

# 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, balsamic vinaigrette 15  
**shaved cauliflower & brussel sprouts**  
kalamata olives, crisp radish, crispy pancetta, creamy 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,  
boquerone aioli 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 12  
**barbabetola e caprino**  
roasted red beets & goat cheese medallions, fine herbs, crumbled walnuts, lavender  
infused honey drizzle 13  
**polpette**  
meatballs, fresh pomodoro, parmigiano, parsley oil 14

## PASTA ASCIUTTA – HANDMADE PASTA

**cavatelli**  
farm fresh egg, black pepper, onion, smoked bacon, parmigiano 22  
**cranberry walnut & ricotta ravioli**  
chestnut cream, parmigiano 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, pine nuts & golden raisins,  
lemon-white wine reduction 33  
**classic chicken parmigiana**  
fresh pomodoro, mozzarella, parmigiano 25  
**pan seared salmon**  
cranberry, walnut & farro pilaf, chestnut cream 29

**chianti braised pork osso bucco**  
creamy polenta, roasted vegetables, chianti braising reduction 32  
**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 // cranberry walnut & farro pilaf // broccoli rabe 9

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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