

HAPPY HOUR

4:00 – 6:00

MIMA MEATBALL, parmigiano, basil oil
CHEF'S ANTIPASTI, cheese & meat selection
TUSCAN FRIES, parmigiano, truffle oil, parsley
CROSTINI, grilled pear, gorgonzola, maple & walnut
CRISPY CHIC PEAS FRITTI, parmigiano, truffle oil, parsley
RIGATONI, veal bolognese ragu, fresh pomodoro, parmigiano
\$6

THE WILD HIBISCUS SPRITZ
prosecco, wild hibiscus flower

THE MAPLES MARK
makers mark bourbon, maple syrup, citrus

\$7

CHARDONNAY Rivera, Puglia
PINOT GRIGIO Salvalai, Veneto
PINOT NOIR Dezza 1890, Lombardia
CABERNET SAUVIGNON Sant'Elena, Friuli-Venezia
\$6

ALL BEERS
\$4

MIMA'S PRE THEATER DINNER

39

∞ PIATTI PICCOLI ∞

ZUPPA DEL GIORNO
soup of the day m/p

ROMAINE & RADICCHIO CAESAR
olive oil poached roma tomatoes, pecorino,
white Italian anchovies, crostini, caesar
GRILLED BABY BELL PEPPERS
goat cheese, fresh ricotta, golden raisins,
pinenuts, aged balsamic, parsley oil

∞ SECONDI ∞

ORECCHIETTE
broccoli rabe, hot italian sausage, tuscan beans, white wine, parmigiano
CHICKEN SCARPARELLO
hot & sweet cherry peppers, cherry tomatoes,
Italian sausage, fingerling potatoes, rosemary
PAN SEARED SALMON
pumpkin & smoked bacon risotto, maple-dijon reduction, crispy leeks

∞ DOLCI ∞

VANILLA BEAN, SAGE & PEAR PANNA COTTA
sage & vanilla bean sciroppo
GELATI E' SORBETTI
vanilla // chocolate
espresso cookie // raspberry // lemon