

# MiNGO spring 2024

## simple Italian food

### INSALATA

#### Barbabietole e Radicchio (gf)

spice-roasted beets, radicchio, piave cheese; blood orange vinaigrette 16

#### Il Tricolore (gf)

arugula lettuce with Meyer lemon oil, fresh mozzarella and prosciutto 18

#### Mingo

romaine lettuce, lemon-garlic dressing, pecorino-romano cheese and toasted breadcrumbs 16

#### Mista (gf)

seasonal greens tossed with an oven-dried tomato vinaigrette 11

#### Pane & Spuntini

focaccia 9

Marcona almonds 7

olives 6



### PRIMO

**Antipasti** Italian cured meats, artisan cheeses and cracker bread regular 16 / large 23

**Asparagi** grilled NW asparagus, sunnyside up egg, shaved grana padano cheese 17

**Calamari** semolina flour dusted, fried calamari; tomato-calabrese chili aioli 18

**Gnocchi alla Romana** baked Roman-style, semolina gnocchi, gorgonzola cheese, rosemary; salsa rossa 16

**Bruschetta** sun-dried tomato pesto, housemade ricotta cheese, pepperoncini, easter egg radishes, avocado; grilled bread 17

**Spiedini di Gamberi** prawn and crouton skewer; chili flake, fennel seed, EVOO 19

**Zuppa del Giorno** Chef Martín's choice, made daily 10

### SECONDO

#### Ravioli

house-made filled pasta, changes daily 25

#### Lasagna

Chef Martín's choice, house-made layered pasta; changes daily 26

#### Risotto (gf)

traditional slow cooked carnaroli rice dish, changes daily market price

#### Pappardelle

housemade pappardelle pasta, asparagus, fava beans & cured beef bresaola; lemon cream sauce 26

#### Penne al Sugo di Carne

beef braised in Chianti and espresso tossed with penne pasta 25

#### Pesce (gf)

pan-seared NW seasonal fish & crispy polenta; fried caper, black olive and cherry tomato salsa market price

#### Trota Oceanica

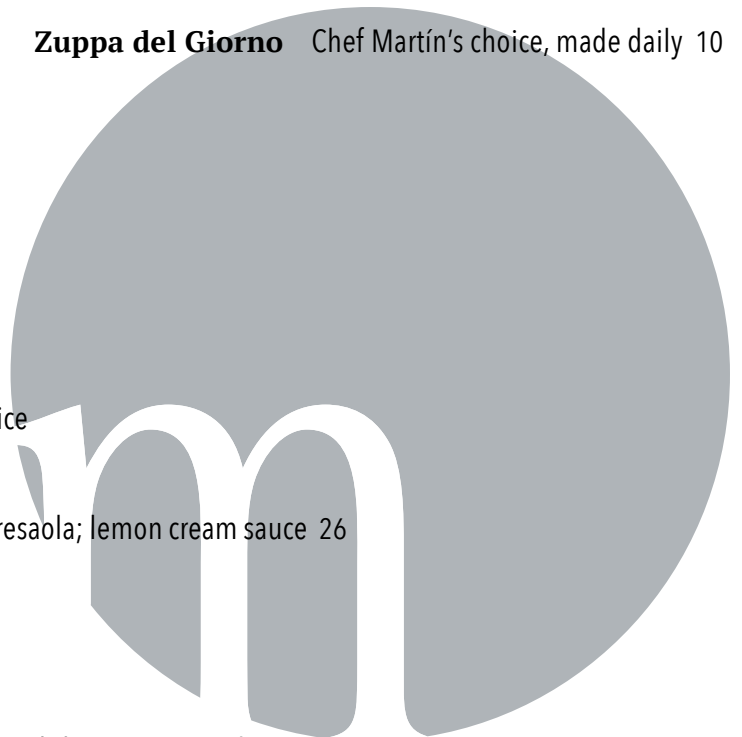
grilled NW steelhead, fregola sardo pasta, zucchini & asparagus; caponata sauce 32

#### Pollo alla Griglia

grilled airline chicken breast, roasted baby carrots and red bell pepper; lemon fava bean sauce 28

#### Bistecca

grilled flat iron steak, broccoli & potato tortino; 30 year aged balsamic vinegar 34



### PIZZA 22

**Carne e Formaggi** salsa rossa, Italian meats, three cheeses with basil

**Funghi** EVOO, scamorza (smoked mozzarella), shiitake & crimini mushrooms, rosemary, truffle oil

**Capocollo** spicy capocollo cured pork, cherry tomatoes, pepperoncini, buffalo mozz, green onions

**Liguria** basil pesto, grilled chicken, red bell peppers, mozzarella, olives

**Salsiccia** salsa rossa, pork sausage, fresh mozzarella, grilled sweet onions, oregano

**(add: egg \$3 calabrese chili \$3)**



MiNGO supports our local, organic farmers and chooses sustainable products

20% gratuity for parties ≥6 and/or ≥3 credit cards. Corkage Fee: \$25 / 750ml bottle

\*consuming undercooked meat, poultry, seafood, raw egg or shellfish may increase your risk of foodborne illness

## COCKTAILS

### MiNGO Mule 14

Monopolowa vodka, ginger purée, lime ~ shaken, bucket, splash club soda

### Spring Fling 15

Cazadores Reposado tequila, Vermut Flores, apricot purée, lemon, honey syrup ~ shaken, big cube

### Ivy League 15

Woodford Reserve whiskey, Aperol, blood orange, Carpano Antica vermouth ~ shaken, big cube

### Amaro Whiskey Sour 15

Buffalo Trace Bourbon, Vecchio Amaro del Capo, fresh lemon, egg white ~ shaken, rocks

### Wishful Thinking 15

Appleton Estate rum, Campari, caramelized pineapple purée and fresh lime ~ shaken, bucket, rocks

### Cherry Blossom Enzoni 15

Bombay Sapphire gin, Mancini Cherry Blossom Vermouth, Aperol, muddled green grapes, and lemon ~ shaken, big cube

### Barrel Aged Black Manhattan 16

Old Overholt rye whiskey, Averna, Bitter Truth Aromatic bitters ~ stirred up, Oregon Bordeaux Maraschino cherry

### Italian Grapefruit Margarita 15

Milagro silver tequila, grapefruit juice, Campari, Regan's Bitters ~ shaken, bucket, big cube

### 1552 Garda 16

Painted Lady New American gin, Comincioli 1552 Vermouth, fresh lemon ~ shaken, big cube, star anise

### White Negroni 15

Beefeater gin, Chazelettes bianco vermouth, Rinomato Americano Bianco ~ stirred, coupe

### Louie Lychee 15

Crater Lake vodka, Lychee liquor, grapefruit juice, topped with Prosecco ~ shaken up

### MiNGO Drop 15

house infused lemon vodka, Limoncello, Grand Marnier ~ shaken, up, sugar rim

## BEER 16 oz On Tap ~ three rotating NW beers 8

16 oz Can ~ Von Ebert Pierre Le Chat Italian-style Pils 8

~ Fort George Cavatica Stout 8

~ Occidental Hefeweizen 8

~ Living Haus Herman Hazy IPA 8

## Cider

16 oz Can ~ Portland Cider Company Kinda Dry 8

## GLASS WINE 3 oz / 6 oz glass

### RED

**Barbera d'Alba** Paolina, Ca' Del Baio 2022 ~ 6/11

**Langhe Nebbiolo** Dosio 2021 7/12

**Nero d'Avola** Colosi 2022 ~ 7/13

**Pinot Noir** rotating, please ask

**Sangiovese Riserva** Elisabetta Geppetti 2018 ~ 7/13

### RESERVE POUR

**2016 Barolo (6oz)** Dosio, Fossati Vineyard ~ 26

**2017 Brunello di Montalcino (6oz)** Franco Pacenti ~ 20

### WHITE

**Arneis** Roero, Marco Porello 2021 ~ 7/12

**Chardonnay** Four Winds, Crowley 2018 ~ 9/16

**Etna Bianco** Buonora, Tascante 2022 ~ 8/14

**Pinot Grigio/Chard/Friulano** Vigne, Zuani 2022 ~ 8/14

**ROSÉ** rotating NW or Italian, please ask

**Soave** Le Battistelle 2022 ~ 7/12

### SPARKLING 6 oz glass & 375ml bottles

**Prosecco** Ruio, Malibrán ~ 12

**Sparkling Rosé** Santa Margherita ~ 14 375ml ~ 27

**Brut Rosé 375ml** Ferrari ~ 35

**Moscato d'Asti 375ml** Elio Perrone ~ 23

### Zero Proof Martini 13

#### Lychee Martini

Wilderton Lustre (citrus, lavender and tarragon), lychee puree, grapefruit juice and club soda ~ shaken, up

### Spritz & Fizz 7

**Grapefruit & Honey** grapefruit juice, clover honey, lime & soda

**Passionfruit** passion fruit puree, lemonade, peach bitters, soda

**Ginger Lime** fresh ginger puree, lime & soda water

**Mondariz** sparkling mineral water 750ml 9

**Illy Caffè** brewed / espresso 4.50 cappuccino / latte 6

**Two Leaves and a Bud Hot Teas 5**

Assam Green Chamomile Peppermint

## BAMBINI (Children 10 & under)

**pizza** salsa rossa and mozzarella cheese **small 9 (add meat +5) large 12 (add meat +6)**

**Penne Pasta (add chicken or sausage +5)** with EVOO & Grana cheese OR butter & grana cheese 8  
with pesto OR salsa rossa OR alfredo sauce 9

**housemade cheese ravioli** with EVOO & Grana cheese OR butter & grana cheese 13

with pesto OR salsa rossa OR alfredo sauce 14