

## Welcome to Mima Vinoteca

Our fall/winter dinner menu reflects the freshest seasonal ingredients that the market has to offer us.

### Buon Appetito e Salute!

#### salumi = cured meats

prosciutto di parma, emiglia-romagna  
speck, trentino-alto adige  
porchetta, emiglia-romagna  
sweet sausage, piemonte  
mortadella, emiglia-romagna  
spicy sausage, abruzzo  
bresaola, lombardia

( one = 7 , three = 16 , five = 25 , seven = 34 )

#### piatti piccoli = small plates

fritto misto  
calamari, shrimp, zucchini, basil,  
lemon fennel salt 12  
polpettone  
meatballs, san marzano tomato,  
parmigiano, basil oil 11  
eggplant rollatini  
ricotta, basil, san marzano pomodoro 11  
octopus  
yukon gold potatoes, black olives, red onion,  
lemon vinaigrette 13  
chestnut polenta  
crispy pancetta, balsamico, ricotta salata 11

#### insalate = salads

brussel sprouts  
celery, romaine, shaved pecorino, speck,  
hazelnuts, white balsamic vinaigrette 11  
organic lettuce  
pomegranate, pears, pistachios, goat cheese,  
pomegranate vinaigrette 9  
arugula  
artichoke fritti, shaved parmigiano,  
cherry tomatoes, citrus vinaigrette 10  
romaine  
crostini, anchovies, traditional ceasar dressing 9

#### contorni = sides

sweet potato mashed 8  
broccoli rabe 8  
roasted fingerling potatoes 8  
spinach 8  
escarole & borlotti beans 8

#### cicchetti = snacks

mima olives, puglia 4  
butternut agrodolce, sicilia 5  
marinated carciofi, lazio 5  
sicilian caponata, sicilia 5  
roasted red beets & red onion, veneto 5  
white anchovy marinato, sicilia 7

#### formaggi = cheeses

fontina, val d'aosta  
gorgonzola piccante, lombardia  
taleggio, lombardia  
caciota di tartufi, umbria  
piave vecchio, veneto  
parmigiano reggiano, emiglia-romagna  
prima donna gouda, netherlands  
asiago, veneto

#### pasta asciutta = handmade pasta

orecchiette  
pancetta, brussel sprouts, fava, asiago 18  
mushroom ravioli  
sundried tomato, truffle oil, parmigiano 19  
cavatelli  
venison cherry sausage, butternut squash,  
chanterelle, pecorino 19  
spaghettoni  
farm fresh egg, black pepper, onion, smoked bacon,  
parmigiano reggiano 17  
whole wheat pappardelle  
wild boar ragu, zucchini, piave 19  
rigatoni  
veal bolognese, parmigiano reggiano 18

#### secondi = entree

braised short rib  
red wine poached pears, sweet potato mashed 29  
berkshire pork loin  
butternut squash & cipollini ragu, horseradish port  
wine reduction, glazed apples 26  
skirt steak  
broccoli rabe, patate fritte, salsa verde 27  
organic chicken scarpariello  
shitake, pear tomato, baby carrots,  
fingerling potatoes 25  
veal involtini  
pine nuts, currants, bread crumbs,  
escarole & borlotti beans, vin cotto 28  
red grouper  
parsnip puree, leaf spinach, fennel tomato gremolata,  
lemon infused oil 27  
wild salmon  
lentils, ricotta salata, mostarda sugo 24

20% gratuity will be added to parties eight or more  
please notify your server, manager or chef of any allergies

executive chef = daniel van etten