

OPEN DAILY
Mon - Fri, 11 am - 10 pm · Sat & Sun, 5 - 10 pm



MIMMO'S

R i s t o r a n t e I t a l i a n o

*Experience the Art of
Authentic Italian Flavor... Anywhere!*



CALL TO PLACE YOUR TAKE AWAY ORDER
(850) 460 7353

LUNCH · DINNER · FULL BAR · EXTENSIVE WINE SELECTION

979 Hwy 98 E SUITE #5 . Destin, Florida 32541
(NEXT TO ANOTHER BROKEN EGG CAFE in Destin)

CATERING AVAILABLE



LIKE US FOR MORE DEALS
[FACEBOOK.COM/EATMIMMOS](https://www.facebook.com/EATMIMMOS)

LUNCH MENU

APPETIZERS

MIMMO'S FAMOUS GARLIC ROLLS 6.95
Six, fresh, homemade rolls served with a garlic butter sauce.
Add Ham & Cheese} 2.50

BRUSCHETTA 7.50
Four slices of our homemade Italian bread topped with fresh tomatoes, roasted garlic, fresh basil and extra virgin olive oil.

CALAMARI FRITTI 12.95
Calamari served with marinara sauce and lemon slices

FOCACCIA 6.95
Focaccia bread topped with rosemary and extra virgin olive oil.

PIATTO ALL'ITALIANA 12.95
Prosciutto di Parma, salami, ham, fresh mozzarella, cherry tomatoes, fresh basil, Mediterranean olives and a cheese trio.

MELENZANA ALLA SICILIANA 9.95
Oven-baked eggplant stuffed with ham, fontina cheese and marinara sauce.

SALADS

CAPRESE SALAD 8.95
Fresh bed of spring mix lettuce topped with sliced tomatoes, mozzarella cheese, extra virgin olive oil and basil.

HOUSE SALAD reg} 4.95 lrg} 7.95
Mixed greens topped with tomatoes, carrots, cucumbers and olives. Served with Mimmo's homemade balsamic creamy dressing.
Add Chicken} 3.50 Shrimp} 4.50 Salmon} 5.50

CAESAR SALAD reg} 4.95 lrg} 7.95
Crisp Romaine lettuce, croutons, and shaved parmesan cheese. Served with our homemade creamy caesar dressing
Add Chicken} 3.50 Shrimp} 4.50 Salmon} 5.50

SALMON SALAD 13.50
Grilled salmon served over mixed field greens topped with chopped tomatoes, cucumbers, red onion with a touch of orange balsamic glaze.

ARUGULA SALAD 5.95
Arugula, cherry tomatoes, shaved Parmesan cheese served with a homemade Italian dressing with a hint of lemon.

MEDITERRANEAN SALAD reg} \$5.95 lrg} 8.95
Mixed greens topped with walnuts, feta cheese with light white balsamic dressing

SANDWICHES

All our Panini's are served on fresh homemade rolls. Served with your choice of either a House Salad, Caesar Salad, Soup or Fries

ITALIAN ROAST BEEF 9.95
Slow-roasted beef with fire-roasted red peppers served wet or dry.

SALSICCIA PANINO 9.95
Grilled sausage, caramelized onions and mozzarella cheese.

CHICKEN PARM SANDWICH 9.95
Breaded chicken breast, homemade marinara sauce and topped with mozzarella cheese.

MEATBALL SANDWICH 9.95
Marinara sauce and melted mozzarella cheese over meatballs.

PANINO ITALIANO 9.95
Ham, salami, pepperoni, tomatoes, fresh mozzarella and spring mix lettuce. Finished on our Panini press.

CAPRESE PANINO 9.95
Tomatoes, mozzarella cheese, fresh basil, extra virgin olive oil and oregano. Finished on our Panini press.

THE SICILIAN 9.95
Grilled chicken, fire-roasted red peppers, caramelized onions and fresh basil.

PASTAS

SPAGHETTI MARINARA 8.95
Spaghetti pasta mixed together with homemade San-Marzano tomato sauce. Add meatballs or sausage} 2.95

FETTUCCINE ALFREDO 9.95
Fettuccine pasta tossed in a creamy Parmesan alfredo sauce.
Add Chicken or Sausage} 2.95 Shrimp} 3.50

PENNE ALLA VODKA 8.95
San-Marzano tomatoes and cream flavored with a touch of vodka and basil. Add Chicken or Sausage} 2.95 Shrimp} 3.50

SPAGHETTI BOLOGNESE 9.95
Traditional spaghetti pasta covered with meat sauce, slow-cooked in homemade San-Marzano tomato sauce. Add Meatballs or Sausage} 2.95

PASTA CARBONARA 9.95
Pancetta, an Italian bacon, white onions then finished with egg yolk and cream sauce served over spaghetti pasta.

CHICKEN ALLA PARMEGIANA 10.95
Oven-baked breaded chicken topped with mozzarella and Parmesan cheeses and marinara sauce served with angel hair pasta.

MEAT LASAGNA 10.95
Oven-baked, meaty lasagna with Bolognese sauce, béchamel, Parmesan cheese then topped with mozzarella.

EGGPLANT PARMIGIANA 10.95
A classic Italian bake with lightly breaded fried eggplant slices layered with mozzarella, ricotta, Parmesan cheese, basil, béchamel & marinara sauce.

PIZZA & CALZONES

MARGHERITA 11.95
Fresh basil, oregano, mozzarella cheese and tomato sauce.

PEPPERONI 13.95
Pepperoni slices, mozzarella cheese and tomato sauce.

PIZZA RUSTICA 15.95
Chicken, caramelized onions, fresh tomatoes, roasted bell peppers, mozzarella cheese and tomato sauce.

QUATTRO STAGIONI 15.95
Ham, mushrooms, artichokes, black olives, mozzarella cheese and tomato sauce.

MIMMO'S PIZZA 16.95
Imported Prosciutto de Parma, tomatoes, mushrooms, mozzarella cheese and tomato sauce.

VEGETARIANA 13.95
Fire-roasted red pepper, baby spinach, caramelized onions, mushrooms, mozzarella cheese and tomato sauce.

ZIO FILIPPO 16.95
Pepperoni, sausage, Genova salami, meatballs, mozzarella cheese and tomato sauce.

SICILIANA 15.95
Sausage, eggplant, ricotta, fresh basil, mozzarella cheese and tomato sauce.

PIZZA BIANCA 15.95
Prosciutto di Parma, mozzarella & Gorgonzola cheeses and caramelized onions.

CALZONE CASERECCIO 14.95
Calzone stuffed with ham, Genovese salami, mozzarella cheese and tomato sauce.

CALZONE GENOVESE 15.95
Calzone stuffed with chicken, roasted bell peppers, mozzarella cheese and pesto sauce.

CALZONE DELLA NONNA 15.95
Calzone stuffed with Italian sausage, mozzarella & Gorgonzola cheeses, caramelized onions and tomato sauce.

DINNER MENU

APPETIZERS

SOUP OF THE DAY Blackboard Special
Homemade fresh daily.

MIMMO'S FAMOUS GARLIC ROLLS 6.95
Six, fresh, homemade rolls served with a garlic butter sauce.
Add Ham & Cheese} 2.50

CALAMARI FRITTI 12.95
Calamari served with marinara sauce and lemon slices

COZZE BIANCHE OR ROSSE 12.95
Fresh mussels sautéed in your choice of white wine or tomato sauce.

FRUTTI DI MARE 15.95
Variety of fresh seafood including shrimp, scallops, clams, calamari and mussels sautéed in a white wine sauce.

GAMBERI ALLA DIAVOLA 12.95
Shrimp sautéed with garlic & crushed red peppers, served in marinara sauce.

BRUSCHETTA 7.50
Four slices of our homemade Italian bread topped with fresh tomatoes, roasted garlic, fresh basil and extra virgin olive oil.

MELENZANA ALLA SICILIANA 10.95
Oven-baked eggplant stuffed with ham, fontina cheese and marinara sauce.

PIATTO ALL'ITALIANA 15.95
Prosciutto di Parma, salami, ham, fresh mozzarella, cherry tomatoes, fresh basil, Mediterranean olives and a cheese trio.

FOCACCIA 6.95
Focaccia bread baked in wood fired brick oven topped with rosemary and extra virgin olive oil.

FOCACCIA DEL SUD 9.95
Focaccia bread topped with caramelized onions and Gorgonzola cheese then baked in the wood fired brick oven.

SALADS

HOUSE SALAD reg} 4.95 lrg} 7.95
Mixed greens topped with tomatoes, carrots, cucumbers and olives.
Served with Mimmo's homemade balsamic creamy dressing.

CAESAR SALAD reg} 4.95 lrg} 7.95
Crisp Romaine lettuce, croutons, and shaved parmesan cheese.
Served with our homemade creamy caesar dressing.
Add Chicken} 3.50 Shrimp} 4.50 Salmon} 5.50

CAPRESE SALAD 10.95
Fresh bed of spring mix lettuce topped with sliced tomatoes, mozzarella cheese, extra virgin olive oil and basil.

ARUGULA SALAD 5.95
Arugula, cherry tomatoes, shaved Parmesan cheese served with a homemade Italian dressing with a hint of lemon.

TUNA SALAD 14.95
Pan-seared blackened tuna steak, prepared sashimi style. Served over a bed of mixed greens topped with diced cucumbers, tomatoes, scallions with a side of house dressing.

PASTAS

SPAGHETTI MARINARA 11.95
Spaghetti pasta mixed together with homemade San-Marzano tomato sauce.
Add meatballs or sausage} 3.95

SPAGHETTI BOLOGNESE 15.95
Traditional spaghetti pasta covered with meat sauce, slow-cooked in homemade San-Marzano tomato sauce.
Add Meatballs or Sausage} 3.95

PASTA CARBONARA 15.95
Pancetta, an Italian bacon, white onions then finished with egg yolk and cream sauce served over spaghetti pasta.

LINGUINE CORLEONE 16.95
Sautéed sausage mixed with onions, mushrooms and cherry tomatoes served in a wine cream sauce over linguine pasta.

PENNE ALLA VODKA 15.95
San-Marzano tomatoes and cream sauce flavored with a touch of vodka and basil. Add Chicken or Sausage} 3.50 Shrimp} 4.50

PENNE BROCCOLI AND SAUSAGE 15.95
Penne pasta, sausage and broccoli lightly tossed in a spicy cream sauce.

MANICOTTI PASTA 16.95
Pasta shells stuffed with cheese then cooked in your choice of sauce: marinara, vodka, bolognese or alfredo.

FETTUCCINE ALFREDO 14.95
Fettuccine pasta tossed in a creamy Parmesan alfredo sauce.
Add Chicken or Sausage} 3.50 Shrimp} 4.50

RAVIOLI ALL'ARAGOSTA 22.95
Lobster ravioli served in a vodka sauce.

RAVIOLI AI FORMAGGI 15.95
Cheese ravioli topped with ham in a creamy porcini mushroom sauce.

LINGUINE VONGOLE 15.95
Baby clams sautéed in garlic, white wine and your choice of either, olive oil with a touch of fresh Italian parsley or a Marinara sauce over linguine pasta.

PENNE ALLA CAPRESE 16.95
Sautéed cherry tomatoes in a garlic, olive oil and white wine sauce topped with fresh basil and Mozzarella over penne pasta.

LINGUINE FRUTTI DI MARE 24.95
A mix of fresh sautéed shrimp, scallops, clams, calamari, mussels and your choice of a white wine or marinara sauce over linguine pasta.

TORTELLONI 16.95
Stuffed tortelloni pasta with beef & veal, served with a light cream tomato sauce and touch of pesto.

MEAT LASAGNA 16.95
Oven-baked, meaty lasagna with Bolognese sauce, béchamel, Parmesan cheese then topped with mozzarella.

EGGPLANT PARMIGIANA 16.95
A classic Italian bake with lightly breaded fried eggplant slices layered with mozzarella, ricotta, Parmesan cheese, basil, béchamel & marinara sauce.

GNOCCHI AL FORNO 20.95
Oven-baked, Gnocchi pasta in a Bolognese sauce topped with mozzarella cheese.

MEAT DISHES

SALTIMBOCCA DI VITELLO 20.95
Pan-seared veal Scallopini, Prosciutto and fresh mozzarella in a Port wine mushroom sauce served over angel hair pasta.

VEAL ALLA PARMIGIANA 20.95
Oven-baked, lighted breaded veal topped with mozzarella and parmesan cheeses with marinara sauce served over angel hair pasta.

VEAL MARSALA HOUSE SPECIALTY 20.95
Fresh veal cooked in a marsala wine and mushroom sauce. Finished with a touch of cream served over angel hair pasta.

SCALOPPINE AL LIMONE 20.95
Veal covered in a buttery lemon-caper sauce served over angel hair pasta.

CHICKEN PICATA 18.95
Chicken covered in a buttery lemon-caper sauce served over angel hair pasta.

CHICKEN MARSALA HOUSE SPECIALTY 18.95
Herbed boneless chicken cooked in a marsala wine and mushroom sauce. Finished with a touch of cream served over angel hair pasta.

CHICKEN ALLA PARMIGIANA 18.95
Oven-baked breaded chicken topped with mozzarella and Parmesan cheeses and marinara sauce served with angel hair pasta.

CHICKEN FRANCESE 18.95
Chicken breast, dipped in egg, sautéed in a white wine buttery lemon sauce. Served with angel hair pasta.

COSTOLETTE D'AGNELLO 30.95
Grilled rack of lamb, perfected with Gorgonzola polenta then topped with Barolo wine mushroom sauce.

DINNER CONT

PIZZA & CALZONES

MARGHERITA	11.95
Fresh basil, oregano, mozzarella cheese and tomato sauce.	
PEPPERONI	13.95
Pepperoni slices, mozzarella cheese and tomato sauce.	
PIZZA RUSTICA	15.95
Chicken, caramelized onions, fresh tomatoes, roasted bell peppers, mozzarella cheese and tomato sauce.	
QUATTRO STAGIONI	15.95
Ham, mushrooms, artichokes, black olives, mozzarella cheese and tomato sauce.	
MIMMO'S PIZZA	16.95
Imported Prosciutto de Parma, tomatoes, mushrooms, mozzarella cheese and tomato sauce.	
VEGETARIANA	13.95
Fire-roasted red pepper, baby spinach, caramelized onions, mushrooms, mozzarella cheese and tomato sauce.	
ZIO FILIPPO	16.95
Pepperoni, sausage, Genova salami, meatballs, mozzarella cheese and tomato sauce.	
SICILIANA	15.95
Sausage, eggplant, ricotta, fresh basil, mozzarella cheese and tomato sauce.	
PIZZA BIANCA	15.95
Prosciutto di Parma, mozzarella & Gorgonzola cheeses and caramelized onions.	
CALZONE CASERECCIO	14.95
Calzone stuffed with ham, Genovese salami, mozzarella cheese and tomato sauce.	
CALZONE GENOVESE	15.95
Calzone stuffed with chicken, roasted bell peppers, mozzarella cheese and pesto sauce.	
CALZONE DELLA NONNA	15.95
Calzone stuffed with Italian sausage, mozzarella & Gorgonzola cheeses, caramelized onions and tomato sauce.	

COCKTAILS

AVAILABLE FOR DINE-IN CUSTOMERS ONLY

CLASSIC ITALIAN COCKTAILS

BELLA BELLINI Prosecco sparkling wine, peach puree & peach liqueur	BICILETTA Campari, white wine and soda
SGROPPINO Prosecco sparkling wine, vodka & lemon sorbet	AMERICANO Campari, Sweet Vermouth and soda
HARVEY WALLBANGER Absolut Vodka, Galliano & orange juice	NEGRONI Gin, Campari and Sweet Vermouth

MARTINIS

ITALIAN WEDDING CAKE Amaretto di Sarrono, Stoli Vanilla, White Crème de Cocoa, cranberry and pineapple juice	DIRTY MEDITERRANEAN Kettle One Vodka and Kalamatta Olive Juice with olive garnish
SICILIANO APPLETINI Amaretto di Sarrono, Sour Apple liqueur, lime and cranberry juice	POMEGRANATE Absolut Citron Vodka, lemon juice, pomegranate juice and simple syrup
LIMONCELLO Limoncello & Tito's Vodka served with a lemon twist	BLUE VELVET Vodka, Blue Curacao liqueur and lime juice
MIMMO AMICO Grey Goose Vodka, Malibu Rum, pineapple juice and a splash of grenadine	BIKINI Bacardi Rum, Triple Sec and lime juice
CREAMSICLE Vodka, Triple Sec and orange juice & a touch of cream	MAMA MIA COSMO Tito's Vodka, Grand Marnier, cranberry juice and a splash of lime

WINE LIST

AVAILABLE FOR DINE-IN CUSTOMERS ONLY

HOUSE WINES

ZoninGlass} 6 Half Carafe} 16
Pinot Grigo, Cabernet, Merlot, Chianti, Pinot Noir, Moscato, Montepulciano

Bel ArborGlass} 6 Half Carafe} 16
Chardonnay, White Zinfandel

RED WINES

Castello D'Albola Chianti Glass} 9 Bottle} 34
Appellation: Tuscany, Italy

Candoni, Pinot Noir Glass} 9 Bottle} 34
Appellation: Italy

Joel Gott, Cabernet Sauvignon Bottle Only} 40
Appellation: Napa Valley

Silver Oak, Cabernet Sauvignon Bottle Only} 105
Appellation: Alexander Valley

Bogle, Cabernet Sauvignon Bottle Only} 38
Appellation: California

Banfi Col Di Sasso Bottle Only} 32
Cabernet Sauvignon & Sangiovese blend
Appellation: Italy

Banfi Chianti Classico Bottle Only} 32
Appellation: Tuscany, Italy

Banfi Chianti Superiore Bottle Only} 34
Appellation: Tuscany, Italy

Four Graces Pinot Noir Bottle Only} 40
Appellation: Willamette Valley, Oregon

Ca' Donini Montepulciano d'Abruzzo Bottle Only} 26
Appellation: Italy

Masseria del Fauno Nero d'AvolaBottle Only} 29
Appellation: Sicily, Italy

Candoni Organic Merlot Bottle Only} 32
Appellation: Venezie, Italy

Santa Ema Merlot Bottle Only} 36
Appellation: Italy

Sartori di Verona Amaroni della Valpolicella Bottle Only} 89
Appellation: Verona, Italy

WHITE WINES

Joel Gott, Chardonnay Glass} 8 Bottle} 34
Appellation: Napa Valley

Castello D'Albola, Pinot Grigo Glass} 7 Bottle} 29
Appellation: Friuli, Italy

Le Rime Toscana, Pinot Grigo Glass} 8 Bottle} 32
Appellation: Tuscany, Italy

Banfi Centine Toscana, Sauvignon Blanc Glass} 7 Bottle} 29
Appellation: Tuscany, Italy

Bella Luce Ferrari Carano, Chardonnay Blend Bottle Only} 28
Appellation: Sonoma Country

Ruffino Lumina, Pinot Grigio Bottle Only} 32
Appellation: Venezie, Italy

CHAMPAGNE & SPARKLING

Ferrari, Brut, Metodo Classico, Sparkling Wine Glass Only} 8
Appellation: Italy

Veuve-Clicquot Ponsardini, Yellow Label, Brut Bottle Only} 105
Appellation: Reims, France

Cinzano Prosecco Sparkling Wine Bottle Only} 35
Appellation: Italia

FOR KIDS

SPAGHETTI MARINARA	4.95
Add Meatballs} 1.95	
FETTUCCINE ALFREDO	5.95
Add Chicken} 2.95 or add Shrimp} 3.95	
CHEESE RAVOLI	6.95
CHEESE PIZZA	6.95
CHICKEN FINGERS with fries	5.95

DESSERTS

DESSERT OF THE DAY *Blackboard Special*

TIRAMISU	5.95
Ladyfingers dipped in coffee, layered with a whipped mixture of egg yolks and mascarpone cheese and flavored with cocoa.	
CANNOLI	4.95
Fried pastry dough filled with sweet, ricotta cheese and chocolate chips, lightly dipped in pistachio nuts.	
SPUMONI	4.95
Italian ice cream made with layers of strawberry, chocolate and pistachio flavors.	
CHEESECAKE	5.95
Traditional creamy dessert topped with whipped cream drizzled in Lambrusco sauce.	

BEVERAGES

SOFT DRINKS	2
Coca-Cola, Diet Coca-Cola, Sprite, Dr. Pepper, Orange Fanta, Pink Lemonade, Iced Tea, Apple Juice	
Shirley Temple	3
Milk or Chocolate Milk	3
ACQUA	
Pellegrino Sparkling	5
Acqua Panna Natural Spring	4
CAFFE	
Cappuccino.....	4
Espresso	3
Double Espresso	4
Americano Coffee.....	2

DINE IN ONLY CUSTOMERS CAN ENJOY
HAPPY HOUR
SPECIALS
DAILY • 3PM - 7PM

ATTENTION

Some food can be cooked to order. Consuming raw or undercooked meats may increase your risk of foodborne illness.

We reserve the right to automatically add 18% gratuity on parties of 8 or more.