

Welcome to Mima Vinoteca

Our winter dinner menu reflects the freshest seasonal ingredients that the market will 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, scallops, basil,
lemon fennel salt 12
bufala al forno
mozzarella, prosciutto, roasted peppers, tomato 12
eggplant polpetti
ricotta, san marzano pomodoro 11
brodetto
manila clams, p.e.i. mussels,
garlic tomato broth, oven roasted tomato 11
polenta
luganica sausage, cannellini bean ragu 12

insalate = salads

watercress
pear, gorgonzola, roasted corn,
toasted pecan, balsamic vinaigrette 11
organic lettuce
gala apples, candied walnuts, coach farm
goat cheese, honey balsamic vinaigrette 9
arugula
artichoke fritti, shaved parmigiano,
cherry tomatoes, citrus vinaigrette 10

contorni = sides

mashed potatoes
parmigiano mashed potatoes 8
broccoli rabe
garlic, oil, chili 8
roasted potatoes
garlic and rosemary 8
spinach
sautéed in garlic & oil 8
escarole & borlotti beans
sautéed in garlic & oil 8

cicchetti = snacks

mima olives, puglia 4
funghi marinati campania 5
marinated carciofi, lazio 5
sicilian caponata, sicilia 5
roasted red beets & red onion, veneto 5
shrimp & pineapple marinato, liguria 7

formaggi = cheeses

robiola, piemonte
gorgonzola piccante, lombardia
taleggio, lombardia
caciota di tartufi, umbria
piave vecchio, veneto
parmigiano reggiano, emiglia-romagna
fontina, vai d' aosta
asiago, veneto

pasta asciutta = handmade pasta

tagliolini
black truffle, anchovy, seasoned bread crumbs 19
girasole
beet ravioli, walnut & gorgonzola, butter sage 18
spaghettoni
farm fresh egg, black pepper, onion, smoked bacon 17
rigatoni
san marzano tomato, fior di latte mozzarella, basil 17
fedelini
shrimp, calamari, clams, mussels, allo scoglio 20
gnocchi
veal bolognese, parmigiano reggiano 18

secondi = entree

braised short rib
rosemary potatoes, carrot & parsnips 25
grilled black angus sirloin
parmigiano mashed potatoes, broccoli rabe,
barolo wine reduction 29
organic chicken
roasted mushroom & cipollini ragu 22
veal involtini
pine nuts, currants, bread crumbs,
escarole & borlotti, vin cotto 26
orata
lemon fennel gremolata, black olive puree,
leaf spinach 26
wild salmon
asparagus & tomato orzo, pomegranate reduction 21
market fish
m.p.

executive chef = daniel van etten

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