



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 - 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.*

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.

Cover charge €3,50.

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



MIMMO'S TASTINGS

Chickpea hummus with extra virgin olive oil and hazelnuts served with focaccia / Vegan
(1,5,8,11)
€15

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

Burrata cheese with Cantabrian sea anchovy fillets and focaccia with cherry tomatoes
(1,4,7)
€15

Amberjack carpaccio with Maldon salt, 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 herbs and with ragù and béchamel
(1,3,7,9,12)
€18

Sirloin with roast potatoes and tomato mayonnaise (3)
€17

Fresh anchovy tart - filleted anchovies au gratin with tomatoes, grated cheese, extra virgin olive oil and basil (1,3,4)
€16

CHEESE TASTING

Formai de Mut cheese from Brembana Valley, Taleggio d.o.p. cheese, Strachitunt cheese, Agri di Valtorta cheese / Slow Food Presidia, **stracchino cheese and goat cheese served with focaccia and strawberry compote** (1,7,12)
€20

BERGAMO EUROPEAN CAPITAL OF CHEESE AND 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.



TASTING MENUS

“STORIES AND RECIPES OF AN ITALIAN FAMILY”

MIMMO'S 70TH ANNIVERSARY MENU

Story of family recipes since 1956.

FIRST COURSE OF YOUR CHOICE



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

or



Linguine Barilla (flat spaghetti) with swordfish, tomato, olives, capers and toasted anchovies breadcrumbs - Mimmo's traditional recipe (1,2,3,4,9,12)

SECOND COURSE OF YOUR CHOICE

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

or

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

DESSERT

Lemon and basil sorbet

€44,50 drinks not included

SWORDFISH ROLLS - THE STORY

While migrating, between May and August, the swordfish swims swiftly through the waters of the Straits of Messina where, since ancient times, the "hunt" has taken place. A battle between man and fish, made of sacrifice, experience and strategy.

It is not by chance that one of the songs that made Mimmo emotional was "*U pisci spada*" [The swordfish] sung by Domenico Modugno, his favourite singer. A story of love and hard work lived among those waters that he loved so much.

A proud fighter, the swordfish has a flesh that is so tender and delicious that it has always represented one of the most used ingredients in Sicilian cooking.

THIS FAMILY RECIPE IS FEATURED IN OUR BOOK, AVAILABLE AT THE COUNTER.



VEGETARIAN 70TH ANNIVERSARY MENU

Story of family recipes since 1956.

STARTER OF YOUR CHOICE

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

or

Signora Lina's baked aubergine / Vegetarian

Traditional Mrs Lina's recipe with aubergine, tomato sauce, cheese, extra virgin olive oil and basil (1,3,7,12)

FIRST COURSE OF YOUR CHOICE

Macaroni Mimmo / Vegetarian

Hand-made macaroni with tomato, provola cheese, fried aubergines and salted ricotta - Mimmo's traditional recipe (1,7,12)

or



Spaghetti Barilla alla scarpara / Vegan

Barilla spaghetti with tomato sauce, garlic, extra virgin olive oil, chili pepper and oregano - Mimmo's traditional recipe (1)

DESSERT

Mimmo's tiramisù with home-made ladyfingers (1,3,7)

€42,50 drinks not included

EGGPLANT MEATBALLS - THE STORY

Simple country-style food has always been mainly vegetarian. Meat was for the rich and the peasant had to use their imagination to vary their food and make sure the products from the earth were always appetizing. So, the ability to make vegetarian meatballs with any kind of vegetable was learnt from childhood.

One day, Lina, our mother, brought these eggplant meatballs to the table. We thought they were delicious novelty and immediately adopted them as one of the essential dishes for our meals.

THIS FAMILY RECIPE IS FEATURED IN OUR BOOK, AVAILABLE AT THE COUNTER.



DA MIMMO 1956

"MIMMO'S À LA CARTE MENU"

OUR RECIPE BOOK IS AVAILABLE IN ENGLISH AT THE COUNTER
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 tomato sauce and fresh basil / Vegan -

Mimmo's traditional recipe (1)

€17



Spaghetti Barilla alla scarpapa / 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 swordfish, tomato, olives, capers and toasted anchovies breadcrumbs - Mimmo's traditional recipe (1,2,3,4,9,12)

€19



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

€17

Casoncelli alla bergamasca / Local speciality

Traditionally home-made ravioli with pork and beef filling served with butter, crispy bacon, sage and grated cheese (1,3,7,8,12)

€17



SECOND COURSES

Signora Lina's baked aubergine / Vegetarian

Traditional Mrs Lina's recipe with aubergine, tomato sauce, cheese, extra virgin olive oil and basil
(1,3,7,12)

€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 and sardines* (1,2,4,5,14)

€27

Octopus tentacle on Swiss chard cream with confit cherry tomatoes and olives served with focaccia with tomato, anchovies and olives (1,4,14)

€25

Milanese chop cooked at low temperature (pink cooking) served with cherry tomatoes and basil - about 400 g (1,3)

€40

Beef entrecôte with thyme served with roasted potatoes - Ribeye cut from the centre of the rib section

€28

Roast rabbit with crispy bacon served with Gandino spiny corn polenta / Local speciality (12)

€25



BEFORE PIZZA

TASTING OF MIMMO'S KITCHEN TO SHARE.



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Amberjack carpaccio with Maldon salt, extra virgin olive oil and lime (4)
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Focaccia with Gandino spiny corn, Taleggio d.o.p. cheese, local salami and fried sage
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Mimmo's arancini: with Taleggio d.o.p. cheese and herbs and with ragù and béchamel
(1,3,7,9,12)
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Sirloin with roast potatoes and tomato mayonnaise (3)
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Fresh anchovy tart - filleted anchovies au gratin with tomatoes, grated cheese, extra virgin olive oil and basil (1,3,4)
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€20

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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.

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 milk mozzarella €2 - Buffalo milk mozzarella without lactose €1,50.



MIMMO'S PIZZAS

Traditional Italian pizza, higher and softer.

Pizza Mimmo Regina Margherita (year 1994)

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

€15

Pizza Mimmo Burrata (year 2002)

Tomato sauce, burrata cheese, fresh basil and extra virgin olive oil (1,7)

€15

Pizza Mimmo al Pesce Spada (year 1956)

Tomato sauce, swordfish, cherry tomato, olives, capers and toasted anchovies breadcrumbs (1,4,9,12)

€15

Pizza Mimmo Sant'Antonio Abate (year 2024)

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

€15

Calzone Mimmo (year 2006, thanks to Sergio Mecca)

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

€15

OUR FAMILY RECIPES

Our cult pizzas.

Pizza Mimi® (year 1956)

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

€15

Pizza Massimo (year 1997)

Buffalo milk mozzarella and cow mozzarella, cherry tomato, rocket salad and shaved cheese (1,7)

€15

Pizza alla 'Nduja (year 2002)

Tomato sauce, buffalo milk mozzarella and cow mozzarella and 'nduja spicy cream (1,7)

€15

Pizza Normanna (year 2002)

Buffalo milk mozzarella 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

Pizza Federico II (year 2020)

Swabian Court-style focaccia with sliced pecorino cheese, red onion, aromatic herbs, black pepper and honey (1,7)

€15



PIZZAS FROM BERGAMO

Pizzas inspired by the local area.

Pizza Casoncello (year 2026)

Butter, sage, crispy bacon, casoncello filling and grated cheese (1,3,7,8,12)

€15

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

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

€15

Pizza Branzi e Pancetta (year 1998)

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

€15

Pizza Stracchino e Lardo (year 2013)

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

€15

Suggested pairing: Chinotto Lurisia / Slow Food Presidium €4

Pizza ai Quattro Formaggi (year 1956)

Cow mozzarella and cheese selection (1,7)

€15

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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 Napoli (year 1956)

Tomato sauce, buffalo milk mozzarella, fresh basil, anchovies, 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



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 18-month aged Parma ham (1,7,12)

€14

Pizza alle Verdure (year 2000)

Tomato sauce, cow mozzarella and sautéed vegetables (1,7)

€14



SEASONAL PIZZA CHOSEN BY YOU

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

Pizza Estate Serena - Summer 2026

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

€16

**AND THE NEXT SEASONAL PIZZA? YOU DECIDE!
FOLLOW OUR SOCIAL MEDIA PAGES AND JOIN THE NEXT CONTEST.**



HOMEMADE DESSERTS

ALL OUR DESSERTS ARE DESIGNED AND PREPARED, WITH
CREATIVITY AND WISDOM, IN OUR LINA FOOD LAB.



Mimmo's tart with Costigliole apricot jam and fresh fruit (1,3,7)

€8

Suggested pairing: Moscato d'Asti - La Trava €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: Zibibbo - Cantine Amato €5

Hazelnut cake served with fiordilatte ice cream with dark chocolate crumble (1,3,7,8)

€8

Suggested pairing: Ron Dominicano Dorado - Barceló €8

Mimmo's Sicilian cannoli (1,3,7,8)

€8

Suggested pairing: Passito di Pantelleria - Martinez €11

Warm apple and raisin crumble served with hazelnut ice cream (1,7,8)

€8

Suggested pairing: Moscato di Scanzo Passito Serafino - Il Cipresso €9

Pavlova (meringue) with yogurt mousse and fresh fruit (3,7)

€8

Suggested pairing: Malvasia - Cantine Amato €5

Caffè Coccole - Caravaggio pure Arabica coffee served with Mimmo's shortbread biscuits in coffee, cocoa and lemon flavours, with mascarpone cream (1,3,7)

€8



OUR MILK-BASED ICE CREAMS

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

€8

Hazelnut ice cream (7,8)

€8

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

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.

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Via B. Colleoni, 17 - 24129 Bergamo

T +39 366 419 1817

locandamimmo@damimmoelina.com

www.damimmoelina.com