

A P E R I T I F

Grappa Tonic · 9

Negroni /
Negroni Mezcal · 13

Aperol Spritz /
Almond Aperol Spritz · 10

Gin Tonic · 13

French 75 · 13

Mondino Spritz
alcohol free · 7

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AMAZING MEAT SPECIALITY FROM THE PROVINCE OF LEÓN
Cecina - spanish cured ham from an old milk cow · 11/19

HOMEMADE DELICACY – SMOKED DUCK BREAST · 11/19

OUR MULTIGRAIN BREAD
BAKED TODAY WITH UNIQUE AGED SOURDOUGH
served with salted butter from Brittany · 6

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S T A R T E R S

Sicilian artichoke carpaccio with green salad,
cedro and parmesan · 19

Burrata with tomatoes, seasonal berries and herbs · 17

Red shrimp ceviche with spicy pickled daikon and ginger ice · 23

Tuna Carpaccio with tomatoes, cilantro,
pickled chilis and capperini · 25

Glazed Sicilian eggplant with spices, burrata,
and tomato marmalade · 19

Vitello tonnato, sliced veal and tuna with creamy sauce · 21

Classic, "chopped" Beef tartare with capperini
and creamy egg yolk · 19

Pan-fried wild broccoli with basil hollandaise sauce
and Pecorino Romano · 19

P A S T A

Homemade Ravioli Cacio e Pepe with braised veal · 27

Spaghetti with lobster · 39

Homemade Mafalde with tender duck ragout · 25

Spaghetti con Vongole Veraci
famous Gentile Gragnano pasta with clams · 29

Tortelli with burrata and truffle · 29

P E R F E C T F O R S H A R I N G

Homemade Spaghettoni with black caviar,
30 g, portion for 2 · 79

Risotto Bianco with stracciatella and black caviar,
30 g, portion for 2 · 89

Lamb shoulder slow-roasted for 18 hours in Barolo wine
with aromatic herbs · 89

Ribeye steak and Tuscan potatoes
with rosemary and garlic, price for 100 g · 13

M A I N C O U R S E S

Sea bass with asparagus and Amalfi Lemon Zabaione · 37

Octopus, tomatoes, basil and parsley · 37

Lamb chops alla griglia with seasonal vegetables · 37

T H E G R E A T E S T H I T S

We only serve this set
for all guests at the table,
and for a minimum
of 2 guests.

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Vitello tonnato,
sliced veal,
and tuna with creamy sauce

•
Glazed Sicilian eggplant
with spices, burrata,
and tomato marmalade

•
Tortelli with burrata
and truffle

•
Ravioli del Plin,
homemade pasta
with veal

•
Lambchop alla griglia
with seasonal vegetables

•
Tiramisu
with fresh farmer's mascarpone
from Brescia, Lombardy

•
75
per person

MINE

DEAR GUESTS,

all our dishes have their origin in Italian cuisine, one way or another. We took our time in carefully sourcing local produce such as vegetables, poultry, meat, eggs, honey and a variety of herbs. Their outstanding quality compliments our dishes perfectly. • The artisan cheese & cured meat, capers, anchovies, as well as the extra virgin olive oil, are all exclusively imported from Italy. • We also cook with Sicilian "Fior di Sale", IGP balsamic vinegar from Modena and the finest Parmesan, "Parmigiano Reggiano" aged for a minimum of 36 months. • For our homemade pasta, we only use Italian durum wheat semolina "Semola di Grano Duro". We also chose the finest dry pasta brand from the traditional "Gentile" factory in Gragnano.

**Please note that we do not cook dishes apart from those on the menu.
However, we will always endeavor to take your wishes into account.
Please let us know if you have any food allergies.**



MINE
RESTAURANT

Meinekestraße 10, 10719 Berlin

#cool #schick #frisch #lecker #neues_italienisch

   mine/wine  minewineberlin

Daily 17:30-00:00
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