

LA VENDEMMIA

OSTERIA ALLA FARA
DA MIMMO





“

Embraced by the natural context of the Rocca hill, the Fara park and the history of the former Church of Sant'Agostino. A meeting place among the most loved by Bergamo, able to evoke emotions and happy moments. Where once history was written between walls and sentinels, today you breathe peace and nature, surrounded by ancient Venetian fortifications - now a UNESCO World Heritage Site.

”

TASTING MENU

(minimum 2 people)

To start

Fried polenta crostoni with wood-fired fondue from Stracchino to the ancient of the Orobie Valleys (7)

First Course

Scarpinòcc from Bergamo with butter, wild sage and Grana Padano cheese (1,3,7)

Main Course

Strudel with potatoes, Branzi cheese, apples and nutmeg served with Taleggio cheese cream and sautéed mushrooms (1,7,8)

Dessert

“Sbrisolona” cake (1,3,6,7,8)

**€38 – COVER CHARGE
INCLUDED**





MENU

BITES OF GOODNESS

perfect for sharing at
the center of the table

Homemade pickled vegetables (1,10,12) 8€

Fried polenta crostoni with baked fondue a
wood from Stracchino cheese (7) 9€

"Forno Mimmo" focaccia with Branzi cheese,
cornmeal and pancetta (1,7) 9€
(vegetarian alternative with wild garlic pesto available)

Courtyard pâté with Maldon salt and
toasted pan brioche from our bakery (1,3,7) 9€

Russian salad with iceberg salad, olives,
ventresca of tuna and roasted peppers
in a wood oven (3,4,10,12) 9€

TO START

La Vendemmia Board (1,7,12) 12€
*Salami, cured ham, Branzi cheese, Stracchino cheese,
gorgonzola cheese, served with focaccia from our bakery*
(12€ for person - min 2 people)

Poché eggs with Parmigiano
fondue and summer black truffle (3,7) 16€

Rice "arancini" with homemade
ragù and Branzi's cheese fondue (1,7) 12€

Chicory and spinach frittata with honey
and wholegrain mustard sauce (1,3,10,12) 9€

Wood-fired baked potato
with creamed cod (3,4) 12€

Tasting of "Principi delle
Orobie" cheeses (7,3,8,12) 15€

(for which Bergamo is a UNESCO Creative City for Dairy Art)





MENU

SOUPS, PASTA &
TRADITIONAL DISHES

Scarpinòcc from Bergamo with butter,
wild sage and Grana Padano cheese (1,3,7) 13€

Casoncelli alla bergamasca (1,3,7) 13€
(traditional meat-filled pasta from Bergamo)

Potato cream with seasonal mushrooms
and soft saffron bread (1)  15€

Dumpling with Strachitunt cheese
fondue and walnuts (1,7,8) 14€

Milanese risotto with
saffron and marrow (7,12) 14€

Nonna Lina's pasta and beans with
"zolfino" beans and potatoes  (1) 13€

MAIN DISHES

Savory strudel with potatoes, Branzi
Cheese, apples and nutmeg served with
taleggio cream and porcini mushrooms (1,3,7) 13€

Traditional Bergamasca polenta with
Principi delle orobie cheeses fondue (7) 12€

Cod fish on potato cream and
seasonal artichokes (4) 17€

Beef cheek in cbt cooking with
polenta and fried cauliflower (1) 18€

Lacquered lamb carrè with
creamy potatoes and celeriac (9,12) 20€

Stewed tripe 16€





MENU

TO FINISH

The banquet table

Apple and raisin crumble served with
fiordilatte ice-cream and chocolate crunch (1,3,7,8) 7€

Hazelnut cake (3,8) 7€

Our tiramisu with homemade
savoiard biscuits (1,3,7) 7€

Panettone made with Normandy butter
served with mascarpone cream (1,3,6,7) 6€

"Tenerina" chocolate cake (1,3,6,7) 7€
(dense and soft chocolate cake)

"Sbrisolona" cake (1,3,7,8) 6€
(traditional crumbly almond tart)

Pavlova with yogurt chocolat mousse
and chestnuts (3,7) 6€

Cover charge 3€



Ours is a story made of simple, genuine
gestures—lived each day among set tables,
lively kitchens, and ingredients that tell our
story. A family tradition, passed down
through generations.



WINE LIST

SPARKLING WINES & FRANCIACORTA

Franciacorta docg Brut '61 Rosè Berlucchi - Guido Berlucchi (Pinot Nero - 24 mesi aff. sui lieviti)	€55,00
Franciacorta docg Extra Brut '61 Berlucchi - Guido Berlucchi (Chardonnay e Pinot Nero - 24 mesi aff. sui lieviti)	€47,00
Spumante Brut Metodo Charmat "Spyra" - Le Corne (Chardonnay 100%)	€39,00
Brut Metodo Classico Terre del Colleoni doc Millesimato "Idylis" (Chardonnay, Pinot grigio e Incrocio Manzoni 6.0.13) - Villa Domizia	€45,00

OUR WINES

RossoMIMMO 2020 La Casazza 1357 - Imbott. Az. Agr. Iannoni - Stefanini (Umbria) (Sangiovese, Merlot, Cilieggiolo)	€26,00
BiancoMIMMO 2022 La Casazza 1357 - Imbott. Az. Agr. Iannoni - Stefanini (Umbria) (Trebiano Spoletino)	€26,00

WINE BY THE GLASS

Moscato Giallo "Flavens" - Az. Agr. La Rovere	€6,00
Valcalepio bianco doc "Gaudes" - Villa Domizia	€6,00
BiancoMIMMO 2022 - La Casazza 1356	€6,00
Incrocio Terzi - Villa Domizia	€6,50
Valcalepio rosso doc "Gaudes" - Villa Domizia	€6,00
RossoMIMMO 2020 - La Casazza 1356	€6,00





WINE LIST

LOCAL WINES & WINES FROM OLTREPÒ PAVESE

WHITE WINES

Moscato Giallo "Flavens" – Az. Agr. La Rovere (<i>Moscato Giallo secco</i>)	€26,00
Valcalepio bianco doc "Gaudes" – Villa Domizia (<i>Pinot bianco, Pinot grigio e Chardonnay</i>)	€26,00
Incrocio Manzoni Terre del Colleoni doc – Villa Domizia (<i>Incrocio Manzoni 6.0.13 – da agr. biologica</i>)	€26,00
Pietramatta MISMA – Az. Agr. Pietramatta (<i>Sauvignon Blanc</i>)	€55,00
Pietramatta Rosato – Az. Agr. Pietramatta (<i>Moscato vinificato in rosa secco</i>)	€49,00
Margherita Rosato Oltre Po Pavese bio – Frecciarossa (<i>Pinot nero vinificato in rosa</i>)	€30,00

RED WINES

Incrocio Terzi Terre del Colleoni doc – Villa Domizia (<i>Incrocio Terzi 100%</i>)	€26,00
Valcalepio rosso doc "Gaudes" – Villa Domizia (<i>Merlot e Cabernet Sauvignon – taglio bordolese</i>)	€26,00
Valcalepio rosso RISERVA doc "Gaudes" – Villa Domizia (<i>Merlot e Cabernet Sauvignon – taglio bordolese</i>)	€31,00
Valcalepio rosso RISERVA doc "Gaudes" – Villa Domizia (<i>Merlot e Cabernet Sauvignon – taglio bordolese</i>) – CL. 37,5	€21,00
Merlot della Bergamasca igp "Vento Fermo" – Le Corne (<i>Merlot – da agricoltura biologica – senza solfiti</i>)	€39,00
Valcalepio Rosso doc Rosso del Lupo – Az. Agr. Tosca (<i>Cabernet Sauvignon e Merlot – Taglio bordolese</i>)	€33,00
Pietramatta SASS – Az. Agr. Pietramatta (<i>Blend di Cabernet Franc, Merlot, e Cabernet Sauvignon</i>)	€55,00
Carillo Oltrepò Pavese bio  – Frecciarossa (<i>Pinot nero</i>)	€30,00

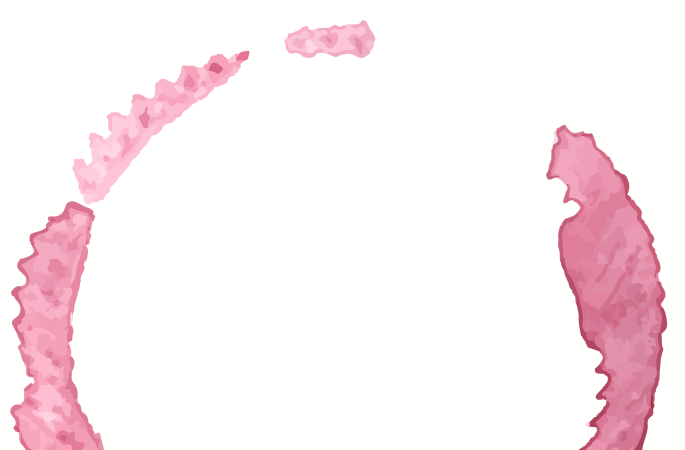


WINE LIST

RED WINES

Lagrein Alto Adige doc - Ritterhoff (Lagrein)	€32,00
Valpolicella Ripasso Superiore doc - Az. Agr. Santa Sofia 2022* (Corvina, Corvinone e Rondinella)	€42,00
Valpolicella Ripasso Superiore doc - Az. Agr. Santa Sofia 2022* (Corvina, Corvinone e Rondinella) - CL. 37,5	€24,00
Amarone della Valpolicella Classico docg Az. Agr. Santa Sofia 2021* - (Corvina, Corvinone e Rondinella)	€100,00
Amarone della Valpolicella Classico docg - CL. 37,5 Az. Agr. Santa Sofia 2020* - (Corvina, Corvinone e Rondinella)	€52,00
Barbaresco docg "Vigna Staderi" - Az. Agr. Traversa 2021* (Nebbiolo di Barbaresco)	€90,00
Nebbiolo Langhe doc "Il Ciabot" - Az. Agr. Traversa (Nebbiolo)	€39,00
Barbera d'sti docg Marchesi di Barolo (Barbera)	€28,00
Lambrusco Reggiano frizzante doc - Cà de Medici (Salamina, Montericco e Ancellotto)	€26,00
Offida docg "Leo Roipano" - Cantina dei Colli Ripani (Montepulciano e Cabernet Sauvignon)	€45,00
Chianti 1877 docg - Ruffino (70% Sangiovese - 30% Merlot)	€28,00
Etichetta Blu Montecarlo doc - Tenuta del Buonamico (Sangiovese, Canaiolo, Syrah, Merlot, Cabernet Sauvignon)	€30,00

*For information about available
alternative, please consult our staff





WINE LIST

WHITE WINES

Lugana doc – Az. Agr. Santa Sofia (<i>Trebbiano di Lugana</i>)	€30,00
Erbaluce di Caluso docg – Tenuta Roletto (<i>Erbaluce</i>)	€27,00
Arneis Langhe doc – Az. Agr. Traversa (<i>Arneis</i>)	€28,00
Offida docg Pecorino “Mercantino” – Cantina dei Colli Ripani (<i>Pecorino</i>)	€32,00
Vivi Vermentino di Toscana igt – Tenuta del Buonamico (<i>Vermentino</i>)	€30,00
AFF Umbria Rosato – Andrea Formilli Fendi (90% <i>Sangiovese</i> – 10% <i>Pinot Nero</i>)	€26,00

DESSERT WINES

Moscato d’Asti docg – Az. Agricola La Trava Bottiglia cl. 75	€28,00
Moscato di Scanzo Passito docg “Passò” La Casazza 1357 – Bottiglia cl. 37,5	€45,00
Moscato di Scanzo Passito docg “Passò” La Casazza 1357 – Bicchiere	€9,00
Moscato giallo passito – “Elisir” Terre del Colleoni doc Azienda Agr. La Rovere – Bicchiere	€7,00





BEERS

Birra B5 Helles cl. 50 €12,00

(Alc. 5,5% vol – 20 IBU)

Light lager beer low-fermentation,
with a slightly honeyed flavor

Birra Lolipa cl. 33 € 8,00

(Alc. 4,5% vol – 45 IBU)

IPA beer top-fermented, with a citrusy
flavor and notes of lemon and grapefruit

Birra Side B cl. 33 € 8,00

(Alc. 5% vol – 13 IBU)

Blanche beer top-fermented, with fruity
aromas, citrus notes, spices, and a hint of vanilla

Birra Redvolution cl. 33 € 8,00

(Alc. 6,7% vol – 28- IBU)

Amber lager beer bottom-fermented, with
malt and caramel flavors, accented by hints of coffee



Allergens

- | | |
|-----------------------------|----------------------------------|
| 1 - Gluten | 8 - Nuts |
| 2 - Crustaceans | 9 - Celery |
| 3 - Eggs and derivatives | 10 - Mustard |
| 4 - Fish | 11 - Sesame |
| 5 - Peanuts and derivatives | 12 - Sulfur dioxide and sulfites |
| 6 - Soy | 13 - Lupin |
| 7 - Milk and derivatives | 14 - Molluscs |

In our preparations, various allergens are used, and since we cannot guarantee the absence of cross-contamination during processing, traces of these substances may be present in all products, even if not explicitly indicated in individual dishes



DA MIMMO

DAL 1956 IL TUO LOCALE STORICO
IN CITTÀ ALTA

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LOCANDA MIMMO

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MIMÌ

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LA VENDEMMIA

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LINA FOOD LAB

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