

FERRAGOSTO MENU

MEAT MENU

MIMMO'S TASTING

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

FIRST COURSE

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)

SECOND COURSE

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

DESSERT

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

€60 drinks not included

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.

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



FISH MENU

MIMMO'S TASTING

Fresh anchovy tart

Filleted anchovies au gratin with tomatoes, grated cheese, extra virgin olive oil and basil (1,3,4)

FIRST COURSE



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

SECOND COURSE

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

DESSERT

Lemon and basil sorbet

€60 drinks not included

VEGETARIAN MENU

MIMMO'S TASTING

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

FIRST COURSE

Macaroni Mimmo

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

SECOND COURSE

Signora Lina's baked aubergine

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

DESSERT

Pistachio ice cream (7,8)

€55 drinks not included