

Welcome to Mima Vinoteca

Our fall 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 11
bufala al forno
mozzarella, prosciutto, roasted peppers, tomato 12
eggplant polpetti
ricotta, san marzano pomodoro 11
wild mushroom polenta
white truffle essence, gouda 12
prosciutto wrapped stuffed peppers
goat cheese, red currants, pine nuts 11

insalate = salads

frisee, bresaola
celery, pea shoots, shaved parmigiano,
lemon vinaigrette 11
organic lettuce
pears, toasted almonds, gorgonzola cheese,
dried cherries, honey balsamic vinaigrette 9
arugula
artichoke fritti, shaved parmigiano,
cherry tomatoes, citrus vinaigrette 10

contorni = sides

parsnip 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
white anchovy marinato, sicilia 7

formaggi = cheeses

robiola, piemonte
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, peas, asiago 17
sweet corn ravioli
mascarpone, shaved cacciatorini, truffle cream 19
spaghettoni
farm fresh egg, black pepper, onion, smoked bacon 17
gnocchi
san marzano tomato, fior di latte mozzarella, basil 17
whole wheat pappardelle
wild boar ragu, zucchini, piave 19
rigatoni
veal bolognese, parmigiano reggiano 18

secondi = entree

braised short rib
apple mostarda, parsnips mashed potatoes 27
berkshire pork chop griglia
red pepper, sweet onion, Portobello roasted
fingerling potatoes, saba 26
organic chicken
butternut squash & cipollini ragu, rosemary sugo 24
veal involtini
pine nuts, currants, bread crumbs,
escarole & borlotti, vin cotto 27
branzino
tomato fennel gremolata, polenta crostini, balsamic
glaze 28
wild salmon
cranberry barlotto, brussel leaves, 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