

# 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 Orobic Valleys (7)

### First Course

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

### Main Course

Pasqualina cake filled with Formai de Mut cheese and endive, served with warm yogurt sauce (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) 12€  
*(vegetarian alternative with wild garlic pesto available)*
- Courtyard pâté with Maldon salt and  
toasted pan brioche from our bakery (1,3,7) 10€
- 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, Strachitunt cheese,  
gorgonzola cheese, served with focaccia from our bakery*  
(12€ for person - min 2 people)
- Soft breaded egg, green sauce and  
Roccolo della Valtaleggio cheese crumble (3,7) 13€
- Rice “arancini” with homemade ragù and  
Branzi's cheese fondue and mushrooms (1,7) 13€
- Chicory and spinach frittata with honey  
and wholegrain mustard sauce (1,3,10,12) 10€
- 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) (traditional meat-filled pasta from Bergamo)	13€
Baked basil pesto pasta with green beans, potatoes, and mozzarella (1,7,8)	13€
Dumpling with Strachitunt cheese fondue and walnuts (1,7,8)	14€
Milanese risotto with saffron and marrow (7,12)	14€
Spelt and oats in a salad with cannellini beans, lentils and garden herbs (1) 	12€

### MAIN DISHES

Pasqualina cake filled with Formai de Mut cheese and endive, served with warm yogurt sauce (1,7)	14€
Traditional Bergamasca polenta with Principi delle orobie cheeses fondue (7)	12€
Cod fillet seared with orange sauce and caramelized fennel (4,12)	18€
Beef cheek cooked cbt with gremolada and polenta from local farm (9,12)	20€
Stewed rabbit with Taggiasca olives (9,12)	20€
Marinated trout with onion in vinegar (1,4,9,12) and honey	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 savoiardi 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) (dense and soft chocolate cake)	7€
“Sbrisolona” cake (1,3,7,8) (traditional crumbly almond tart)	6€
Meringue with strawberries and whipped cream (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 &amp; FRANCIACORTA

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

## OUR WINES

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

### BERGAMO WINE EXPERIENCE

#### 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 d'Alba doc "I Lioni" - Az. Agr. Deltetto (Nebbiolo)	€39,00
Barbera d'Alba docg "Bramè" Az. Agr. Deltetto (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

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  
C +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

Via della Fara 17, 24129  
Città Alta - Bergamo  
T +39 035 0512 056  
C +39 338 621 8681  
lavendemia@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 CATERING

Via Galimberti 1/B  
24124 - Bergamo  
T +39 335 17 14 833  
C +39 351 329 9532  
cateringdamimmo@damimmoelina.com