

mima

Vinoteca

KITCHEN & WINE BAR

our summer dinner menu features some of the freshest seasonal ingredients local markets have to offer.

CICCHETTI – SNACKS

MIXED PUGLIESE OLIVES house blend 6

WHITE ANCHOVY MARINATO peppadews 8

CRISPY TRUFFLED CHICK PEAS parmigiano, truffle oil 7

BLISTERED SHISHITO PEPPERS lava salt, citrus 8

POPPERS poppy seed crusted goat cheese & apricot 8

CROSTINI grilled peach, mozzarella, prosciutto, aged balsamic 8

INSALATE – SALADS

FRISEE

watermelon, cucumber, radish, shishito, ricotta salata, rose' vinaigrette 12

BABY ARUGULA

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

BABY GREENS

grilled peach, goat cheese, candied cashew, pickled red onion, shaved fennel, balsamic vinaigrette 12

ROMAINE & RADICCHIO CAESAR

slow roasted roma tomatoes, herbed crostini, white italian anchovies, shaved grana padano, caesar dressing 12

PIATTI PICCOLI – SMALL PLATES

EGGPLANT ROLLATINI

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

FRITTO MISTO

calamari, shrimp, alici, fennel pollen, lemon aioli 15

CHARRED OCTOPUS

pickled strawberries, quinoa salad, chilled cucumber-melon martini broth 18

BURRATA MOZZARELLA

frutta di bosco berries, arugula petals, aged balsamic 16

RISOTTO BALLS

stuffed with mozzarella & piselli, spicy vodka sauce 12

BARBABIETOLA E CAPRINO

roasted red beet & goat cheese medallions, candied cashew, lavender honey drizzle 12

POLPETTE

meatballs, fresh pomodoro, parmigiano, parsley oil 14

PASTA ASCIUTTA – HANDMADE PASTA

MIMA'S BOLOGNESE

rigatoni, veal, fresh pomodoro, grana padano 25

SQUID INK CAPELLINI

lobster, octopus, sundried peppers, lemon, seasoned breadcrumbs 28

ORECCHIETTE

italian sausage, broccoli rabe, garlic, grana padano 22

SPAGHETTINI CARBONARA

farm fresh egg, black pepper, onion, smoked bacon, parmigiano 24

TROFIE

corn, asparagus, cherry tomatoes, garlic & oil, parmigiano 22

RICOTTA GNOCCHI

shortrib & bone marrow ragout, parmigiano, seasoned breadcrumbs 28

SECONDI – ENTREES

BRANZINO

fregula "risotto-style", summer vegetables, marsala sciroppo 31

PAN SEARED SEA SCALLOPS

lobster risotto, saffron reduction 39

CHICKEN SCARPARELLO

italian sausage, roasted potatoes, cherry peppers, lemon-rosemary reduction 29

GRILLED HANGER STEAK

scallion whipped potatoes, crispy onions, tomato-basil marmellata, aged balsamico 33

VEAL MILANESE

baby arugula, watermelon radish, red onion, fennel, cherry tomato, shaved grana padano, citrus vinaigrette 32

CONTORNI – SIDES

fregula "risotto" // herbed fingerling potatoes // scallion mashed potatoes // tuscan fries // sautéed spinach 7
broccoli rabe 9 // lobster risotto 12



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