


MIMMO ASTINO

KITCHEN

- HAMBURGER** €15,00
Mimmo tomato bread, beef hamburger, Branzi cheese, salad, tomato, crispy bacon, Astino special sauce with fries
- GRILLED PORK RIBS** €17,00
Pork ribs smoked on applewood with roasted potatoes
- PASTRAMI SANDWICH** €19,00
Spiced and smoked beef brisket served with soft Mimmo bread and coleslaw salad
- TUNA VEAL AND FOCACCIA** €15,00
Roasted veal with tuna sauce, horseradish, pickled vegetables and focaccia
- ASTINO CUTTING BOARD** €13,00
Focaccia, Bergamo salami, bacon, Branzi cheese and Taleggio cheese served with honey and nuts
- SALMON BURGER** €15,00
Mimmo tomato bread, salmon burger with marjoram and potatoes, sweet and sour red onion, mixed salad, citrus mayonnaise with fries
- MIXED FRIED FISH** €19,00
Fried squid, prawns and red mullet and accompanied by julienne vegetables
- PARMIGIANA** €12,00
Traditional family recipe for baked eggplant topped with burrata cheese
- CHICKPEA HUMMUS** €12,00
Chickpea hummus served with focaccia
- VENERE RICE** €12,00
Venere rice served with salted julienne vegetables, mint and burrata cream cheese
- FRENCH FRIES** €6,00

We utilize the Low & Slow technique to prepare our meats on barbecues by 

PINSE

- FOCACCIA WITH RAW HAM AND BURRATA CHEESE** (for 2 people) €18,00
- FOCACCIA WITH PORCHETTA AND POTATOES** (for 2 people) €18,00
- FOCACCIA ROMANA CON COW MOZZARELLA , ROASTED POTATOES AND RIBS** (for 2 people) €18,00

PIZZE

- MARGHERITA MARGHERITA** €9,00
Tomato sauce, cow mozzarella and fresh basil
- MARGHERITA ALLA SCARPARA** €13,00
Tomato sauce with garlic and chili pepper, cow mozzarella, Grana Padano dop, fresh basil and Silano caciocavallo cheese
- REGINA MARGHERITA** €14,00
Tomato sauce, buffalo mozzarella, fresh basil and extra virgin olive oil
- MONASTERO** €14,00
Tomato sauce, smoked provola cheese, chili pepper and sausage
- NORMANNA** €14,00
Buffalo and cow mozzarella, cherry tomatoes, fried aubergines and salted ricotta cheese
- MIMMO** €14,00
Tomato sauce, burrata cheese, lemon pecorino cheese and crispy bacon
- MAGNA GRECIA** €13,00
Tomato sauce, 'nduja spicy cream, red onions, sautéed tomatoes and black olives
- PROSCIUTTO COTTO** €13,00
Tomato sauce, cow mozzarella and Italian ham
- ASTINO** €13,00
Buffalo ricotta cheese, baked friggittelli, yellow cherry tomatoes and paprika oil
- GORGONZOLA E PERE** €12,00
Cow mozzarella, Gorgonzola dop cheese, nuts and pears

Admission fee €2.00

DESSERT

- TIRAMISU'** €7,00
Mimmo's classic recipe
- CHEESECAKE** €6,00
With berry sauce
- SORBET** €6,00
Lemon
- SGROPPINO** €6,00
Lemon and vodka sorbet
- ARTISANAL ICE CREAM** €6,00
Pistachio, liquorice (lactose-free), chocolate (lactose-free) and fiordilatte with chocolate crumble

COFFEE

- BARLEY COFFEE - COFFEE** €2,00
- ALCOHOLIC COFFEE** €3,00
- MACCHIATO** €2,20
- DECAFFEINATED COFFEE** €2,50

KIDS MENÙ

- LASAGNA WITH BOLOGNESE SUCE OR CUTLET WITH FRENCH FRIES + ICECREAM + DRINK €15,00
- BABY PIZZA + FRENCH FRIES + ICECREAM + DRINK €15,00

The kitchen and pizzeria are open from 6pm to 11pm

In the absence of fresh product, high-quality frozen food could be utilized.

ALLERGENS:

- GLUTEN
- CRUSTACEANS
- EGGS AND PRODUCTS THEREOF
- PEANUTS AND PRODUCTS THEREOF
- FISH
- SOYBEANS
- MILK AND PRODUCTS THEREOF
- PEANUTS
- CELERY
- MUSTARD
- SEEDS
- LUPIN
- MOLLUSCS
- SULPHUR DIOXIDE AND SULPHITES

BEVERAGE

COCA-COLA / COCA-COLA ZERO €4,00

LIPTON (25CL) €4,00

peach - lemon

FANTA / SPRITE (33CL) €4,00

LURISIA SOFT DRINK (275ML) €4,00

Chinotto - Gazzosa - Bitter orange -

Orange Juice - Lemonade

STILL - SPARKLING €3,00

WATER (500 ML)

BOTTLED BEERS

50 CL OF B5 LIGHT OTUS €11,00

Otus B5 Helles features notes of honey, flowers, and herbs - 5%

LOLIPA OTUS - 33 CL €8,00

Blonde Ale - High Fermentation - Citrus Notes with Hints of Grapefruit and Lemon - 4.5%

OTUS SIDE B - 33 CL €7,00

White - High Fermentation - Fruity with citrus and spicy notes, accented with vanilla - 5%

OTUS SALT NOTES - 33CL €10,00

Black - HIGH fermentation -

Cocoa, dried fruit, and caramel - 10%

SUN AND SALT OTUS - 33CL €8,00

Amber - High Fermentation -

Citrus fruits and spices - 5.2%

REDVOLUTION OTUS - 33CL €8,00

Amber - Low Fermentation -

Dried fruit and coffee - 6.7%

WARSTEINER NON-ALCOHOLIC BEER - 33CL €5,00

BEERS ON TAP

THE BLONDE €6,00

Otus Pilsner 2 - 30 cl

THE BLONDE WITHOUT GLUTEN €6,00

Otus Helles Heart of Bread - 30 cl

THE RED €6,00

Otus Red & Go - 30 cl

WINES

VALCALEPIO RESERVE GAUDES €31,00 - 7,00

Villa Domizia Red Wine - 750 ml

VALCALEPIO RESERVE GAUDES €21,00

Villa Domizia white Wine - 750 ml

VALCALEPIO RED WINE GAUDES €26,00 - 6,00

Villa Domizia - 750 ml

VALCALEPIO WHITE GAUDES €22,00 - 6,00

Villa Domizia - 750 ml

PROSECCO ÉLEVO MILLESIMATO €32,00 - 7,00

Colesel - 750 ml

FRANCIACORTA PRESTIGE CUVÈE €65,00

Cà del Bosco - 750 ml

FRANCIACORTA SATÈN BERLUCCHI €55,00 - 9,00

Berlucchi - 750 ml

ROSSO MIMMO €26,00

La Casazza - 750 ml

BIANCO MIMMO €26,00 - 6,00

La Casazza - 750 ml

SAUVIGNON BLANC TELLURIT €35,00 - 8,00

Tellurit - 750 ml

CHARDONNAY FORTE TERRA €39,00 - 8,00

Le Corne - 750 ml

LUGANA SANTA SOFIA €30,00

Santa Sofia - 750 ml

DEA ROSA €35,00 - 8,00

Tenute del Buonamico - 750 ml

VIVI VERMENTINO €15,00

Tenute del Buonamico - 375 ml

The bar closes at midnight



COCKTAIL & SOFT DRINK



NEGRONI €7,00

SBAGLIATO €7,00

SPRITZ APEROL €7,00

SPRITZ CAMPARI €7,00

MOSCOW MULE €9,00

GIN & TONIC:

- GIN MARE €13,00

- LATITUDINE 45 €10,00

- BOMBAY SAPPHIRE LONDON €9,00

VIRGIN MOJITO ANALCOLICO €6,00

Ginger ale, lemonade, mint, brown sugar, and lime

LURISIA WORMWOOD €3,50

LURISIA GENTIAN €3,50

BITTERS AND ALCOHOLIC

MONTENEGRO'S AMARO €6,00

AMARO DEL CAPO €6,00

D'ANGERA'S AMARO €6,00

JEFFERSON'S AMARO €8,00

JACK DANIEL'S €5,00

GLEN GRANT €5,00

MELÌ LIQUORICE €6,00

SAMBUCA MOLINARI €5,00

LIMONCELLO 25° €4,00

DUMINICAN RHUM BY BARCELO' €6,00

BARRICATED RUFFINO GRAPPA €7,00

MOSCATO DI SCANZO GRAPPA €8,50