

KITCHEN

HAMBURGER €15,00

Mimmo tomato bread, beef hamburger, Branzi cheese, salad, tomato, crispy bacon, pickled gherkins, 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 with Mimmo bread and coleslaw salad and pickled gherkins

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


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 €16,00

FOCACCIA WITH PORCHETTA AND POTATOES €16,00

FOCACCIA ROMANA CON COW MOZZARELLA, ROASTED POTATOES AND RIBS €16,00

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

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
NUTS
CELERY

MUSTARD
SEEDS
LUPIN
MOLLUSCS
SULPHUR DIOXIDE AND SULPHITES

Admission fee €2.00

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