



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 Agri, 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 Orobic 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.



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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

Valley-style Pizza - chef Andrea Scarsi's recipe

White rabbit ragù, traditional Stracchino cheese fondue from Orobic Valleys / Slow Food Presidium, thyme and lemon zest (1,7,9,12)

€16

SEASONAL PIZZA CHOSEN BY YOU

Created by Ludovica Di Natale, winner of our social media contest.

Pizza Ludovica - Winter 2025

Cow mozzarella, Strachitunt d.o.p. cheese from Taleggio Valley, thinly sliced pear and crunchy walnuts (1,7,8)

€16

AND THE NEXT SEASONAL PIZZA? YOU DECIDE!

FOLLOW OUR SOCIAL MEDIA PAGES AND JOIN THE NEXT CONTEST.

ITALIAN CITY PIZZAS

Pizza Venezia (year 2026 - inspired by traditional Venetian "cicchetti")

Cow mozzarella, Venetian-style whipped salt cod, onion and parsley (1,4,7,12)

€17

Pizza Firenze (year 2025)

Tomato sauce, burrata cheese, lemon pecorino cheese and crispy bacon (1,7)

€17

Pizza Roma (year 2026)

Pumpkin cream, Pecorino Romano d.o.p. cheese and confit cherry tomatoes (1)

€15

Pizza D.O.C. Napoli (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 Genova (year 2024)

Date tomatoes sauce, confit cherry tomatoes, tuna, fresh basil and lime (1,4)

€15



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. Sant'Antonio Abate (year 2024) - ASSOCIAZIONE PIZZA VERACE NAPOLETANA

Tomato sauce, sausage, chili and provola cheese (1,7,12)

€15

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 (year 1956)

Scarpone style tomato sauce, 'nduja, Pecorino Romano d.o.p. cheese and oregano (1)

€15

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 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 FROM BERGAMO

Our pizzas with local ingredients.

Pizza Casoncello (year 2026)

Butter, sage, local crispy bacon, casoncello filling and Grana Padano d.o.p. cheese (1,7,8,12)
€14

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)

Cow mozzarella and selection of Bergamo d.o.p. cheeses (1,7)
€14

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CLASSIC PIZZAS

Pizza Margherita "Margherita" (year 1956)

Tomato sauce, cow mozzarella and fresh basil (1,7)
€10

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 sautéed 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)



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.

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LOCANDA MIMMO

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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.

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