

A photograph of a restaurant interior. In the foreground, several tables are set with white tablecloths, dark brown napkins, and glassware. The chairs are dark wood with black seats. The walls are light-colored with a patterned wainscot. Large abstract paintings are mounted on the wall. A yellow diagonal overlay is present in the upper right portion of the image, containing the restaurant's name.

# Mimmo's ITALIAN RESTAURANT AND BAR

DINNER

73540 HWY 111 SUITE 4 | PALM DESERT , CA 92260

CALL AHEAD FOR RESERVATIONS

**(760) 346-9712**

[MIMMOSPD.COM](http://MIMMOSPD.COM)

# Mimmo's Italian Restaurant & Bar

## ~ Salads and Appetizers~

|  |                     |             |
|--|---------------------|-------------|
| <b>Mimmo's Special Bean Soup GF</b>  | <b>Bowl 8 Cup 6</b> |             |
| <b>Special Soup of the Day</b>   | <b>Bowl 9 Cup 7</b> |             |
| <b>Mimmo's Caesar Salad with homemade dressing</b>                                 |                     | <b>12.9</b> |
| <b>Toscana</b>   |                     | <b>12.9</b> |
| organic greens, crumbled blue cheese, fresh pear, walnuts, Balsamic Vg             |                     |             |
| <b>Insalata Caprese GF</b>   |                     | <b>14.9</b> |
| tomato slices, fresh mozzarella, basil, balsamic reduction and EVOO                |                     |             |
| <b>Iceberg Wedge GF</b>  |                     | <b>10.9</b> |
| Mimmo's homemade blue cheese dressing, tomatoes, crispy prosciutto                 |                     |             |
| <b>Prosciutto San Daniele e Melone o Pera (seasonal)</b>                           |                     | <b>14.9</b> |
| San Daniele prosciutto and melon or bosch pear                                     |                     |             |
| <b>Calamari fritti Fried Calamari</b> served with marinara and Aioli.              |                     | <b>14.9</b> |
| <b>Cozze e Vongole al Guazzetto GF</b>   |                     | <b>16.9</b> |
| fresh mussels and clams with fresh tomatoes and herbs                              |                     |             |
| <b>Bruschetta Classica</b>   |                     | <b>10.9</b> |
| cold fresh marinated tomatoes, garlic, basil, EVOO                                 |                     |             |
| <b>Crispy Polenta</b> with wild mushroom sauce GF                                  |                     | <b>12.9</b> |
| <b>Homemade Italian Sausage</b> with honey mustard sauce                           |                     | <b>10.9</b> |
| Meatballs "Della Mamma" in Marinara Sauce GF                                       |                     | <b>10.9</b> |
| <b>Mediterranean GF</b>  |                     | <b>12.9</b> |
| Organic Greens, kalamata, pickled red onion, feta, English cucumber, evoo, vinegar |                     |             |

**GF = GLUTEN FREE**

## ~ Pasta ~

|   |             |
|---|-------------|
| <b>Spaghetti o Penne Pomodoro e Basilico ( our Marinara)</b>          | <b>18.0</b> |
| Spaghetti alla Bolognese e Piselli                                    | 21.9        |
| meat sauce and peas ( you don't like peas? No problem!)               |             |
| <b>Spaghetti and Meatballs “ Della Mamma”</b>                         | <b>21.9</b> |
| <b>Homemade Lasagna Bolognese</b>                                     | <b>23.9</b> |
| <b>Gnocchi ai 4 Formaggi o Pesto</b>                                  | <b>22.9</b> |
| homemade gnocchi with 4 cheese sauce or pesto (has walnuts)           |             |
| <b>Spaghetti alla Vittoria</b>  | <b>21.9</b> |
| kalamata, mushrooms, sun dried tomato, artichoke heart, demi glace    |             |
| <b>Spaghetti al Pesto (homemade-has walnuts)</b>                      | <b>20.9</b> |
| <b>Capellini Picchiu-Pacchiu</b>                                      | <b>18.9</b> |
| angel hair, fresh tomatoes, garlic, basil                             |             |
| <b>Homemade Ravioli di Zucca alla Salvia</b>                          | <b>22.9</b> |
| butternut squash ravioli with sage, roasted butternut squash ,cream   |             |
| <b>Homemade Ravioli al Granchio e Vodka</b>                           | <b>24.9</b> |
| crab ravioli with vodka, cream, tomato sauce                          |             |
| <b>Homemade Veal Ravioli con Radicchio</b>                            | <b>24.9</b> |
| Veal Ravioli with radicchio mascarpone and cream sauce                |             |
| <b>Homemade Tagliatelle with Mushrooms, peas, Ham and cream sauce</b> | <b>23.9</b> |
| <b>Penne with fresh wild Salmon, vodka cream Sauce</b>                | <b>24.9</b> |
| <b>Linguine alla Puttanesca</b>                                       | <b>19.9</b> |
| tomato sauce, kalamata, capers, anchovies (spicy), garlic             |             |
| <b>Linguine all'Isolana</b>   | <b>28.9</b> |
| calamari, mussels, clams, scallop, shrimp, marinara white wine sauce  |             |
| <b>Linguine Con Gamberoni “Diavola”</b>                               | <b>26.9</b> |
| linguine with shrimp “Diavola” (spicy)                                |             |
| <b>Linguine Alle Vongole</b>  | <b>23.9</b> |
| linguini with fresh clams sauce (White or Red)                        |             |
| <b>Risotto ai Porcini GF</b>  | <b>23.9</b> |
| risotto with porcini mushrooms  |             |
| <b>Risotto All'Isolana GF</b>   | <b>28.9</b> |
| calamari, mussels, clams, scallop, shrimp, marinara white wine sauce  |             |

**Add to any Pasta ~ Chicken 7 Shrimp 9 Meatballs 5 Sausage 5**

**Gluten free Penne 2/ Split pasta 5**

~ **Pesce** ~

|  |             |
|--|-------------|
| <b>Fresh Chinook King Salmon</b>                     | <b>32.9</b> |
| with Grand marnier orange sauce                      |             |
| <b>Shrimp Scampi</b>                                 | <b>27.9</b> |
| <b>Petrале Sole</b> with Capers, Lemon Butter Sauce  | <b>24.9</b> |
| <b>Scallops</b> with Red Bell Pepper Sauce <b>GF</b> | <b>32.9</b> |
| <b>Sand-Dabs</b> With Lemon Butter Caper sauce       | <b>25.9</b> |

~ **Carne** ~

|   |             |
|---|-------------|
| <b>Pollo alla Cacciatora</b> <b>GF</b>                              | <b>24.9</b> |
| Chicken breast with red bell pepper, onions, mushrooms, marinara    |             |
| <b>Pollo Parmigiana</b>   | <b>24.9</b> |
| breaded chicken breast, tomato sauce, cheese, herbs                 |             |
| <b>Pollo Valdostana</b>   | <b>24.9</b> |
| chicken breast with prosciutto, fontina, demi glace                 |             |
| <b>Pollo Piccata</b>  | <b>22.9</b> |
| Chicken breast with capers, white wine sauce                        |             |
| <b>Veal Piccata</b>   | <b>25.9</b> |
| Veal scaloppine with capers, white wine sauce                       |             |
| <b>Saltinbocca alla Valdostana</b>                                  | <b>28.9</b> |
| Veal Scaloppine with prosciutto, sage, Fontina and white wine sauce |             |
| <b>Veal Scaloppine ai Funghi e Marsala</b>                          | <b>27.9</b> |
| Mushrooms and marsala wine sauce ( <b>Want chicken? 24.9</b> )      |             |
| <b>Veal Chop Parmigiana</b>   | <b>38.9</b> |
| <b>Melanzane Parmigiana</b>   | <b>22.9</b> |
| Eggplant Parmigiana   |             |

~ **All Entree served with choice of two sides** ~

**Soft Polenta, Mashed Potatoes, Broccoli, Mimmo's Carrots**

~ **No Substitutions, Please** ~

**Sauteed Spinach 8, Broccoli 6**

**Entree split Charge 6**

## ~ Dolce ~

(Desserts are made daily in our Restaurant)

### **Tiramisu 9.9**

Homemade Spongecake, Espresso, Kahlua,  
Mascarpone Filling

### **Creme Brulee 9.9**

### **Mimmo's Mascarpone Cheesecake 9.9**

with Mixed Berry Sauce

### **Sicilian Cannoli 8**

Fresh Ricotta, Chocolate Chips, Rum, Lemon Zest

### **Poached Pear 8.9**

in Red Wine and Spices with vanilla gelato

### **Italian Chocolate Mousse 8.9**

### **Mimmo's Biscotti 7**

### **Italian Gelato 6.9**

Vanilla, Chocolate, Hazelnut, Pistacchio

### **Bomba Spumone 9.9**

Chocolate, Strawberry, Pistacchio Gelato covered  
in a Rich Chocolate Shell

### **Italian Lemon Sorbet 9.9**

Served in a Frozen Lemon Shell

### **Special Dessert 10.9 (ask your Server)**