



HAPPY BIRTHDAY, MIMMO!  
70 YEARS WITH OUR RECIPES

## Menu

Our family recipes are featured in the book available for purchase at the counter.

### TASTINGS OF MIMMO'S KITCHEN

Eggplant meatballs and potato croquettes / Vegetarian (1,3,7) €12

Caprese salad with beefsteak tomato and Buffalo Mozzarella DOP / Vegetarian (7) €12

Fresh anchovy tart - filleted anchovies au gratin with tomatoes, Grana Padano d.o.p. cheese, extra virgin olive oil and basil (1,4) €12

Veal with tuna sauce served with house-made pickled vegetables (3,4) €12

Parma ham aged 18 months and melon €12

### FIRST COURSES

Macaroni Mimmo - hand-made macaroni with tomato, provola cheese, fried aubergines and salted ricotta / Vegetarian (1,7,12) €14

Signora Lina's baked aubergine - traditional recipe of Mrs Lina with aubergine, cheese and tomato sauce in casserole / Vegetarian (1,7,12) €14

Warm pasta salad with a light touch of garlic, cherry tomatoes, mozzarella and fresh basil / Vegetarian (1,7) €14

Spaghetti with fresh sardines, pine nuts, raisins and wild fennel - Mimmo's traditional recipe (1,4,8,12) €14

Casoncelli alla bergamasca - traditionally home-made ravioli with meat filling served with butter, bacon and sage (1,3,7,8,12) €14

### SECOND COURSES

Savory rustic pie with herbs, buffalo ricotta, egg and Formai de Mut DOP cheese / Vegetarian (1,3,7) €14

Caesar salad - lettuce and salad greens with chicken, crispy bread and Caesar dressing (1,3,4,10) €16

Swordfish rolls au gratin served with tomato sauce, capers and olives (1,4,7) €20

Classic fried squid and prawns (1,2,5,14) €20

Roast rabbit with crispy bacon served with Gandino spiny corn polenta (12) €20

### DAILY SPECIAL (combined first and main course) € 18

### DESSERTS

Mimmo's panettone served with mascarpone cream (1,3,7,8) €6

Mimmo's tiramisù with home-made savoiardi biscuits (1,3,7) €6

Mimmo's Sicilian cannoli (1,3,7,8) €6

Our ice creams and sorbets €6

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



FOR 70 YEARS WE'VE BEEN SERVING YOU  
OUR BEST PIZZA

## Pizzas

### CLASSIC PIZZAS

**Pizza Margherita "Margherita"** (year 1956)

Tomato sauce, cow mozzarella and fresh basil (1,7) €9

**Pizza al Prosciutto Cotto** (year 1956)

Tomato, cow mozzarella and Italian ham (1,7,12) €12

**Pizza al Prosciutto Crudo** (year 1956)

Tomato, cow mozzarella and Parma ham aged 18 months (1,7,12) €12

**Pizza alle Verdure** (year 2000)

Tomato, cow mozzarella and sautéed vegetables (1,7) €12

### PIZZAS FROM BERGAMO

**Pizza al Casoncello** (year 2026)

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

**Pizza Taleggio d.o.p. e Salame** (year 1998)

Tomato sauce, cow mozzarella, Taleggio d.o.p. cheese and local salami (1,7,12) €12

**Pizza Branzi e Pancetta** (year 1998)

Cow mozzarella, Branzi cheese and local bacon (1,7) €12

**Pizza Stracchino e Lardo** (year 2013)

Stracchino cheese from Orobic Valleys / Slow Food Presidium and local lard with rosemary (1,7) €12

**Pizza ai Quattro Formaggi** (year 1956)

Cow mozzarella and selection of Bergamo d.o.p. cheeses (1,7) €12

### OUR FAMILY RECIPES

**Pizza D.O.C. Regina Margherita** (year 1994)

Tomato sauce, buffalo mozzarella d.o.p., fresh basil and extra virgin olive oil (1,7) €12

**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) €12

**Pizza D.O.C. Mimi®** (year 1956)

Tomato sauce, buffalo mozzarella d.o.p. and baked aubergine (1,7) €12

**Pizza Mimmo** (year 1956)

Scarpata style tomato sauce, 'nduja, Pecorino Romano d.o.p. cheese and oregano (1) €12

**Pizza Normanna** (year 2002)

Buffalo and cow mozzarella, cherry tomato, fried aubergines and salted ricotta cheese (1,3,7) €12

**Pizza Firenze** (year 2025)

Tomato sauce, burrata cheese, lemon pecorino cheese and crispy bacon (1,7) €12

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## *Bergamo Wine Experience*

### WHITE WINES

**Moscato Giallo "Flavens"** (Moscato Giallo secco) - **Az. Agr. La Rovere**

€6 by the glass

€26 per bottle

**Incrocio Manzoni Terre del Colleoni doc** (Incrocio Manzoni 6.0.13 - da agr. Biologica) - **Villa Domizia**

€6 by the glass

€28 per bottle

**Valcalepio Bianco doc "Gaudes"** (Pinot bianco, Pinot grigio e Chardonnay) - **Villa Domizia**

€6 by the glass

€28 per bottle

**Pinot Grigio "Forte Terra" Bergamasca igrp** (Pinot grigio - uve da agricoltura biologica) - **Az. Agr. Le Corne**

€8 by the glass

€39 per bottle

### RED WINES

**Incrocio Terzi Terre del Colleoni doc** (Incrocio Terzi 100%) - **Villa Domizia**

€6 by the glass

€28 per bottle

**Valcalepio rosso doc "Gaudes"** (Merlot e Cabernet Sauvignon - taglio bordolese) - **Villa Domizia**

€6 by the glass

€28 per bottle

**Valcalepio rosso Riserva doc "Gaudes"** (Merlot e Cabernet Sauvignon - taglio bordolese) - **Villa Domizia**

€7 by the glass

€33 per bottle

**Merlot della Bergamasca igrp "Vento Fermo"** (Merlot - da agricoltura bio - senza solfiti) - **Az. Agr. Le Corne**

€8 by the glass

€39 per bottle

### SPARKLING WINE

**Spumante Brut Millesimato Idylis Terre del Colleoni doc** - **Villa Domizia**

(Chardonnay, Pinot Grigio e Incrocio Manzoni)

€9 by the glass

€45 per bottle