



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 milk mozzarella / Vegetarian (7) €12

Fresh anchovy tart - filleted anchovies au gratin with tomatoes, grated cheese, extra virgin olive oil and basil (1,3,4) €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 Mrs Lina's recipe with aubergine, tomato sauce, cheese, extra virgin olive oil and basil / Vegetarian (1,3,7,12) €14

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

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

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

SECOND COURSES

Savory rustic pie with herbs, buffalo milk ricotta, egg and Formai de Mut 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

Cover charge €3,50

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



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 18-month aged Parma ham (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, crispy bacon, casoncello filling and grated cheese (1,3,7,8,12) €12

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

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

Pizza Branzi e Pancetta (year 1998)

Cow mozzarella, Branzi cheese and pancetta (italian cured pork belly) (1,7) €12

Pizza Stracchino e Lardo (year 2013)

Stracchino cheese and rosemary-cured lardo (cured pork fat) (1,7) €12

Pizza ai Quattro Formaggi (year 1956)

Cow mozzarella and cheese selection (1,7) €12

OUR FAMILY RECIPES

Pizza Regina Margherita (year 1994)

Tomato sauce, buffalo milk mozzarella, fresh basil and extra virgin olive oil (1,7) €12

Pizza Napoli (year 1956)

Tomato sauce, buffalo milk mozzarella, fresh basil, anchovies, olives and oregano (1,4,7) €12

Pizza Mimi® (year 1956)

Tomato sauce, buffalo milk mozzarella and baked aubergine (1,3,7) €12

Pizza Normanna (year 2002)

Buffalo milk mozzarella 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

Cover charge €3,50

Where fresh products are unavailable, we may use quality frozen products.

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.



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 igp (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 igp "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