

Antipasti- Appetizers

Salumi e Formaggi

Choice of 3/ 5/ 7

\$15/ \$17/ \$20

Parmigiano Reggiano* Taleggio DOP* Pecorino Romano* Robiola* Gorgonzola Dolce

Sopressata Piccante* Prosciutto Di Parma* Prosciutto Cotto* Cacciatorino

Served with homemade flatbread, honey dipping cream and marinated olives

Pane di Mimmo 8

Baked in wood fired oven, seasoned with rosemary, extra virgin olive oil, pecorino

Bruschetta 9

Tomato, extra virgin olive oil, fresh basil, baby arugula

Steamed Mussels 14

Tomato, garlic, white wine, capers and fresh basil

Meatballs 12

Homemade tomato sauce, fresh herbs, grated parmesan

Fretiele Di Granchio 14

Crab cake over a bed of Arugula topped with special home made Diavola sauce

Portobello Mushroom 12

Grilled, with root vegetables, extra virgin olive oil, Ruffino wine reduction

Fried Calamari 15

Fried calamari served with our homemade marinara sauce

Parmigiana 13

Layered eggplant, mozzarella di bufala, Parmesan, light tomato



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1690 YORK AVENUE – NEW YORK, NY 10128
TEL (917) 409 5820
INFO@MIMMONYC.COM

Insalate - Salad

Caprese Romana 13

Fresh tomato, Fresh mozzarella, Balsamic reduction + Prosciutto di Parma \$3

Contadina Salad 16

Tricolor organic greens, brie, gorgonzola, pear, Balsamic vinaigrette

Mimmo Salad 15

Wild baby arugula, boiled organic eggs, grana Padano, citrus dressing

Insalata Mista 16

Organic spring mix, Cucumber, tomato, onion, beets, balsamic vinaigrette

Barbabietole 17

House roasted yellow, white and red beets, goat cheese, berry Champagne

+Chicken 5

+Shrimp 8

+Salmon 7

Pasta

Ravioli Porcini 27

Porcini mushrooms, garlic, fresh parsley, truffle oil sauce

Pappardelle alla Breve Costola 22

With braised short rib in a red wine sauce

Tagliatella Mediterranea 25

A creamy lobster sauce with scallops, shrimp, fresh salmon, chives

Linguine alla Bolognese 18

Grandma's authentic meat sauce with herbs

Spaghetti alla Carbonara 20

Eggs, guanciale, black pepper, parmesan

Cappellini Delicati 17

Fresh garlic, pear tomato, basil

Penne con Pollo 17

Free range chicken breast, sundried tomato, shallot, tarragon cream sauce

Risotto ai Frutti di Mare 30

Mussels, calamari, clams, jumbo shrimp, in a chardonnay tomato sauce

Risotto Mari e Monti 28

Shrimp, shallots, wild mushroom, white wine fresh tomato

Secondi di Carne

Pollo Picata 25

Free range chicken breast sautéed with lemon, white wine, capers, served with a side of mashed potato

Pollo Marsala 25

Free range chicken breast with shitaki mushrooms, garlic , seasonal vegetables, served with mashed potato

Milanese 24

Pan-Seared breaded Chicken in a homemade tomato sauce, topped with melted mozzarella served with linguine And seasonal vegetables

Manzo Costolo Breve 33

Braised boneless short ribs in its own natural juices, served with risotto and Seasonal vegetables

Bistecca di Gonna 32

Grilled Skirt steak with a Barolo wine rosemary sauce, served with grilled asparagus and roasted potato

Fiorentina 80

T-Bone for two, served with seasonal vegetables, potato, grilled polenta

Tagliata Rucola Egrana 30

N.Y. Strip steak , Shaved parmesan, Bed of Arugula

Secondi di Pesce

Gamberoni Deliziosi 30

Linguine in a garlic and oil sauce, Jumbo shrimp, organic broccoli

Capesante in Salsa Limone 30

Pan Seared sea scallops in a Sauvignon wine, lemon butter sauce with Parsley and white truffle, served with risotto and seasonal vegetables

Salmone Imperiale 25

Grilled wild salmon topped with a homemade pesto sauce, served with spaghetti and sautéed spinach in garlic and oil

Zuppetta di Mare 35

Calamari, Mussels, Clams, Shrimps, on a Chardonnay tomato based sauce
With basil

Pizza

Baked on our imported wood fire oven at 750 degrees using fresh mozzarella, imported Italian flour and organic San Marzano tomatoes

Margherita 15

Tomato sauce, fresh Mozzarella, Fresh basil

Bufalina 18

Tomato sauce. Mozzarella di bufala, Fresh basil

Diavola 20

Tomato sauce, Mozzarella di Bufala, Neapolitan spicy salami, olives

Salsiccia 19

Tomato sauce, mozzarella di bufala, sausage, mushroom

Prosciutto Crudo 20

Tomato sauce, fresh mozzarella, crudo di parma, fresh arugula, shaved parmesan

Quattro Formaggi 18

Mozzarella di bufala, gorgonzola, fontina, smoked provolone, black pepper

Capricciosa 19

Tomato sauce, fresh mozzarella, prosciutto cotto, mushroom, artichoke, olives

Verdure 20

Mozzarella di bufala, eggplant, zucchini, roasted bell peppers

Mimmo's Pizza 23

Tomato sauce, mozzarella di bufala, guanciale, sausage, red onion, mushroom, scallion, chili Flakes, shaved parmesan



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Dolci - Dessert

Tiramisu 11

Rum and coffee soaked ladyfingers, mascarpone custard,
whipped cream

Panna Cotta 9

Softly set cooked cream pudding with berries

Cream Caramello 9

Custard topped with caramelized sugar

Coppa del Busco 11

Cream of Tiramisu with fresh mixed seasonal fruits

Torta del Giorno 12

Italian pie of the day