

mima

Vinoteca

CHEESE – CURED MEATS

ONE = 9 • THREE = 22 • FIVE = 34 • SEVEN = 43

BRESAOLA // lombardy
SWEET SOPPRESSATA // piemonte
CAPOCOLLO PICCANTE // abruzzo
MORTADELLA AL TARTUFO // bologna
PROSCIUTTO DI PARMA // emiglia-romagna

TALEGGIO // milano
PIAVE VECCHIO // veneto
PRIMA DONNA GOUDA // netherlands
PARMIGIANO REGGIANO // emilia romagna
HUDSON VALLEY TRIPLE CREAM // new york

INSALATE – SALADS

BABY SPRING GREENS
spring strawberries, goat cheese, shaved fennel, toasted almond vinaigrette 12

BABY ARUGULA
cherry tomatoes, crispy artichokes,
shaved grana padano, hearts of palm, citrus vinaigrette 12

FRISÉE, CUCUMBER, RADISH & ANISE
candied pistachio, poppy seed crusted goat cheese, mint vinaigrette 12

ROMAINE & RADICCHIO CAESAR
slow roasted roma tomatoes, crostini,
white Italian anchovies, shaved grana padano, caesar dressing 12

PIATTI PICCOLI – SMALL PLATES

PISTACHIO CRUSTED SHRIMP
orange-saffron emulsion 14

FRITTO MISTO
calamari, shrimp, alici, fennel, lemon aioli 15

CHARRED OCTOPUS
pickled spring strawberries, radish,
cucumber-melon broth, quinoa salad 16

POLPETTE
meatballs, fresh pomodoro, parmigiano, parsley oil 14

BUFALA MOZZARELLA "CAPRESE"
sundried tomato & basil jam, grilled ciabatta, aged balsamic 14

EGGPLANT ROLLATINI
ricotta, parmigiano, fresh mozzarella, fresh pomodoro, parsley oil 12

BARBABIETOLA E CAPRINO
roasted red beets & goat cheese medallions, fine herbs,
candied pistachio, lavender infused honey drizzle 12

PASTA ASCIUTTA – HANDMADE PASTA

SPAGHETTINI CARBONARA
farm fresh egg, black pepper, onion, smoked bacon, parmigiano 23

RICOTTA DI BUFALA RAVIOLI
fava beans, lemon & thyme butter reduction 24

CHICKPEA & WHOLE WHEAT TAGLIATELLE
artichoke, mushrooms, tuscan herbs, truffle oil, grana padano 23

MIMA'S BOLOGNESE
rigatoni, veal, fresh pomodoro, grana padano 24

BLACK PEPPER LACED SPAGHETTINI CACIO E PEPE
12 month aged piave vecchio, cracked black pepper 22

SQUID INK CAPELLINI
octopus, sundried tomatoes, lemon, seasoned breadcrumbs 24

SECONDI – ENTREES

BRANZINO
lemon-lavender roasted potatoes & purple yams, Campari-thyme reduction 33

VEAL MILANESE
tender pan fried veal cutlet topped with baby arugula, cucumber, radish, red onion
shaved fennel, cherry tomatoes, grana padano, & citrus vinaigrette 32

N.Y. HUDSON FARMS STEELHEAD TROUT
beetroot risotto, sweet pea, saffron-chamomile emulsion 31

HUDSON VALLEY ROHAN DUCK BREAST
wild rice with mushrooms & pistachio, strawberry-rhubarb chutney 34

D'ARTAGNAN N.Y. STRIP STEAK
scallion whipped potatoes, crispy onions,
tomato-basil marmellata, aged balsamic 34

TUSCAN ROASTED HALF CHICKEN
broccoli rabe, tuscan herb roasted potatoes, pan gravy 29

CONTORNI – SIDES

wild rice // herbed fingerling potatoes
scallion mashed potatoes // tuscan fries
sautéed spinach // beetroot risotto // broccoli rabe 7

MONDAY // house wine bottles half price

TUESDAY - FRIDAY // happy hour @ the bar 4:00 - 7:00

PRIX FIXE LUNCH // \$17 • three course lunch

PRETHEATER DINNER // \$42 three course dinner
offered every evening until 6:00 pm

[excludes holidays]



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

