

# M E N U



OPEN 19:00 Pm - 12 Am

| Kitchen open until 11 Pm |

## THE KITCHEN BY MIMMO



**HAMBURGER** €15

With soft leavened bread from Mimmo\*, beef burger, branzi, lettuce, tomato, crispy bacon, crispy sauce with french fries

**PULLED PORK** €15

With soft bread leavened by Mimmo\*, pulled pork, melted Branzi, marinated red cabbage and teriyaki reduction, mayonnaise served with french fries

**FISH & CHIPS** €15

Fried cod with beer batter by Otus brewery, french fries and mayonnaise with aromatic herbs from the Colli di Astino

**BBQ PORK RIBS** €17

Cooked 24 hours at low temperature, soft and pink at heart, french fries

**FOCACCIA AND VEAL WITH** €13

**TUNA SAUCE**  
High hydration focaccia\* with roast veal and tuna sauce, vegetable garden

**PARMIGIANA** €12

Traditional family recipe of oven-baked eggplant parmesan, burrata cream and confit tomatoes

**GAZPACHO** €10

With fried eggplant, grated salted ricotta and fresh basil

**HUMMUS DI CECI** €12

With focaccia Angelina ad high hydration\*

**FRENCH FRIES** €5

\*leavened product made by us according to a traditional recipe which makes the dough tasty, crunchy and highly digestible

## MIMMO'S PIZZAS



**MARGHERITA** €9

Gargano tomato, fiordilatte mozzarella and fresh basil

**MARGHERITA ALLA SCARPARA** €13

Scarpata-style tomato sauce, fiordilatte mozzarella, parmesan and fresh basil

**REGINA** €13

Gargano tomato, mozzarella cherries buffalo mozzarella, fresh basil and extra virgin olive oil of olive d.o.p

**MONASTERO** €14

Zucchini cream, burrata cheese, egg crumbs soda, courgette flowers and cream of "cacio e pepe"

**NORMANNA** €13

Buffalo mozzarella, fiordilatte mozzarella, cherry tomato, fried aubergines and salted ricotta

**MIMMO** €12

Gargano tomato, fiordilatte mozzarella, Aspromonte spicy salami aged in our cellars

**MAGNA GRECIA** €13

Gargano tomato, Aspromonte 'nduja sauce, Tropea red onion, sautéed tomatoes and black olives

**PROSCIUTTO COTTO** €12

With raw Italian leg cooked ham, Gargano tomato, fiordilatte mozzarella

**ASTINO** €13

White base with buffalo ricotta, baked friggittelli, yellow cherry tomatoes and paprika oil

**BERGAMO/BRESCIA** €13

Bagoss fondue, fiordilatte mozzarella, Bergamo bacon cooking, honey from the hills and sage

## DESSERTS



**TIRAMISU'** €6,50

Mimmo's traditional recipe

**CHEESECAKE** €6,50

with berry jelly

**COFFEE SLUSH** €6

served with fresh whipped cream

**ARTISAN SORBET** €5

with lemon, bergamot and sage

**HOMEMADE ICE CREAM** €5

Sheep's fiordilatte with crumble chocolate - pistachio

## KIDS MENU



**LASAGNA CON RAGÙ**

**ALLA BOLOGNESE** €6

**CUTLET WITH**

**FRENCH FRIES** €7

**PIZZA BABY** €6

Cover charge: €2,00

### ALLERGENS:

- GLUTEN
- CRUSTACEANS
- EGGS and DERIVATIVES
- FISH
- PEANUTS and DERIVATIVES
- SOY
- MILK and DERIVATES
- NUTS
- CELERY
- MUSTARD
- SESAME
- LUPINS
- CLAMS
- SULFUR DIOXIDE and SULFITES



# MIMMO ASTINO

# M E



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## BEERS

33CL



### LAGER - OROBIA

Blonde - Unfiltered bottom fermentation - 5.2%

€6,00

### ROSSA - OROBIA

Red - fruity aroma - 6.2%

€6,00

### LOLIPA - OTUS

Blonde - HIGH Fermentation - Citrus with grapefruit and lemon accents - 4.5%

€8,00

### SIDE B - OTUS

White - HIGH Fermentation - Fruit with notes of citrus and spices with vanilla accent - 5%

€7,00

### NOTE DI SALE - OTUS

Black - HIGH Fermentation - Cocoa, dried fruit and caramel - 10%

€10,00

### SOLE E SALE - OTUS

Amber - HIGH Fermentation - Citrus fruits and spices - 5.2%

€8,00

### PILS 2 - OTUS

Amber - LOW fermentation - Cereals, flowers, herbs and spices - 5.2%

€8,00

## DRAFT BEERS



### THE BLONDE

Otus B5 Helles - Honey, flowers and herbs - 5%

€6,00

### THE RED

Otus Red & Go - Malt and cereals, herbs and spices - 5.5%

€6,00

## SOFT DRINKS & COCKTAILS



### NEGRONI

€7,00

### SBAGLIATO

€7,00

### SPRITZ APEROL

€7,00

### GIN TONIC

€10,00

### MOSCOW MULE

€9,00

### SOFT DRINK

### LURISIA (15CL)

€3,00

Taste: gentian - absinthe - mix toned blue - toned yellow mix - ginger mix and bitter soda mix

## LIQUEURS & BITTERS



### MONTENEGRO 23°

€6,00

### AMARO DEL CAPO

€6,00

### AMAROD'ANGERA

€6,00

### SAMBUCA MOLINARI

€5,00

### LIMONCELLO 25°

€4,00

### GRAPPA DI

### ERBALUCE - 45°

€6,00

### GRAPPA 1850 - 45°

€12,00

### WHISKY ABERFELDY

€12,00

(aged 12 years)

### COFFEE WITH ALCOHOL

€2,50

### COFFEE

€1,60

# MIMMO ASTINO



## WINES



### VALCALEPIO RISERVA

€30,00 - 8,00

GAUDES - Villa Domizia - 75cl

### VALCALEPIO BIANCO

€26,00 - 6,00

GAUDES - Villa Domizia - 75cl

### VALCALEPIO ROSSO

€26,00 - 6,00

GAUDES - Villa Domizia - 75cl

### PROSECCO MILLESIMATO

€32,00 - 7,00

Elevo Colesel - 75cl

### FRANCIACORTA CUVÈE

€59,00

PRESTIGE Cà del Bosco - 75cl

### FRANCIACORTA

€55,00 - 9,00

Barone Pizzini Golf 1927 - 75cl

### ROSSO MIMMO

€25,00 - 6,00

La Casazza - 75cl

### MOSCATO GIALLO

€23,00 - 5,50

La Rovere - 75cl

### LUGANA

€30,00

Santa Sofia - 75cl

### LUGANA

€19,00

Santa Sofia - 375ml

## DRINKS



### COCACOLA / COCACOLA ZERO (33CL)

€3,50

### THE LIPTON (25CL)

€4,00

peach - lemon

### FANTA / SPRITE (33CL)

€3,50

### LURISIA DRINK (27,5CL)

€4,00

Chinotto - Gazzosa - Bitter orange soda - Orange soda - Blood orange soda - Lemonade

### STILL & SPARKLING WATER (1/2L)

€2,50