MIMMO'S

EST. 1973

Dinner Menu

SMALL PLATES

Serves 2

ricotta.

RISOTTO ARANCINI freshly breaded four cheese risotto, spinach, mushrooms, fried to perfection, marinara.	14
STUFFED MUSHROOMS v cream cheese, parmesan, garlic, basil pesto, oregano.	12
BURRATA CROSTINI v olive oil + garlic crostini , burrata, basil pesto, oven roasted ch tomatoes, balsamic vinegar.	erry 14
CAPRESE v tomato, basil, fresh mozzarella, basil pesto.	11
MEATBALLS our homemade beef meatballs oven baked with whipped orega	по

SOUP & SALADS

Small or Entrée Size Served tossed in homemade dressing Add: Chicken 5 | Shrimp 6

ARUGULA BEET v olive oil, citrus and honey dressing, beets, roasted cherry tomatoes, goat cheese, candied walnuts. 9 / 13

SPINACH	
lemon, garlic, olive oil, cremini mushrooms, crispy crumbled	
prosciutto, toasted almonds, parmesan.	9/13

PEAR v arugula, balsamic vinaigrette, caramelized walnuts, fresh pears, gorgonzola cheese. 9 / 13

PIZZAS

10" Pizza - Medium Crust 10" Thin crust gluten free pizza dough / 2

MAMMA ROSA tomato sauce, pepperoni, Italian sausage, mushrooms, onions, roasted red peppers, mozzarella.

PROSCIUTTO & ARUGULA olive oil, light tomato sauce, wet mozzarella, garlic, oregano,

BRUSCHETTA v garlic crostini, mozzarella, tomatoes, basil, balsamic reduction,	
basil pesto.	13
CALAMARI FRITTI 🔌 freshly battered squid fried to perfection, spicy marinara.	14
POLPO chopped octopus, tomatoes, celery, lemon, red pepper. served with grilled crostini.	14
CHARCUTERIE PLATE select meats and cheeses, fresh fruits, olives.	21
GARLIC BREAD v homemade roll, garlic butter.	4

GREEK v romaine lettuce, ranch vinaigrette, feta cheese, cape kalamata olives.	rs, red onions, 8 / 12
	8712
CAESAR romaine lettuce, caesar dressing, croutons parmesar	<i>n</i> . 7/11
HOUSE v romaine lettuce, cucumbers, tomatoes.	6/9
SOUP changes daily.	CUP OR BOWL

MARGHERITA v light tomato sauce, olive oil, garlic, oregano, tomatoes, wet mozzarella, basil.

17

SPRINGTIME MUSHROOM & ASPARAGUS v olive oil, garlic, mushroom, asparagus, basil, sun-dried tomatoes,

18

14

prosciutto, fresh arugula.

19

OVEN BAKED PASTA

LASAGNA

your choice of our homemade meat or cheese lasagna, marinara, melted mozzarella, parmesan. Beef & Pork 20 Cheese 18

BAKED MACARONI & CHEESE v corkscrew pasta, creamy American cheese sauce, melted mozzarella, parmesan. 18

Add Pancetta 2

burrata, feta, mozzarella, pine nuts, red crushed pepper, arugula, balsamic reduction drizzle. 22

BAKED ZITI & SAUSAGE

ziti pasta, homemade sliced sausage, sliced bell peppers, marinara, melted mozzarella, parmesan. 20

DISCLAIMER: WE PRACTICE SERIOUS CAUTION IN PREPARING OUR GLUTEN FREE ITEMS AND DO OUR BEST TO ENSURE A GLUTEN FREE PRODUCT. MIMMOS IS NOT A GLUTEN FREE ENVIRONMENT. IN CONSUMING OUR GLUTEN FREE ITEMS, BE AWARE THAT THERE MAY BE A CHANCE OF CROSS-CONTAMINATION. PATRONS ARE ENCOURAGE TO CONSIDER THIS INFORMATION IN LIGHT OF THEIR INDIVIDUAL REQUIREMENTS AND NEEDS. THANK YOU. ENJOY.

🜢 - SPICY 🛛 v - VEGETARIAN

SPECIALTY DISHES

Add: Gluten Free Penne Pasta 2 | Grilled Chicken 5 | Sautéed Shrimp 6

CHEF'S SPECIAL RAVIOLI chefs choice, changes daily. N CAVATAPPI SAUSAGE	1arket Price	PASTA PESCATORE mussels, shrimp, calamari, mushrooms, scallions, lemon, white wine cream sauce. 28
corkscrew pasta, crumbled homemade sausage, spicy sauce.	tomato cream 22	BLACKENED CHICKEN fettuccini pasta, creamy spinach sauce, blackened chicken. 23
EGGPLANT PARMESAN v linguini, fresh oven baked eggplant, mozzarella, por	modoro sauce.22	CHICKEN POMODORO capellini, tomatoes, olive oil, basil, garlic, grilled chicken breast. 23
FETTUCCINI CLAMS fresh herbs and spices, garlic, olive oil, lemon, white	wine sauce. 23	SPAGHETTI CARBONARA diced chicken, pancetta, bacon, green peas, spaghetti, creamy carbonara sauce. 23
SPICY SHRIMP LINGUINI b <i>tail-on shrimp, peas, chipotle cream sauce.</i>	23	CHICKEN MARSALA chicken breast, creamy marsala wine sauce, creamy portobello risotto,
CIOPPINO seasonal shellfish, fresh fish, seafood tomato sauce.	30	sautéed vegetables. 27
Seasonal Fish	1arket Price	CHICKEN PARMESAN linguini, pomodoro sauce, freshly breaded cutlet, melted mozzarella. 23
CHOOSE YOUR PASTA		
Select any combination of pasta and sauce. 2	0	
Spaghetti		Marinara v
Fettuccini		Alfredo v
Linguini		CREAMY BASIL PESTO V
Penne		ARRABBIATA 🖸 v
GNOCCHI		red pepper, tomato, basil, olive oil.
Cavatappi		POMODORO v peeled tomatoes, basil, olive oil, garlic.
CAPELLINI		Vodka sauce v
WHEAT		with green peas.
Gluten Free		QUATTRO FORMAGGI v creamy four cheese sauce.
Add On's:		BOLOGNESE slow cooked tomato, vegetable, beef, and pork ragu.
Grilled Chicken 5 Blackened Chicken 7 Meatball 2 Sausage 3 Seasonal Vegetab	·	Parmesan Crusted Shrimp 7

KID'S MENU

Includes choice of kid's portion entrée, drink & scoop of ice cream. No substitutions. 10

SPAGHETTI & MEATBALL

PENNE PASTA V

MACARONI & CHEESE v

CHEESE & PEPPERONI PIZZA

DESSERT

TIRAMISU coffee & brandy dipped cookies, whipped mascarpone. ALMOND CAKE whipped lemon zest mascarpone, homemade berry compote. CHOCOLATE LAVA CAKE

rich warm chocolate cake, molten chocolate fudge center, vanilla ice cream.

CANNOLI

fried pastry dough, sweetened ricotta cheese, lemon zest, chocolate chips.

Affogato

vanilla ice cream, topped with a shot of espresso. add caramel or hazelnut flavor

6

7

7

CHEESE CAKE seasonal flavor

CRÈME BRÛLÉE vanilla bean custard, caramelized sugar top.

As we proudly carry gluten free options our kitchen and environment isn't gluten free. We are not responsible for any lost belongings. 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.

7

8

8

5

• - SPICY v - VEGETARIAN