

Mimmo's

EST. 1973

Small Plates

SERVES 2

- RISOTTO ARANCINI** FRESHLY BREADED FOUR CHEESE RISOTTO, SPINACH, MUSHROOMS, FRIED TO PERFECTION, MARINARA. 12
- BRUSCHETTA** v OLIVE OIL + GARLIC CROSTINI, MOZZARELLA, TOMATOES, BASIL, BALSAMIC REDUCTION, BASIL PESTO. 11
- CAPRESE** v TOMATO, BASIL, FRESH MOZZARELLA, BASIL PESTO. 9
- CALAMARI FRITTI** FRESHLY BATTERED SQUID FRIED TO PERFECTION, SPICY MARINARA. 12
- POLPO** CHOPPED OCTOPUS, TOMATOES, CELERY, LEMON, RED PEPPER. 12
- STUFFED MUSHROOMS** v CREAM CHEESE, PARMESAN, GARLIC, BASIL PESTO, OREGANO. 9
- GARLIC BREAD** v HOMEMADE ROLL, GARLIC BUTTER. 3
- CHARCUTERIE PLATE** PROSCIUTTO, SOPPRESSATA, GORGONZOLA, GOAT CHEESE, PARMIGIANO REGGIANO, FONTINA, FRESH FRUITS, OLIVES. 18

Salads

SMALL OR ENTREE SIZE
SERVED TOSSED IN HOMEMADE DRESSING
ADD: CHICKEN 5 | SHRIMP 6

- TUSCANY** v MIXED GREENS, CRANBERRY VINAIGRETTE, CRISPY FRIED GOAT CHEESE, DRIED CRANBERRIES, CANDIED WALNUTS. 9 / 13
- PEAR** v ARUGULA, BALSAMIC VINAIGRETTE, CARAMELIZED WALNUTS, FRESH PEARS, GORGONZOLA CHEESE. 9 / 13
- GREEK** v ROMAINE LETTUCE, RANCH VINAIGRETTE, FETA CHEESE, CAPERS, RED ONIONS, KALAMATA OLIVES. 8 / 12
- CAESAR** ROMAINE LETTUCE, CAESAR DRESSING, CROUTONS PARMESAN. 7 / 11
- HOUSE** v ROMAINE LETTUCE, CUCUMBERS, TOMATOES. 6 / 9

Soups

CHANGES DAILY CUP OR BOWL

A \$2.00 charge will be applied to any split salad or entrée request A charge will be applied to any add on or any specialty requests.
An 18% gratuity will be applied to any parties of eight or more. Prices listed may be subject to change without notice.

All applicable taxes will be added.

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses. Alert your server if you have special dietary requirements.

🔥 - Spicy v - Vegetarian

Specialty Pastas

ADD: GLUTEN FREE PENNE PASTA 2 | CHICKEN BREAST 5 | SHRIMP 6

- CHEF'S SPECIAL RAVIOLI** CHEFS CHOICE, CHANGES DAILY. MARKET PRICE
- CAVATAPPI SAUSAGE** 🔥 CORKSCREW PASTA, CRUMBLLED HOMEMADE SAUSAGE, SPICY TOMATO CREAM SAUCE. 19
- FETTUCCINE BOLOGNESE** MARINARA, BEEF + PORK SLOW COOKED RAGU. 19
- QUATTRO FORMAGGI GNOCCHI** v MOZZARELLA, GORGONZOLA, FONTINA, PARMIGIANO REGGIANO, GARLIC CREAM SAUCE, POTATO DUMPLINGS. 19
- CARAMELIZED GNOCCHI** v CARAMELIZED POTATO DUMPLINGS, CHERRY TOMATOES, BASIL, FRESH MOZZARELLA, OLIVE OIL, GARLIC. 18
- CREMINI MUSHROOM CARBONARA** ROASTED CAULIFLOWER, PANCETTA, PECORINO, CARBONARA CREAM SAUCE, SPAGHETTI. 20
- BAKED MACARONI & CHEESE** v CORKSCREW PASTA, CREAMY AMERICAN CHEESE SAUCE, MOZZARELLA, PARMESAN, OVEN BAKED. 15

ADD PANCHETTA 2

Traditional Pastas

"JUST LIKE GRANDPA MIMMO USED TO MAKE IT!"

- LASAGNA** v YOUR CHOICE OF OUR HOMEMADE MEAT OR CHEESE LASAGNA. MEAT 17 CHEESE 15
- EGGPLANT PARMESAN** v LINGUINI, FRESH OVEN BAKED EGGPLANT, MOZZARELLA, POMODORO SAUCE. 19
- PENNE ARRABIATA** 🔥 v SPICY POMODORO SAUCE. 15
- FETTUCCINE ALFREDO** v CREAMY ALFREDO, BASIL PESTO, PARMESAN. 16
- SPAGHETTI WITH MEATBALLS** MARINARA SAUCE, ALL BEEF MEATBALLS. 17
- PENNE & BASIL PESTO** v CREAMY BASIL PESTO, PINENUTS. 17

Seafood

- FETTUCCINE CLAMS** FRESH HERBS AND SPICES, GARLIC, OLIVE OIL, LEMON, WHITE WINE SAUCE. 20
- CIOPPINO** SEASONAL SHELLFISH, FRESH FISH, SEAFOOD TOMATO SAUCE. 26
- SPICY SHRIMP LINGUINE** ♣ TAIL-ON SHRIMP, PEAS, CHIPOTLE CREAM SAUCE. 20
- PASTA PESCATORE** MUSSELS, SHRIMP, CALAMARI, MUSHROOMS, SCALLIONS, LEMON, WHITE WINE CREAM SAUCE. 24
- SEASONAL FISH** PLEASE ASK YOUR SERVER. MARKET PRICE.
- LOBSTER PAPARDELLE** CHOPPED LOBSTER, PAPPARDELLE, ZUCCHINI, LEMON, CHERRY TOMATOES, LIGHT SEAFOOD TOMATO SAUCE. 26
- BUTTERNUT SQUASH RISOTTO** PARMESAN CRUSTED SHRIMP, HONEY, LEMON, & BALSAMIC VINAIGRETTE. 23

Chicken & Veal

- CHICKEN POMODORO** ANGEL HAIR, TOMATOES, OLIVE OIL, BASIL, GARLIC, GRILLED CHICKEN BREAST. 20
- PICCATA** FLOUR DUSTED CUTLET, LEMON, CAPERS, SHALLOTS, GARLIC, LINGUINI.
CHICKEN 20 VEAL 22
- MARSALA** MUSHROOM MARSALA WINE SAUCE, PORTOBELLO RISOTTO, SAUTÉED VEGETABLES.
CHICKEN 23 VEAL 25
- PARMIGIANA** LINGUINI, POMODORO SAUCE, FRESHLY BREADED CUTLET, MELTED MOZZARELLA.
CHICKEN 20 VEAL 22
- SCALLOPINI** MUSHROOMS, TARRAGON, WHITE WINE CREAM SAUCE, BROCCOLINI, ROSEMARY MASHED POTATOES.
CHICKEN 23 VEAL 25

Pizzas

10" PIZZA - MEDIUM CRUST
GLUTEN FREE PIZZA DOUGH / 2

- MAMMA ROSA** TOMATO SAUCE, PEPPERONI, ITALIAN SAUSAGE, MUSHROOMS, ONIONS, ROASTED RED PEPPERS, MOZZARELLA. 16
- MARGHERITA** v LIGHT TOMATO SAUCE, OLIVE OIL, GARLIC, OREGANO, TOMATOES, WET MOZZARELLA, BASIL. 15
- PROSCIUTTO & ARUGULA** OLIVE OIL, LIGHT TOMATO SAUCE, WET MOZZARELLA, GARLIC, OREGANO, PROSCIUTTO, FRESH ARUGULA. 17
- BIANCO** v ALFREDO SAUCE, MOZZARELLA, FETA CHEESE, GREEN OLIVES, SUN DRIED, TOMATOES, SAUTÉED SPINACH 18
- VEGETARIAN** v TOMATO SAUCE, EGGPLANT, ZUCCHINI, MUSHROOMS, TOMATOES, ONIONS, BELL PEPPERS, OLIVES, MOZZARELLA. 15

Kid's Menu

INCLUDES CHOICE OF CHILD'S PORTION ENTRÉE,
DRINK & SCOOP OF ICE CREAM.
NO SUBSTITUTIONS.

10

- SPAGHETTI & MEATBALL** GRILLED CHEESE
PENNE PASTA PEPPERONI PIZZA
MACARONI & CHEESE CHEESE PIZZA

Desserts

- PUMPKIN SPICE CAKE & MASCARPONE** PUMPKIN SPICE CAKE, WHIPPED MASCARPONE, CINNAMON, ORANGE ZEST. 7
- CANNOLI** PASTRY DOUGH SHELL, SWEETENED RICOTTA CHEESE. 5
- TIRAMISU** COFFEE & BRANDY DIPPED COOKIES, WHIPPED MASCARPONE. 7
- CHOCOLATE LAVA CAKE** RICH WARM CHOCOLATE CAKE, MOLTEN CHOCOLATE FUDGE CENTER, VANILLA ICE CREAM. 8
- AFFOGATO** VANILLA ICE CREAM, TOPPED WITH A SHOT OF ESPRESSO 6
ADD FLAVOR: CARAMEL OR HAZELNUT
- CHEESE CAKE** SEASONAL FLAVOR. 7
- CRÈME BRULÉE** VANILLA BEAN CUSTARD, CARAMELIZED SUGAR TOP. 7

♣ - Spicy v - Vegetarian