

LUNCH @ MiNGO

simple Italian food

Antipasti

Italian cured meats, artisan cheeses and crostini 23

Barbabietole e Radicchio (gf)

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

Il Tricolore (gf)

arugula lettuce with Meyer lemon oil, mozzarella and prosciutto 18

Mingo Salad

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

add grilled chicken 6

Spiedini di Gamberi

prawn and crouton skewer; chili flake, fennel seed, EVOO 19

add mista/mingo 6

Zuppa

changes daily; please ask 10

Pane & Spuntini

rosemary & sea salt focaccia 9

Marcona almonds 7

olives 6

BLT

pancetta, oven-dried roma tomato, lettuce and avocado with aioli on ciabatta; mista salad 18

Chicken Sandwich

chicken breast scallopine, napa cabbage, red onion, scamorza cheese, calabrese chili aioli, ciabatta; house-made potato chips 18

Fish Sandwich

pan seared and breaded market fish, horseradish aioli, avocado, pickled red onion, calabrese chilis; brioche bun, mista salad 20

MiNGO Burger*

Piemontese beef, fontina cheese, oven-dried roma tomato, lettuce, basil aioli, house-made ketchup; house made potato chips 18

Gnocchi alla Romana

baked Roman-style, semolina gnocchi, gorgonzola cheese, rosemary; salsa rossa 18

Penne al Sugo di Carne

beef braised in Chianti and espresso, tossed with penne pasta 20

Pappardelle

housemade pappardelle pasta, asparagus, english peas & bresaola; lemon cream sauce 21

Risotto (gf)

traditional slow cooked carnaroli rice dish; changes daily, please ask 20

Ravioli

house-made filled pasta, changes daily 21

Pesce

grilled NW steelhead, fregola sardo pasta, zucchini & asparagus; caponata sauce 25

Bistecca

grilled flat iron steak, broccoli & potato tortino; 30 year aged balsamic vinegar 24

PIZZA 22

Carne e Formaggi salsa rossa, Italian meats and 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 Walla Walla sweet onions, oregano

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



@mingobeaverton #mingoeats

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 ~

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

Barolo (6oz pour) please ask, Piemonte, Italia

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

WHITE

Arneis Roero, Marco Porello 2021 ~ 7/12

Chardonnay Four Winds Phoebe, Crowley 2020 ~ 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, Malibran ~ 12

Sparkling Rosé Casa Canevel 2021 ~ 11

Brut Rosé 375ml Ferrari ~ 35

Moscato d'Asti 375ml Elio Perrone ~ 23

Vino Spumante Rosé 375ml Santa Margherita ~ 27

Zero Proof Martinis 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