce, zucchini, eggplant,
roasted red peppers, mushroom

Capricciosa \$5.50 / \$18 / \$34

mozzarella, tomato sauce, ham, mushroom,
artichoke, capers



Any pizza can be 50/50

Classics

Margherita \$4 / \$15 / \$25

mozzarella, tomato sauce, basil

Marinara - / \$13 / \$22

tomato sauce, garlic, olive oil, oregano with
no cheese

Fresh Tomato \$5 / \$18 / \$34

sliced tomatoes, mozzarella, garlic, oregano,
basil

Pepperoni \$5 / \$17 / \$30

mozzarella, tomato sauce, pepperoni

Sausage \$5 / \$20 / \$32

mozzarella, tomato sauce, sausage

Mushroom 5 / \$17 / \$30

mozzarella, tomato sauce, mushroom

Supreme \$5.50 / \$23 / \$39

mozzarella, tomato sauce, pepperoni,
sausage, mushroom, onion, peppers

Extra Toppings

\$1 / \$3 / \$5 each

pepperoni, ham, anchovy, ricotta, mushrooms, green
peppers, roasted red peppers, zucchini, spinach,
eggplant, cherry tomato, sliced tomato, onion,
arugula, capers, artichoke

\$2 / \$5 / \$7 each

sausage, prosciutto crudo, Italian salami, tuna

Calzone, etc

Formaggi \$18

ricotta, mozzarella, parmesan

Pepperoni Stick \$18

pepperoni, mozzarella, parmesan

Sausage Roll \$18

sausage, mozzarella, onions and peppers

Stromboli \$18

ham, salami, pepperoni, mozzarella, onions and
peppers

Spinach Roll \$18

spinach, ricotta, mozzarella, garlic, parmesan



Lunch Combo Special \$22

Daily until 4:30PM

Soup + 1/2 Mista Salad + Choice of 1 Entree:

1/2 Parmigiana Melanzane

1/2 Lasagne

1/2 Panini

Slice of Pizza

Panini - Gandwiches

San Daniele \$16

Italian prosciutto crudo, tomato, homemade mozzarella

Gran Biscotto \$16

Italian cooked ham, homemade mozzarella, tomato, mayonnaise

Tonnato \$16

Italian oil-packed tuna, tomato, shaved red onion

Sorrentino \$14

homemade mozzarella, tomato, fresh basil, olive oil

Brianza Milanese \$16

fried chicken cutlet, lettuce, tomato, mayonnaise

Trattoria Signature \$16

porchetta (Italian roasted pork), tomato, arugula, mayonnaise

Ortolano \$14

roasted zucchini, red peppers, eggplant, homemade mozzarella, fresh basil

Per Piccoli - Kids

Penne \$10

Marinara or Butter Sauce or Alfredo Sauce

Spaghetti or Penne Meatballs \$16

4 Formaggi Mac n Cheese \$16

Plain Cheese Pizza \$15

Dolci - Desserts

Tiramisu \$10

made to our secret recipe

Torta Limoncello \$10

mascarpone and limoncello cheesecake

Cannoli \$10

crispy shell filled to order with ricotta and chocolate chip cream

Nutellino \$18

baked pizza dough stuffed with hazelnut and chocolate cream

Bevande - Drinks

Acqua Panna

1l \$9 1/2l \$5

Iced Tea

\$3.50

Espresso

Single Double
\$5 / \$8

San Pellegrino

1l \$9 1/2l \$5

Sodas

\$4.00

Cappuccino

\$9

The Story....

Owner Mino Candelora has been satisfying appetites with his culinary creations for most of his life. Coming from four generations of restaurateurs in Italy, it was inevitable that he would enjoy a lifetime as a chef. Mino brought his knowledge and talents to America in 1985. He has owned and operated restaurants in Pennsylvania, California, Florida and Italy.

During his time in South Beach, Miami, he would become known as “chef to the celebrities” cooking for Donatella Versace and many more...

He continues to own two restaurants in Italy.

Mino has come to Venice to concentrate on what he loves most - making food with love!

Mangia!