



**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

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

**Burrata cheese with alaccia (large Mediterranean anchovy) / Slow Food Presidium and focaccia with cherry tomatoes (1,4,7)**  
€15

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

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

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

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

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

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

**€44,50 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** (12)

#### DESSERT

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

**€44,50 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 Barilla with roasted San Marzano tomato sauce and fresh basil** /

Vegan - Mimmo's traditional recipe (1)

€17



**Spaghetti Barilla alla scarpata** / Vegan.

Barilla spaghetti with tomato sauce, garlic, extra virgin olive oil, chili pepper and oregano - 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 Barilla (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

**Fish of the day for 1, 2 or 3 people served with seasonal vegetables** - ask the restaurant staff for availability and cooking mode (4)

€30/person

**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 on Swiss chard cream with confit cherry tomatoes and olives** (14)

€22

**Milanese chop cooked at low temperature (pink cooking) fried in clarified butter with cherry tomatoes and basil** - pasture-raised veal, about 400 g (1,3)

€40

**Entrecôte with herb sauce served with roasted potatoes** - pasture-raised meat

€25

**Roast rabbit with crispy bacon served with Gandino spiny corn polenta** (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

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

**Burrata cheese with alaccia (large Mediterranean anchovy) / Slow Food Presidium and focaccia with cherry tomatoes (1,4,7)**  
€15

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

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

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

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

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

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



# 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.*



## SEASONAL PIZZA CHOSEN BY YOU

*Created by Capelli Francesca, winner of our social media contest.*

### **Pizza Primavera Serena - Spring 2026**

Cow mozzarella, ricotta cheese, crispy local bacon and zucchini flowers (1,7)  
**€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)

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

€15

### **Pizza D.O.C. Mimi®** (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 Orobie 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

*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.*

---

## CLASSIC PIZZAS

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

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

€10

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

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

€14

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

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

€14

### **Pizza alle Verdure** (year 2000)

Tomato sauce, 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 yogurt mousse and seasonal fruit** (3,7)

€8

Suggested pairing: Malvasia - Cantine Amato €5

---

## OUR MILK-BASED ICE CREAMS

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

€8

**Sicilian pistachio ice cream** (7,8)

€8

---

## OUR WATER-BASED SORBETS

**Lemon and basil sorbet**

€8

**Coffee sorbet with whipped 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.

**FORNO MIMMO**

Via B. Colleoni, 15 - 24129 Bergamo

T +39 035 218 535

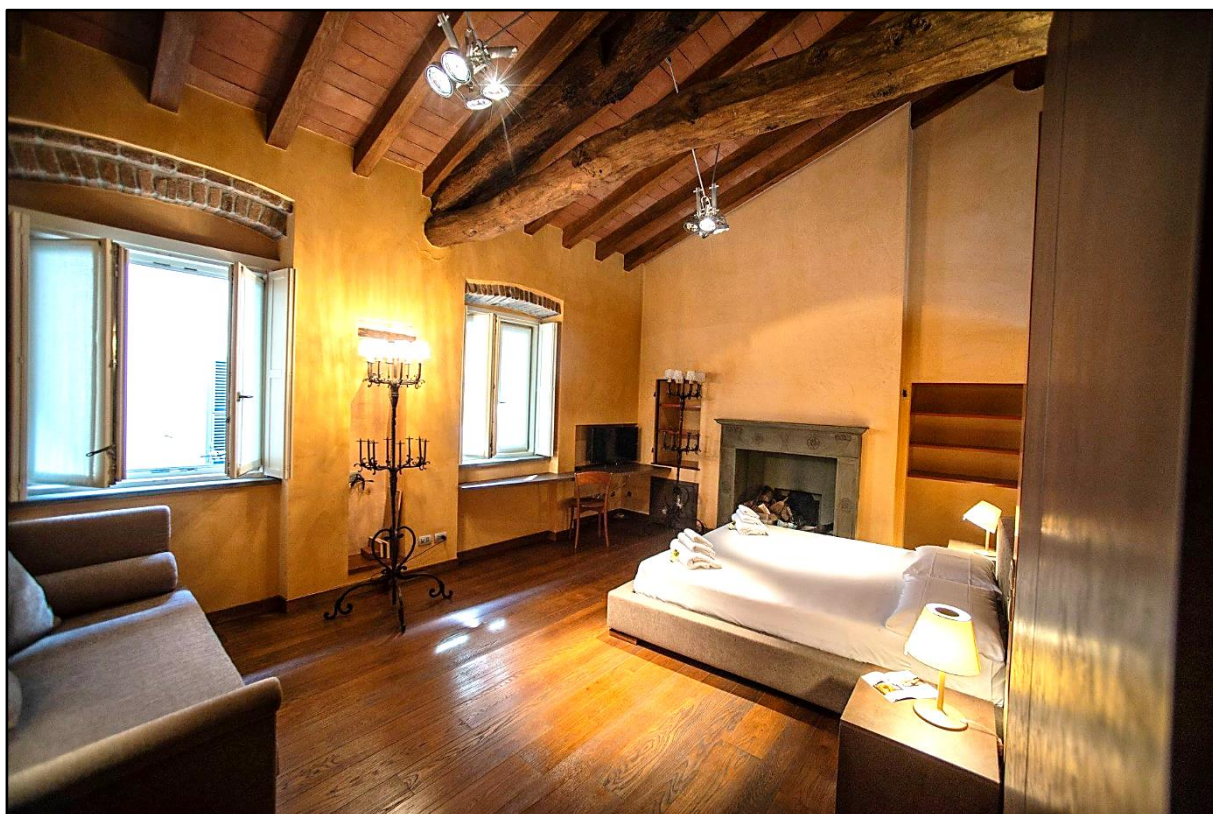
[damimmo@damimmoelina.com](mailto:damimmo@damimmoelina.com)

[www.damimmoelina.com](http://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](mailto:locandamimmo@damimmoelina.com)

[www.damimmoelina.com](http://www.damimmoelina.com)