

mima

Vinoteca

dinner

MIMA VINOTECA

Kitchen & Wine Bar

our Fall Dinner menu features some of the freshest seasonal ingredients local markets have to offer.

CHEESE – CURED MEATS

one = 9 • three = 22 • five = 34 • seven = 43

bresaola // lombardy
spicy sausage // abruzzo
sweet sausage // piemonte
speck // trentino-alto adige
porchetta // emiglia-romagna
prosciutto di parma // emiglia-romagna

red chili asiago // calabria
pecorino gran cru // sardinia
prima donna gouda // netherlands
gorgonzola dolcelatte // lombardia
pecorino boschetto al tartufo // tuscan
parmigiano reggiano // emilia romagna

CICCETTI – SNACKS

mixed pugliese olives // puglia 6
white anchovy marinato // sicilia 8
crispy truffled chick peas // toscana 7
blistered shishito peppers, chipotle-salt, citrus // 8
grilled pear, gorgonzola, maple & walnut crostini // emilia romagna 8

INSALATE – SALADS

baby greens & grilled pear
grilled pear, candied walnuts, gorgonzola dolcelatte, roasted beets,
maple infused balsamic vinaigrette 15
shaved cauliflower & brussel sprouts
kalamata olives, crisp radish, crispy pancetta, red wine vinaigrette 15

baby arugula & artichoke
cherry tomatoes, crispy artichokes,
pecorino Gran Cru, hearts of palm, citrus vinaigrette 15
romaine & radicchio caesar
slow roasted roma tomatoes, shaved pecorino,
white Italian anchovies, crostini, house-made caesar dressing 14

PIATTI PICCOLI – SMALL PLATES

eggplant rollatini
ricotta, parmigiano, fresh mozzarella, fresh pomodoro, parsley oil 13
fritto misto [fried]
calamari, shrimp, cherry peppers, basil,
lemon, fennel salt, roasted red pepper aioli 15
charred octopus
Tuscan herb roasted artichokes & fingerling potatoes,
maple-dijon reduction 16

bufala mozzarella
grilled eggplant, pine nuts, golden raisins, dates, aged balsamic & citrus drizzle 15
crispy brussel sprouts
candied smoked bacon, maple walnuts, smoked paprika & maple bourbon aioli 15
grilled baby bell peppers
goat cheese, fresh ricotta, golden raisins, pinenuts, aged balsamic, parsley oil 13
polpette
meatballs, fresh pomodoro, parmigiano, parsley oil 14

PASTA ASCIUTTA – HANDMADE PASTA

cavatelli
farm fresh egg, black pepper, onion, smoked bacon, parmigiano 22
pumpkin ravioli
sage brown butter, candied bacon & walnuts 24
penne
porcini mushroom marsala reduction, parmigiano 21

Mima's bolognese
rigatoni, veal ragu, fresh pomodoro, parmigiano 23
orecchiette
broccoli rabe, hot italian sausage, tuscan beans, white wine, parmigiano 22
Mima's spaghetti & meatballs
homemade spaghetti with Mima's meatballs 25

tagliatelle
shrimp, calamari, white wine, red chili flakes,
scallion, seasoned bread crumbs, sugo Marechiaro 26

SECONDI – ENTREES

grilled branzino
sauteed broccoli rabe, crispy artichokes, lemon-white wine reduction,
pine nuts & golden raisins, crispy leeks 33
classic chicken parmigiana
fresh pomodoro, mozzarella, parmigiano 25
pan seared salmon
pumpkin & smoked bacon risotto, maple-dijon reduction, crispy leeks 29

chianti braised pork osso bucco
creamy polenta, roasted vegetables, chianti braising reduction 35
chicken scarpariello
hot & sweet cherry peppers, grape tomatoes,
Italian sausage, fingerling potatoes, rosemary-lemon reduction 27
grilled hanger steak
slow roasted garlic whipped potatoes,
porcini mushroom marsala cream, crispy leeks 29

CONTORNI – SIDES

roasted carrots // herbed fingerling potatoes
creamy polenta // garlic whipped potatoes // tuscan fries
sauteed spinach // pumpkin-bacon risotto // broccoli rabe 10

Monday // house wine bottles half price
Tuesday - Friday // happy hour 4:00 - 6:00
Prix Fixe Lunch // \$21 three course lunch
PreTheater Dinner // \$39 three course dinner
offered every evening until 6:00 pm
Executive Chef Dominick J. Russo



20% GRATUITY WILL BE ADDED TO PARTIES EIGHT OR MORE // PLEASE NOTIFY YOUR SERVER, MANAGER OR CHEF OF ANY FOOD ALLERGIES

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