

mima

Vinoteca

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
gorganzola dolcelatte // lombardia
pecorino boschetto al tartufo // tuscan
parmigiano reggiano // emilia romagna

lunch

MIMA VINOTECA

Kitchen & Wine Bar

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

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, gorganzola, maple & walnut crostini // emilia romagna 8

INSALATE – SALADS

chamomile poached chicken, farro, baby greens & grilled pear
grilled pear, candied walnuts, gorganzola dolcelatte, roasted beets,
maple infused balsamic vinaigrette 15

crispy calamari, baby arugula & artichoke
cherry tomatoes, crispy artichokes,
hearts of palm, citrus vinaigrette 15

grilled steak, quinoa, shaved cauliflower & brussel sprouts
kalamata olives, crispy pancetta, red wine vinaigrette 18

grilled shrimp romaine & radicchio caesar
grilled shrimp, slow roasted roma tomatoes, shaved pecorino,
white Italian anchovies, crostini, house-made caesar dressing 16

PIATTI PICCOLI – SMALL PLATES

calamari
cherry peppers, basil, fennel salt, roasted red pepper aioli 12

crispy brussel sprouts
candied smoked bacon, candied walnuts, smoked paprika & maple bourbon aioli 15

polpette
meatballs, fresh pomodoro, parmigiano, parsley oil 12

grilled baby bell peppers
goat cheese, fresh ricotta, golden raisins, pinenuts, aged balsamic, parsley oil 13

PASTA ASCIUTTA – HANDMADE PASTA

penne alla mima
peas, prosciutto, basil, sweet onion, pomodoro, touch of cream 14

cavatelli
farm fresh egg, black pepper, onion, smoked bacon, parmigiano reggiano 16

spaghettoni meatball
large meatball, pomodoro, parmigiano, basil 17

Mima's bolognese
rigatoni, veal, pomodoro, parmigiano 18

SECONDI – ENTREES

vinoteca burger
quince spread, crispy onion, provolone, baby arugula 16

chicken cutlet panino
eggplant, bacon, provolone,
peppadews, mixed greens, basil aioli 13

salmon burger
capers, peppadews, baby arugula, tomato, red pepper aioli, toasted brioche bun 14

chicken scarpariello
hot & sweet cherry peppers, grape tomatoes,
Italian sausage, fingerling potatoes, white wine, rosemary 16

prosciutto panino
fresh mozzarella, fresh basil, baby arugula,
roasted red peppers, red wine vinaigrette 15

PRIX FIXE LUNCH

\$21 • three course lunch

polpette
meatballs, fresh pomodoro,
parmigiano, parsley oil

romaine & radicchio caesar
poached roma tomatoes, crostini,
italian anchovies, shaved pecorino,
house-made caesar dressing

zuppa del giorno

chicken cutlet panino
eggplant, bacon, pepadews, organic greens,
provolone, basil pesto mayonaise

penne alla mima
peas, prosciutto, basil, sweet onion,
pomodoro, touch of cream

chicken scarpariello
hot & sweet cherry peppers, grape tomatoes,
Italian sausage, fingerling potatoes, white wine, rosemary

gelato e sorbetti
chocolate, vanilla, raspberry, lemon

bombolino
ricotta fresca, powdered sugar

vanilla bean, sage & pear panna cotta
sage & vanilla sciroppo

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