

Welcome to Mima Vinoteca

Our spring 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, scallops, basil,
lemon fennel salt 12
bufala al forno
mozzarella, prosciutto, roasted peppers, tomato 12
eggplant polpetti
ricotta, san marzano pomodoro 11
shrimp & pineapple spedini
tomato cucumber salsa
stuffed prosciutto wrapped peppers
goat cheese, red currants, pine nuts 12

insalate = salads

blood orange, fennel
black olives, ricotta salata, red onion, frisee,
raspberry vinaigrette 11
organic lettuce
pears, toasted almonds, gorgonzola cheese,
dried cherries, honey balsamic vinaigrette 10
arugula
artichoke fritti, shaved parmigiano,
cherry tomatoes, citrus vinaigrette 10

contorni = sides

mashed potatoes
parmigiano 8
broccoli rabe
garlic, oil, chili 8
roasted fingerling 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
anchovy marinato, sicilia 7

formaggi = cheeses

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

pasta asciutta = handmade pasta

cavatelli
fava beans, shitake mushrooms, pear tomatoes,
ricotta salata 18
sweet corn ravioli
mascarpone, shaved cacciatorini, truffle cream 19
spaghettoni
farm fresh egg, black pepper, onion, smoked bacon 17
rigatoni
san marzano tomato, fior di latte mozzarella, basil 17
fedelini
manila clams, white wine, allo scoglio 20
gnocchi
veal bolognese, parmigiano reggiano 18

secondi = entree

braised short rib
apple mostarda, pesto mashed potatoes 25
beef tenderloin medallions
gorgonzola, baby carrots, shitake mushrooms,
sweet peas, barolo wine sauce 32
organic chicken
roasted fingerling potatoes, zucchini & cipollini ragu,
rosemary sugo 23
veal involtini
pine nuts, currants, bread crumbs,
escarole & borlotti, vin cotto 26
branzino oreganato
roasted red pepper, fennel and marinated anchovies
salad, balsamic glaze 28
wild salmon
asparagus & tomato orzo, pomegranate reduction 22
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