

# mima

Vinoteca

# lunch

## MIMA VINOTECA

KITCHEN & WINE BAR

our Spring Lunch 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

PIAVE VECCHIO // veneto

SWEET SOPPRESSATA // piemonte

PECORINO PICCANTE // new york

CAPOCOLLO PICCANTE // abruzzo

PRIMA DONNA GOUDA // netherlands

MORTADELLA AL TARTUFO // bologna

PARMIGIANO REGGIANO // emilia romagna

PROSCIUTTO DI PARMA // emiglia-romagna

HUDSON VALLEY TRIPLE CREAM // new york

## CICCHETTI – SNACKS

crispy truffled chick peas // 7

mixed pugliese olives, puglia // 6

white anchovy marinato, sicilia // 8

poppy seed crusted goat cheese poppers // 8

blistered shishito peppers, lava salt, citrus // 8

strawberry, goat cheese, aged balsamic crostini // 8

## INSALATE – SALADS

CHAMOMILE POACHED CHICKEN, FARRO, BABY GREENS  
strawberries, goat cheese, shaved fennel, toasted almond vinaigrette 15

CRISPY CALAMARI, BABY ARUGULA & ARTICHOKE  
cherry tomatoes, crispy artichokes, hearts of palm, citrus vinaigrette 15

GRILLED STEAK, QUINOA, FRISEE, CUCUMBER, RADISH & ANISE  
pistachio, poppy seed caprino poppers, mint vinaigrette 18

GRILLED SHRIMP ROMAINE & RADICCHIO CAESAR  
grilled shrimp, slow roasted roma tomatoes, shaved grana padano,  
white Italian anchovies, crostini, house-made caesar dressing 16

## PIATTI PICCOLI – SMALL PLATES

BARBABIETOLA E CAPRINO  
roasted red beets & goat cheese medallions, fine herbs,  
crumbled walnuts, lavender infused honey drizzle 13

BUFALA MOZZARELLA "CAPRESE"  
sundried tomato & basil jam, grilled ciabatta, aged balsamic 15

POLPETTE  
meatballs, fresh pomodoro, parmigiano, parsley oil 12

FRITTO MISTO  
calamari, shrimp, alici, fennel, lemon aioli 16

## PASTA ASCIUTTA – HANDMADE PASTA

RIGATONI ALLA MIMA  
peas, prosciutto, basil, sweet onion, pomodoro, touch of cream 14

BLACK PEPPER SPAGHETTINI CACIO E PEPE  
piave vecchio, black pepper 14

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

CHICKPEA & WHOLE WHEAT TAGLIATELLE  
artichoke, mushrooms, tuscan herbs, truffle oil, grana padano 15

## SECONDI – ENTREES

NY HUDSON FARMS STEELHEAD TROUT BURGER  
capers, peppadews, arugula, tomato, lemon aioli, toasted brioche bun 14

CHICKEN MILANESE  
tomatoes, radish, cucumber, red onion, arugula, raddichio, citrus vinaigrette 15

CHICKEN CUTLET PANINO  
eggplant, bacon, provolone,  
peppadews, mixed greens, basil aioli 13

PROSCIUTTO PANINO  
fresh mozzarella, fresh basil, baby arugula,  
roasted red peppers, red wine vinaigrette 15

## PRIX FIXE LUNCH

\$17 • 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

RIGATONI ALLA MIMA  
peas, prosciutto, basil, sweet onion,  
pomodoro, touch of cream

CHICKEN MILANESE  
tomatoes, radish, red onion,  
baby arugula, raddichio, citrus vinaigrette

GELATO  
chocolate, vanilla, espresso cookie

SORBETTI  
raspberry, lemon

SEASONAL PANNA COTTA

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

Executive Chef : **Dominick J. Russo**