DA MIMMO

DAL 1956 IL TUO LOCALE STORICO
IN CITTÀ ALTA

TO BEGIN

TASTING OF MIMMO'S KITCHEN TO SHARE.

"TO PREPARE SOMEONE'S FOOD, YOU MUST REALLY LOVE THEM."

(MARIO DONIZETTI, PAINTER)

1 - gluten; 2 - crustaceans; 3 - eggs and products thereof; 4 - fish; 5 - peanuts and products thereof; 6 - soybeans; 7 - milk and products thereof; 8 - nuts; 9 - celery; 10 - mustard; 11 - sesame seeds; 12 - sulphur dioxide and sulphites; 13 - lupin; 14 - molluscs.

Since we use various allergens in our preparations and cannot guarantee the absence of cross-contamination during processing, these substances may be present in traces in all products, even if not expressly indicated in the single dishes.

MIMMO'S TASTINGS

Chickpea hummus with extra virgin olive oil and hazelnuts Piemonte i.g.p. served with focaccia / Vegan (1,5,8,11)
€15

Mimmo's breaded and fried cow mozzarella with homemade brioche bread served with Taleggio d.o.p. cheese fondue / Vegetarian (1,3,7)
€15

Smoked Greek yogurt with Madon salt and spice-marinated olives / Vegetarian (7)
€15

Mimmo's arancini: with Taleggio d.o.p. cheese and mushroom and with ragù and béchamel (1,3,7,9,12)
€18

Amberjack carpaccio with Maldon salt, Planeta extra virgin olive oil and lime (4)
€16

Levante's Russian salad - with iceberg salad, potatoes, olives, tuna and wood-oven roasted peppers (3,4,7,12)
€15

Sirloin with roast potatoes and tomato mayonnaise - pasture-raised beef (3)
€17

Focaccia with Gandino spiny corn, Taleggio d.o.p. cheese, local salami and fried sage (1,7,12)
€16

TASTING OF BERGAMO D.O.P. CHEESES AND OF PRINCES OF OROBIE CHEESES / Slow Food Presidia

Formai de Mut from Brembana Valley, Taleggio d.o.p., Strachitunt and Valtorta Agrì, traditional Stracchino from Orobic Valleys, Orobic goat cheese / Slow Food Presidia **served with focaccia and strawberry compote with balsamic vinegar** (1,7,12)
€20

BERGAMO UNESCO CREATIVE CITY FOR DAIRY ART. Bergamo is the only Italian and European province with 9 dairy d.o.p. and 7 Princes of Orobie cheeses including 4 Slow Food Presidia. No other area so circumscribed has given rise to such a variety of shapes, ripening and types of cheeses.

RESTAURANT OF THE ALLIANCE BETWEEN ITALIAN CHEFS AND SLOW FOOD PRESIDIA

Cover charge €3,50 - Bread cooked in a wood-fired oven, Sicilian Extra Virgin Olive oil.

Where fresh products are unavailable, we may use quality frozen products.

In the preparation of all our dishes and all our pizzas we use only Extra Virgin Olive Oil.

TASTING MENUS

MIMMO MENU
Story of a family.

FIRST COURSE
Linguine pasta (flat spaghetti) with fresh swordfish, tomato, olives, capers and toasted anchovies breadcrumbs - Mimmo's traditional recipe (1,2,3,4,9,12)

SECOND COURSE
Fried fish from Adriatic Sea* - squid, big-scale sand smelt, mullet, pink shrimp, anchovies, sardines.
*Sustainable fishing project (1,2,4,5,14)

DESSERT
Sicilian pistachio ice cream (7,8)

€43 drinks not included

BERGAMO MENU
Story of a territory.

FIRST COURSE
Casoncelli alla bergamasca - traditionally home-made ravioli with meat filling served with butter, bacon and sage (1,3,7,8,12)

SECOND COURSE
Roast rabbit with crispy bacon served with Gandino spiny corn polenta (7,12)

DESSERT
Fiordilatte ice cream with dark chocolate crumble (1,7,8)

€43 drinks not included

DA MIMMO 1956

"MIMMO'S KITCHEN.
STORIES AND RECIPES OF AN ITALIAN FAMILY"

OUR RECIPE BOOK IS AVAILABLE IN ENGLISH AT THE CASH DESK
AT THE PRICE OF €15.

FIRST COURSES

Macaroni Mimmo / Vegetarian.
Hand-made macaroni with tomato, provola cheese, fried aubergines and salted ricotta - Mimmo's traditional recipe (1,7,12)
€18

Paccheri pasta with roasted San Marzano tomato sauce and fresh basil / Vegan - Mimmo's traditional recipe (1)
€17

Seafood risotto with crustaceans bisque, squid, cuttlefish, shrimps, mussels and red prawns (2,4,9,12,14)
€23/person (minimum 2 people)

Linguine pasta (flat spaghetti) with fresh swordfish, tomato, olives, capers and toasted anchovies breadcrumbs - Mimmo's traditional recipe (1,2,3,4,9,12)
€19

Casoncelli alla bergamasca - traditionally home-made ravioli with meat filling served with butter, bacon and sage (1,3,7,8,12)
€17

SECOND COURSES

Signora Lina's baked aubergine / Vegetarian - traditional recipe of Mrs Lina with aubergine, cheese and tomato sauce in casserole (1,7,12)
€17

Fried fish from Adriatic Sea* - squid, big-scale sand smelt, mullet, pink shrimp, anchovies, sardines. *Sustainable fishing project (1,2,4,5,14)
€27

Octopus tentacle with smoked potato cream, confit cherry tomatoes, olives and chives (14)
€22

Beef fillet with porcini mushrooms - pasture-raised meat
€35

Braised beef cooked at low temperature served with Gandino spiny corn polenta - pasture-raised meat (9,12)
€25

Roast rabbit with crispy bacon served with Gandino spiny corn polenta (7,9,12)
€25

BEFORE PIZZA

TASTING OF MIMMO'S KITCHEN TO SHARE.

MIMMO'S TASTINGS

Chickpea hummus with extra virgin olive oil and hazelnuts Piemonte i.g.p. served with focaccia / Vegan (1,5,8,11)
€15

Mimmo's breaded and fried cow mozzarella with homemade brioche bread served with Taleggio d.o.p. cheese fondue / Vegetarian (1,3,7)
€15

Smoked Greek yogurt with Madon salt and spice-marinated olives / Vegetarian (7)
€15

Mimmo's arancini: with Taleggio d.o.p. cheese and mushroom and with ragù and béchamel (1,3,7,9,12)
€18

Amberjack carpaccio with Maldon salt, Planeta extra virgin olive oil and lime (4)
€16

Levante's Russian salad - with iceberg salad, potatoes, olives, tuna and wood-oven roasted peppers (3,4,7,12)
€15

Sirloin with roast potatoes and tomato mayonnaise - pasture-raised beef (3)
€17

Focaccia with Gandino spiny corn, Taleggio d.o.p. cheese, local salami and fried sage (1,7,12)
€16

TASTING OF BERGAMO D.O.P. CHEESES AND OF PRINCES OF OROBIE CHEESES / Slow Food Presidia

Formai de Mut from Brembana Valley, Taleggio d.o.p., Strachitunt and Valtorta Agrì, traditional Stracchino from Orobic Valleys, Orobic goat cheese / Slow Food Presidia **served with focaccia and strawberry compote with balsamic vinegar** (1,7,12)
€20

BERGAMO UNESCO CREATIVE CITY FOR DAIRY ART. Bergamo is the only Italian and European province with 9 dairy d.o.p. and 7 Princes of Orobie cheeses including 4 Slow Food Presidia. No other area so circumscribed has given rise to such a variety of shapes, ripening and types of cheeses.

PIZZA

SINCE 2020 OUR PIZZA HAS BEEN IN THE RANKING OF THE BEST IN THE WORLD ACCORDING TO THE 50 TOP PIZZA GUIDE.

Our dough is more digestible thanks to the long maturation, the biga, the sourdough and the strong hydration.

We only use genuine and quality products:
- San Marzano tomato sauce d.o.p.;
- extra virgin olive oil from the Coppini oil mill;
- cold cuts of Italian origin (which we prefer to add raw to preserve its organoleptic properties).

PLEASE DON'T CHANGE ANY INGREDIENT OF THE PIZZA YOU HAVE CHOSEN.

Where fresh products are unavailable, we may use quality frozen products.

Double filling €1,50 - Addition of buffalo mozzarella €2 - Buffalo mozzarella without lactose €1,50.

PIZZA OF THE MONTH

Mountain-style Pizza – chef Armando Codispoti's recipe
Cream with confit leek, pulled lamb, stracchino cheese, grated horseradish and celery (1,7,9)
€16

SEASONAL PIZZA CHOSEN BY YOU

Created by Alessia Andrioletti, winner of our social media contest.

Pizza Sandrio – Autumn 2025 Pizza
Chestnut cream, sautéed radicchio, Gorgonzola d.o.p cheese and crispy guanciale (1,7)
€16

AND THE NEXT SEASONAL PIZZA? YOU DECIDE!
FOLLOW OUR SOCIAL MEDIA PAGES AND JOIN THE NEXT CONTEST.

D.O.C. PIZZAS

Traditional Italian pizza, higher and softer.

Pizza D.O.C. Regina Margherita (year 1994)
Tomato sauce, buffalo mozzarella d.o.p., fresh basil and extra virgin olive oil (1,7)
€15

Pizza D.O.C. Burrata (year 2002)
Tomato sauce, burrata cheese, fresh basil and extra virgin olive oil (1,7)
€15

Pizza D.O.C. Napoletana (year 1956)
Tomato sauce, buffalo mozzarella d.o.p., fresh basil, large Mediterranean anchovies / Slow Food Presidium, olives and oregano (1,4,7)
€15

Pizza Margherita "Margherita" (year 1956)
Tomato sauce, cow mozzarella and fresh basil (1,7)
€10

Calzone D.O.C. (year 2006, thanks to Sergio Mecca)
Tomato sauce, buffalo mozzarella d.o.p., cherry tomato, fresh basil and extra virgin olive oil (1,7)
€15

OUR FAMILY RECIPES

Our cult pizzas.

Pizza Mimmo al pesce spada (year 1956)
Tomato sauce, fresh swordfish, cherry tomato, olives, capers and toasted anchovies breadcrumbs (1,4,9,12)
€16

Pizza D.O.C. Mimì® (year 1956)
Tomato sauce, buffalo mozzarella d.o.p. and baked aubergine (1,7)
€15

Pizza Massimo (year 1997)
Buffalo and cow mozzarella d.o.p., cherry tomato, rocket salad and shaved Grana Padano d.o.p. (1,7)
€15

Pizza Forno Mimmo
Date tomatoes sauce, confit cherry tomatoes, tuna, fresh basil and lime (1,4)
€15

Pizza D.O.C. alla 'Nduja (year 2002)
Tomato sauce, buffalo and cow mozzarella and 'nduja spicy cream (1,7)
€15

Pizza Normanna (year 2002)
Buffalo and cow mozzarella, cherry tomato, fried aubergines and salted ricotta cheese (1,3,7)
€15

Pizza Magna Graecia (year 2019)
Tomato sauce, 'nduja spicy cream, red onions, sauteed tomatoes and black olives (1,12)
€15

PIZZAS OF THE YEAR

Pizza Mediterraneo. The most beloved of 2021
Tomato sauce, fried zucchini seasoned with vinegar and mint emulsion, red prawns, fresh basil and mint (1,2)
€17

Pizza Federico II Imperatore. The most beloved of 2022
Sicilian pesto, roasted prawns and fried aubergines (1,2,7)
€17

Pizza Italia. The most beloved of 2023
Tomato sauce, burrata cheese, lemon pecorino cheese and crispy bacon (1,7)
€17

Pizza Sant'Antonio Abate. The most beloved of 2024
Tomato sauce, sausage, chili and provola cheese (1,7,12)
€16

PIZZAS FROM BERGAMO

Our pizzas with local ingredients.

Pizza Taleggio d.o.p. e Salame (year 1998)
Tomato sauce, cow mozzarella, Taleggio d.o.p. cheese and local salami (1,7,12)
€14

Pizza Branzi e Pancetta (year 1998)
Cow mozzarella, Branzi cheese and local bacon (1,7)
€14

Pizza Stracchino e Lardo (year 2013)
Traditional Stracchino cheese from Orobic Valleys / Slow Food Presidium and local lard with rosemary (1,7)
€14
Suggested pairing: Chinotto Lurisia / Slow Food Presidium €4

Pizza ai Quattro Formaggi (year 1956)
Tomato, cow mozzarella and selection of Bergamo d.o.p. cheeses (1,7)
€14

CLASSIC PIZZAS

Pizza al Prosciutto Cotto (year 1956)
Tomato, cow mozzarella and Italian ham (1,7,12)
€14

Pizza al Prosciutto Crudo (year 1956)
Tomato, cow mozzarella and Parma ham aged 16 months (1,7,12)
€14

Pizza alle Verdure (year 2000)
Tomato, cow mozzarella and grilled vegetables (1,7)
€14

HOMEMADE DESSERTS

ALL OUR DESSERTS ARE DESIGNED AND PREPARED, WITH CREATIVITY AND WISDOM, IN OUR LINA FOOD LAB.

Mimmo's panettone served with mascarpone cream (1,3,7,8)
€8
Suggested pairing: Moscato d'Asti docg - Traversa €6

Mimmo's tiramisù with home-made ladyfingers (1,3,7)
€8
Suggested pairing: Rum - Zacapa €15

Millefeuille with custard decorated with fresh fruit (1,3,7)
€8
Suggested pairing: Recioto della Valpolicella Classico docg - Santa Sofia €7

Chocolate cake (1,3)
€8
Suggested pairing: Vino alla Mandorla - Cantine Amato €5

Mimmo's Sicilian cannoli (1,3,7,8)
€8
Suggested pairing: Passito di Pantelleria - Martinez €9

Warm apple and raisin crumble served with fiordilatte ice cream (1,3,7,8)
€8
Suggested pairing: Moscato di Scanzo docg Passò - La Casazza 1357 €9

Pavlova (meringue) with chocolate yogurt mousse and shaved chestnuts (3,7)
€8
Suggested pairing: Malvasia - Cantine Amato €5

OUR ICE CREAMS

Fiordilatte ice cream with dark chocolate crumble (1,7,8)

Sicilian pistachio ice cream (7,8)

€8

FORNO MIMMO

YOU CAN BUY THE SELECTION OF OUR PRODUCTS AT FORNO MIMMO,
OUR STORE IN VIA B. COLLEONI 15, NEAR THE RESTAURANT.
FOR YOU A 10% DISCOUNT.

FORNO MIMMO
Via B. Colleoni, 15 – 24129 Bergamo
T +39 035 218 535
damimmo@damimmoelina.com
www.damimmoelina.com

LOCANDA MIMMO

ROOMS APARTMENTS SUITES

OUR LOCANDA IS SITUATED IN THE 'CASAZZA', A HISTORIC BUILDING IN THE UPPER TOWN BUILT IN 1357 BY THE SUARDI, A NOBLE FAMILY FROM BERGAMO, AND ONCE HOME TO THE POSTAL SERVICE OF THE REPUBLIC OF VENICE.
STAYING IN THIS PLACE IS LIVING HISTORY.

LOCANDA MIMMO
Via B. Colleoni, 17 – 24129 Bergamo
T +39 366 419 1817
locandamimmo@damimmoelina.com
www.damimmoelina.com

DA MIMMO

DAL 1956 IL TUO LOCALE STORICO
IN CITTÀ ALTA

Via B. Colleoni, 17
24129 Città Alta - Bergamo
T +39 035 218 535
damimmo@damimmoelina.com

LOCANDA MIMMO

ROOMS APARTMENTS SUITES

Via B. Colleoni, 17
24129 Città Alta - Bergamo
T +39 366 419 1817
locandamimmo@damimmoelina.com

MIMÌ

BOTTEGA GASTRONOMICA
BERGAMASCA

Via B. Colleoni, 26
24129 Città Alta - Bergamo
T +39 035 236 263
mimi@damimmoelina.com

LA VENDEMMIA

OSTERIA ALLA FARA
DA MIMMO

Via Fara 17,
24129 Città Alta - Bergamo
T +39 035 0512 056
lavendemmia@damimmoelina.com

FORNO MIMMO

Via B. Colleoni, 15 24129 Città
Alta - Bergamo
T +39 035 578 8326
damimmo@damimmoelina.com

MIMÌ BISTROT

Via B. Colleoni, 17
24129 Città Alta - Bergamo
T +39 035 309 7160
mimi@damimmoelina.com

LINA FOOD LAB

CULTURA DEL CIBO E RICERCA

Via Galimberti 1/B
24124 - Bergamo T
+39 035 412 4405
info@linafoodlab.it

DA MIMMO ASTINO

Via Astino, 13 24129 Bergamo
T +39 335 17 14 833
T +39 351 329 9532
eventiastino@damimmoelina.com