

# ANTIPASTI

## CICCHETTI

### HOUSE BLEND ITALIAN OLIVES

marinated olives, garlic  
8

### BLISTERED SHISHITO PEPPERS

lava salt, citrus  
9

### CRISPY ROMAN ARTICHOKE HEARTS

lemon, herbs  
9

### CRISPY TRUFFLED CHICKPEAS

parmigiano, truffle oil  
10

## PIATTINI

### GRILLED OCTOPUS

chilled cannellini, fire roasted peppers 17

### CALAMARI FRITTO

crisped, lemon, fra diavolo 16

### EGGPLANT ROLLATINI

ricotta, parmigiano, fresh mozzarella, pomodoro  
12

### RISOTTO BALLS

stuffed with mozzarella & piselli, spicy vodka  
sauce 12

### MIMA'S MEATBALLS

fresh pomodoro, parmigiano, parsley oil 14

### CHEESE - CURED MEATS

ONE = 10

THREE = 25

FIVE = 37

SEVEN = 46

### FORMAGGI - CHEESE

PISTACCHIO PECORINO // tuscany { sheep }  
PRIMA DONNA GOUDA // netherlands { cow }  
GORGONZOLA DOLCE // lombardy { cow }  
PARMIGIANO REGGIANO // emilia { cow }

### SALUMI - MEATS

{ beef } lombardy // BRESAOLA  
{ pork } abruzzo // SPICY CAPOCOLLO  
{ pork } campagna // SWEET SOPPRESSATA  
{ pork } emilia // PROSCIUTTO DI PARMA

## INSALATE

### BABY ARUGULA

pomodorini, crispy artichoke, grana padano, hearts of palm, citrus vinaigrette  
12

### BABY GREENS

seasonal fruit, dry cranberries, goat cheese, candied walnuts, balsamic vinaigrette  
12

### ROMAINE & RADICCHIO CAESAR

herbed crostino, white italian anchovies, parmigiano reggiano, caesar dressing  
12

## PRIMI

### PASTA

#### MIMA'S RIGATONI BOLOGNESE

veal & pork ragu, pomodoro 25

#### FETTUCCINE

lemon, EVOO, parmigiano 22

#### SPAGHETTINI

farm fresh egg, black pepper, double-smoked bacon 25

#### ORECCHIETTE

homemade spicy Italian sausage, cannellini, broccoli rabe 24

#### PENNE ALLA MIMA

prosciutto di parma, peas, vodka sauce 24

#### GNOCCHI

pesto (no nuts), panna, toasted pignoli, pecorino 25

## SECONDI

### PESCE

#### BRANZINO

panzanella, lemon reduction 32

#### PAN ROASTED SALMON

oven roasted root vegetables, salsa verde 29

### CARNE

#### CHICKEN SCARPARELLO

italian sausage, cherry tomatoes, roasted potatoes,  
hot & sweet cherry peppers, lemon-rosemary reduction 27

#### GRILLED SIRLOIN STEAK

garlic whipped potatoes, broccoli rabe, amarone reduction 33

#### CHICKEN PARMIGIANO

pomodoro & melted mozzarella, basil 27

## CONTORNI

herbed fingerling potatoes // oven roasted root vegetables // garlic mashed potatoes 8

spinach // panzanella // broccoli rabe 9

pasta side 9 (garlic & oil or marinara)

# WINES BY THE GLASS

	3 oz	6 oz	Bottle
<b>SPUMANTI</b>			
<b>PROSECCO</b> Covalli, Veneto		10	42
<b>ROSE'</b> Fantinel "One & Only", Brut Rose', Friuli-Venezia Giulia		12	46
<b>FRANCIACORTA</b> Ca' del Bosco, Cuvee Prestige, Lombardia		18	90
<b>ROSATI</b>			
<b>SALENTO</b> Leone di Castris, Puglia	6	10	38
<b>GAGLIOPPO</b> Il Marinetto, Puglia	9	16	62
<b>SANGIOVESE</b> Usiglian Del Vescovo "Il Sangiose"	8	15	58
<b>BIANCHI</b>			
<b>PINOT GRIGIO</b> Salvalai, Veneto	5	9	34
<b>SAUVIGNON</b> Di Lenardo, Friuli	6	10	38
<b>GARGANEGA</b> Buglioni, Veneto	7	13	50
<b>CHARDONNAY</b> L'armangia, "Pratorotondo", Piemonte	6	11	42
<b>FRASCATI SUPERIORE</b> Casale Marchese, Lazio	7	12	46
<b>ROSSI</b>			
<b>PINOT NOIR</b> Lechthaler, Trentino	8	14	54
<b>SCHIAVA</b> Castelfeder, Trentino	8	14	54
<b>MONTEPULCIANO D'ABRUZZO</b> Illuminati, Abruzzo	6	12	46
<b>CHIANTI CLASSICO</b> Castellare di Castellina, Toscana	7	13	50
<b>SUPERTUSCAN</b> Altesino, Toscana	8	15	58
<b>CABERNET SAUVIGNON</b> Sant'elena, Friuli Venezia	7	12	46
<b>NEGROAMARO</b> Apollonio, Puglia	7	13	50
<b>AMARONE</b> Antiche Terre, Veneto	10	18	70
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## LIBATIONS

<b>WILD HIBISCUS SPRITZ*</b>	
prosecco, hibiscus flower, hibiscus syrup	12
<b>CLOVE SCENTED GIN &amp; TONIC</b>	
gin, fresh rosemary, clove, tonic water	15
<b>NEGRONI BIANCO</b>	
gin, soberbo vermouth, st. germain	15
<b>BITTER BOURBON</b>	
barrel-aged bourbon, campari, amaro	15
<b>MEZCALOMA</b>	
chipotled-mezcal, reposado, grapefruit	15
<b>COOL AS A CUCUMBER*</b>	
cucumber vodka, fresh cucumber, lime	15
<b>SUMMER MULE*</b>	
bacardi, mint, ginger beer, lime	15

## BIRRA

<b>PERONI - NASTRO AZZURO</b>	
euro pale lager, Rome, Italy	8
<b>BLUE POINT - TOASTED LAGER</b>	
american amber, Patchogue, NY	8
<b>SLOOP BREWERY - JUICE BOMB</b>	
neipa, Hopewell Junction, NY	8
<b>CAPT. LAWRENCE - HOP COMMANDER</b>	
ipa, Elmsford, NY	8
<b>DOC'S - HARD APPLE CIDER</b>	
cider, warwick, NY	8
<b>STRELLA DAMM - DAURA</b>	
gluten removed, Barcelona, ES	8
<b>HEINEKEN - 0.0</b>	
non-alcoholic, Amsterdam, NL	5

\*available in alcohol free "mocktail" format

# DOLCI

## CHOCOLATE FUSO

gluten-free, vanilla gelato 12

## NUTELLA CANNOLI

chocolate chips, nutella, biscotti dust 10

## TIRAMISU

espresso & Kahlua lady fingers 10

## BOMBOLINI

fluffy Italian mini doughnuts 12

## TARTUFO

fresh whipped cream 10

## TORTA DI FORMAGGIO BRULEE

NY style cheesecake, caramelized sugar 8

## GELATI E SORBETTI

chef's seasonal selections 8

## COFFEE & TEA

Coffee 4  
Cappuccino 6  
Latte 6  
Espresso 4  
Double Espresso 6  
Macchiato 5  
Affogato di Gelato 8

### HARNEY & SONS

#### SPECIALTY BLENDS TEAS

Chamomile // Mint Verbena  
Japanese Sencha // Earl Grey  
Hot Cinnamon Spice // English Breakfast

## COFFEE LIBATIONS

15

### ESPRESSO MARTINI

espresso vodka, Kahlua, Tia Maria, espresso

### NEARY-CCINO

vanilla vodka, Bailey's, espresso

### TIRAMISU I LOVE YOU

vanilla vodka, amaretto,  
nocello, kahlua, cacao powder

## DESSERT WINE

Flatgate / Portugal 9  
Fonseca BIN 27 / Portugal 9  
Moscato d Asti, G.D. Vaira / Piemonte 10 / 30  
Brachetto d Acqui, Bera / Piemonte 10 / 30

## COGNAC

B&B / Cognac, France 10  
Hennessy VS / Cognac, France 9  
Remy Martin VSOP / Cognac, France 11

## CORDIAL

Nocello / Emilia-Romagna 9  
Frangelico / Piemonte 10  
Amaretto Disaronno / Lombardy 11  
Gran Marnier / France 13

## AMARO

Cynar // Milano 9  
Averna // Sicily 11  
Campari // Milano 9  
Vecchio Amaro del Capo // Calabria 8  
Montenegro // Bologna 10  
Amaro Nonino Quintessentia // Friuli 14

## GRAPPA

### PO' DI POLI SECCA

merlot piave and merlot breganze grapes,  
dry, slightly herbaceous, light,  
vibrant floral elegance 11

### PO' DI POLI ELEGANTE

pinot noir and pinot blanc grapes,  
soft, fine & elegant spirit 12

### PO' DI POLI AROMATICA

gewurtzraminer grapes, aromas of lemons  
& grapefruits, with a full body 14

## SINGLE MALT - SCOTCH

Talisker 10 yr/ Scotland 15  
The Macallan 12 yr / Scotland 14  
The Glenlivet 12 yr / Scotland 13  
Johnnie Walker Black 12 yr / Scotland 12

## BOURBON - WHISKEY - RYE

Woodford Reserve Bourbon / Kentucky 15  
Basil Hayden's Bourbon / Kentucky 14  
Buffalo Trace Bourbon / Kentucky 12  
Knob Creek Bourbon / Kentucky 13  
Michter's Bourbon / Kentucky 13  
Bulleit Bourbon / Kentucky 12  
Michter's Rye/ Kentucky 13  
Bulleit Rye/ Kentucky 12  
Highest Campfire Whiskey / Utah 13

\*please notify your server, manager or chef if you have any food allergies