

MIMA VINOTECA KITCHEN & WINE BAR

OUR MENU FEATURES THE FRESHEST SEASONAL
INGREDIENTS LOCAL MARKETS HAVE TO OFFER.

BOTTOMLESS BUBBLES BRUNCH PROSECCO COCKTAILS

\$15

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

MONDAY : house wine bottles half price

TUESDAY: is for rose` @ the bar

WEDNESDAY : wine-down w/ discounted sommelier
pours

THURSDAY : \$31 pasta prix fix + glass of vino

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

PIATTI PICCOLI - SMALL PLATES

BARBABIETOLA MEETS CAPRINO

a true love story about roasted beets & goat cheese medallions, finished with fine herbs, candied pistachio & lavender infused honey drizzle 12

CALAMARI FRITTI

basil, fennel salt, lemon aioli 14

PISTACHIO CRUSTED SHRIMP

orange-saffron emulsion 14

BUFULA CAPRESE MODERNO

sundried tomato & basil jam, aged balsamic sciroppo 14

INSALATE - HEARTY SALADS

CHAMOMILE POACHED CHICKEN, FARRO, & ARUGULA

cucumber, cherry tomato, chickpeas, tarragon dressing 14

GRILLED STRIP STEAK, LOBSTER, QUINOA, & AVOCADO

baby spinach petals, slow roasted roma tomato, citrus vinaigrette 22

CRISPY CALAMARI SALAD

frisee, kalamata olives, radish, sun dried red peppers, lemon dressing 15

PIATTI DEL BRUNCH - BRUNCH PLATES

POACHED EGG & FRISEE

crispy chickpeas, fior di latte mozzarella, truffled pink peppercorn dressing 15

GARDEN FRESH FRITATTA

crumbled heritage sausage, broccoli rabe, Prima Donna aged gouda, garden salad 14

BACON, EGG & CHEESE IN A BOWL (NOT ON A ROLL) WITH SALT, PEPPER & CARBONARA ?!?!

smoked bacon, sweet onion, parmigiano, farm fresh egg 16

LIMONCELLO SPIKED POPPY SEED & RICOTTA PANCAKES

fresh lemon curd spiked with limoncello, ricotta dolce 14

HOLY-CANNOLI-ITALIAN NOT FRENCH TOAST-

WITH BACON & BOURBON-BATMAN!!!!

house-made cannoli cream, french toast, candied bacon, spiced bourbon sciroppo 16

PASTA ASCIUTTA - HANDMADE PASTA

BUCATINI

crumbled heritage sausage, fava beans,
sun dried red peppers, pomodoro, grana padano 16

PENNE

piselli, prosciutto, grana e pana 16

BLACK PEPPER LACED SPAGHETTINI

Roman style cacio e pepe

12 month aged piave vecchio & cracked black pepper 16

RIGATONI

slow braised veal bolognese, parmigiano reggiano 18

SECONDI - ENTREES

MY MAINE SQUEEZE "LOBSTER ROLL" GRILLED CHEESE

pulled maine lobster, tarragon,

melted aged gouda, buttery toasted potato bread 19

EGGPLANT NAPOLETANO

fresh mozzarella, sun dried red peppers,

fresh basil, balsamic sciroppo 16

PROSCIUTTO PANINO

fresh mozzarella, fresh basil, baby arugula,

roasted red peppers, citrus vinaigrette 15

CHICKEN CUTLET PANINO

eggplant, bacon, provolone,

peppadew peppers, mixed greens, basil aioli 14

GRILLED N.Y. STRIP STEAK SANDWICH

caramelized shallot & gorgonzola spread,

slow roasted roma tomatoes, baby greens 18

VINOTECA BURGER

quince "ketchup", crispy onion, provolone, baby arugula 17

NY HUDSON FARMS STEELHEAD TROUT BURGER

capers, peppadews, arugula,

tomato, lemon aioli, toasted brioche bun 14

