



**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 - gluten; 2 - crustaceans; 3 - eggs and products thereof; 4 - fish; 5 - peanuts and products thereof; 6 - soybeans; 7 - milk and products thereof; 8 - nuts; 9 - celery; 10 - mustard; 11 - sesame seeds; 12 - sulphur dioxide and sulphites; 13 - lupin; 14 - molluscs.*

*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.*



## MIMMO'S TASTINGS

**Chickpea hummus with extra virgin olive oil and hazelnuts Piemonte i.g.p. served with focaccia / Vegan (1,5,8,11)**  
**€12**

**Wood-oven roasted aubergine with salted ricotta cheese / Vegetarian (7)**  
**€12**

**Amberjack carpaccio with Maldon salt, Planeta extra virgin olive oil and lime (4)**  
**€14**

**Octopus tentacle with extra virgin olive oil, roasted cherry tomatoes and chickpea salad (14)**  
**€14**

**Levante's Russian salad - with iceberg salad, potatoes, olives, tuna and wood-oven roasted peppers (3,4,7,12)**  
**€12**

**Buffalo mozzarella with alaccia (large Mediterranean anchovy) / Slow Food Presidium and focaccia with cherry tomatoes (1,4,7)**  
**€14**

**Homemade toasted pan brioche with 16-month-aged Parma ham and fresh tomato sauce (1,3,7)**  
**€12**

**Focaccia with Gandino spiny corn, Taleggio d.o.p. cheese, local salami and fried sage (1,7,12)**  
**€14**



# RESTAURANT OF THE ALLIANCE BETWEEN ITALIAN CHEFS AND SLOW FOOD PRESIDIA

*Cover charge €3,50 - Bread cooked in a wood-fired oven, Sicilian Extra Virgin Olive oil.*

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

*In the preparation of all our dishes and all our pizzas we use only Extra Virgin Olive Oil.*



## TASTING MENUS

### MIMMO MENU

*Story of a family.*

#### FIRST COURSE

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

#### SECOND COURSE

**Fried fish from Adriatic Sea\*** - squid, big-scale sand smelt, mullet, pink shrimp, anchovies, sardines.

\*Sustainable fishing project (1,2,4,5,14)

#### DESSERT

**Sicilian pistachio ice cream** (7,8)

**€50 drinks not included**

---

### BERGAMO MENU

*Story of a territory.*

#### FIRST COURSE

**Casoncelli alla bergamasca** - traditionally home-made ravioli with meat filling served with butter, bacon and sage (1,3,7,8,12)

#### SECOND COURSE

**Roast rabbit with crispy bacon served with Gandino spiny corn polenta** (7,12)

#### DESSERT

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

**€50 drinks not included**

---

### TASTING OF BERGAMO D.O.P. CHEESES AND OF PRINCES OF OROBIE CHEESES /

Slow Food Presidia

**Formai de Mut from Brembana Valley, Taleggio d.o.p., Stracitunt and Valtorta Agri, traditional Stracchino from Orobic Valleys, Orobic goat cheese / Slow Food Presidia with strawberry compote with balsamic vinegar** (7,12)

**€18**

*BERGAMO 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.*



# DA MIMMO 1956

"MIMMO'S KITCHEN.

STORIES AND RECIPES OF AN ITALIAN FAMILY"

OUR RECIPE BOOK IS AVAILABLE IN ENGLISH AT THE CASH DESK

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 (1,7,9)

€18

**Paccheri pasta with roasted San Marzano tomato sauce and fresh basil** / Vegan -

Mimmo's traditional recipe (1)

€16

**Seafood risotto with red prawn bisque, squid, cuttlefish, shrimps and mussels** (2,4,9,12,14)

€22/person (minimum 2 people)

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

€19

**Casoncelli alla bergamasca** - traditionally home-made ravioli with meat filling served with butter, bacon and sage (1,3,7,8,12)

€17



**Barilla spaghetti with tomato sauce, spicy 'nduja di Spilinga sauce, Pecorino Romano d.o.p. and oregano** - Mimmo's traditional recipe (1,7,12)

€16



## SECOND COURSES

**Signora Lina's baked aubergine** / Vegetarian - traditional recipe of Mrs Lina with aubergine, cheese and tomato sauce in casserole (1,7,12)

€17

**Fried fish from Adriatic Sea\*** - squid, big-scale sand smelt, mullet, pink shrimp, anchovies, sardines.

\*Sustainable fishing project (1,2,4,5,14)

€27

**Gandino spiny corn polenta with stewed baby octopus in tomato sauce** (12,14)

€25

**Beef fillet with sautéed cardoncelli mushrooms** - pasture-raised meat

€35

**Gandino spiny corn polenta with:**

- beef cooked in aromatic oil - pasture-raised meat (4,9,12)

€25

- roast rabbit with crispy bacon (7,12)

€25



# BEFORE PIZZA

TASTING OF MIMMO'S KITCHEN TO SHARE.



## MIMMO'S TASTINGS

**Chickpea hummus with extra virgin olive oil and hazelnuts Piemonte i.g.p. served with focaccia / Vegan (1,5,8,11)**  
**€12**

**Wood-oven roasted aubergine with salted ricotta cheese / Vegetarian (7)**  
**€12**

**Amberjack carpaccio with Maldon salt, Planeta extra virgin olive oil and lime (4)**  
**€14**

**Octopus tentacle with extra virgin olive oil, roasted cherry tomatoes and chickpea salad (14)**  
**€14**

**Levante's Russian salad - with iceberg salad, potatoes, olives, tuna and wood-oven roasted peppers (3,4,7,12)**  
**€12**

**Buffalo mozzarella with alaccia (large Mediterranean anchovy) / Slow Food Presidium and focaccia with cherry tomatoes (1,4,7)**  
**€14**

**Homemade toasted pan brioche with 16-month-aged Parma ham and fresh tomato sauce (1,3,7)**  
**€12**

**Focaccia with Gandino spiny corn, Taleggio d.o.p. cheese, local salami and fried sage (1,7,12)**  
**€14**



# PIZZA

"A REAL TRADITION IS NOT THE RELIC OF A PAST THAT IS IRRETRIEVABLY GONE; IT IS A LIVING FORCE THAT ANIMATES AND INFORMS THE PRESENT."

(IGOR STRAVINSKIJ)

SINCE 2020 OUR PIZZA HAS BEEN IN THE RANKING OF THE BEST IN THE WORLD ACCORDING TO THE 50 TOP PIZZA GUIDE.

*Master pizza chef: Luigi Carannante*

*Our dough is more digestible thanks to the long maturation, the biga, the sourdough and the strong hydration.*

*We only use genuine and quality products:*

- San Marzano tomato sauce d.o.p.;*
- extra virgin olive oil from the Coppini oil mill;*
- cold cuts of Italian origin (which we prefer to add raw to preserve its organoleptic properties).*

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



## PIZZA OF THE MONTH

**Pizza Sant'Antonio Abate** - ASSOCIAZIONE PIZZA VERACE NAPOLETANA

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

€15

---

## SEASONAL PIZZA

**Spring Pizza**

From FORNO MIMMO: yellow date tomatoes sauce, confit cherry tomatoes, tuna and basil (1,4)

€15

---

## D.O.C. PIZZAS

*Traditional Italian pizza, higher and softer.*

**Pizza D.O.C. Regina Margherita** (year 1994)

Tomato sauce, buffalo mozzarella d.o.p., fresh basil and extra virgin olive oil (1,7)

€15

**Pizza D.O.C. Bufalina (alle due mozzarelle)** (year 1994)

Tomato sauce, buffalo and cow mozzarella, cherry tomato and oregano (1,7)

€15

**Pizza D.O.C. Burrata** (year 2002)

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

€15

**Pizza D.O.C. Bufala e Alice** (year 2002)

Tomato sauce, buffalo mozzarella d.o.p., fresh basil and anchovies in extra virgin olive oil (1,4,7)

€15

**Pizza Margherita "Margherita"** (year 1956)

Tomato sauce, cow mozzarella and fresh basil (1,7)

€10

**Calzone D.O.C.** (year 2006, thanks to Sergio Mecca)

Tomato sauce, buffalo mozzarella d.o.p., cherry tomato, fresh basil and extra virgin olive oil (1,7)

€15



## OUR FAMILY RECIPES

*Founded in 1956 by Mimmo Amaddeo, Da Mimmo is the city's oldest pizzeria.*

### **Pizza Mimmo al pesce spada** (year 1956)

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

€16

### **Pizza D.O.C. Mimi®** (year 1956)

Tomato sauce, buffalo mozzarella d.o.p. and baked aubergine (1,7)

€15

### **Pizza Massimo** (year 1997)

Buffalo and cow mozzarella d.o.p., cherry tomato, rocket salad and Grana Padano d.o.p. flakes (1,7)

€15

### **Pizza D.O.C. alla 'nduja** (year 2002)

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

€15

### **Pizza Normanna** (year 2002)

Buffalo 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 alle Alici** (year 1956)

Tomato sauce and large Mediterranean anchovies / Slow Food Presidium (1,4)

€15

---

## PIZZAS OF THE YEAR

### **Pizza Mediterraneo. The most beloved of 2021**

Tomato sauce, fried zucchini seasoned with vinegar and mint emulsion, red prawns, basil and mint (1,12)

€17

### **Pizza Federico II Imperatore. The most beloved of 2022**

Sicilian pesto, roasted prawns and fried aubergines (1,2,7)

€15

### **Pizza Italia. The most beloved of 2023**

Tomato sauce, burrata cheese, lemon pecorino cheese and crispy bacon (1,7)

€15



## PIZZAS FROM BERGAMO

*Our pizzas with local ingredients.*

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

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

€14

### **Pizza Branzi e Pancetta** (year 1998)

Cow mozzarella, Branzi cheese and local bacon (1,7)

€14

### **Pizza Stracchino e Lardo** (year 2013)

Traditional Stracchino cheese from Orobic Valleys / Slow Food Presidium and local lard with rosemary (1,7)

€14

Suggested pairing: Chinotto Lurisia / Slow Food Presidium €4

---

## CLASSIC PIZZAS

### **Pizza ai Quattro Formaggi** (year 1956)

Tomato, cow mozzarella and selection of Bergamo d.o.p. cheeses (1,7)

€15

### **Pizza Capricciosa** (year 1956)

Tomato, cow mozzarella, Italian ham, mushrooms, artichokes and oregano(1,7,12)

€15

### **Pizza al Prosciutto Cotto** (year 1956)

Tomato, cow mozzarella and Italian ham (1,7,12)

€14

### **Pizza Napoletana** (year 1956)

Tomato, cow mozzarella, anchovies, whole olives and oregano (1,4,7)

€10

### **Pizza al Prosciutto Crudo** (year 1956)

Tomato, cow mozzarella and Parma ham aged 16 months (1,7,12)

€14

### **Pizza alle Verdure** (year 2000)

Tomato, cow mozzarella and grilled vegetables (1,7)

€14



# HOMEMADE DESSERTS

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



**Mimmo's panettone served with mascarpone cream** (1,3,7,8)

€8

Suggested pairing: Moscato d'Asti docg - Traversa €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: Recioto della Valpolicella Classico docg - Santa Sofia €7

**Mimmo's pastiera** (1,3,7)

€8

Suggested pairing: Vino alla Mandorla - Cantine Amato €5

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

€8

Suggested pairing: Passito di Pantelleria - Martinez €9

**Warm apple and raisin crumble served with fiordilatte ice cream** (1,3,7,8)

€8

Suggested pairing: Moscato di Scanzo docg Passò - La Casazza 1357 €9

**Lemon tart with Italian meringue** (1,3,7)

€8

Suggested pairing: Malvasia - Cantine Amato €5

---

## OUR ICE CREAMS

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

**Zabaione ice cream** (3,7,12)

**Sicilian pistachio ice cream** (7,8)

**Dark chocolate ice cream**

**Lemon and bergamot ice cream**

€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

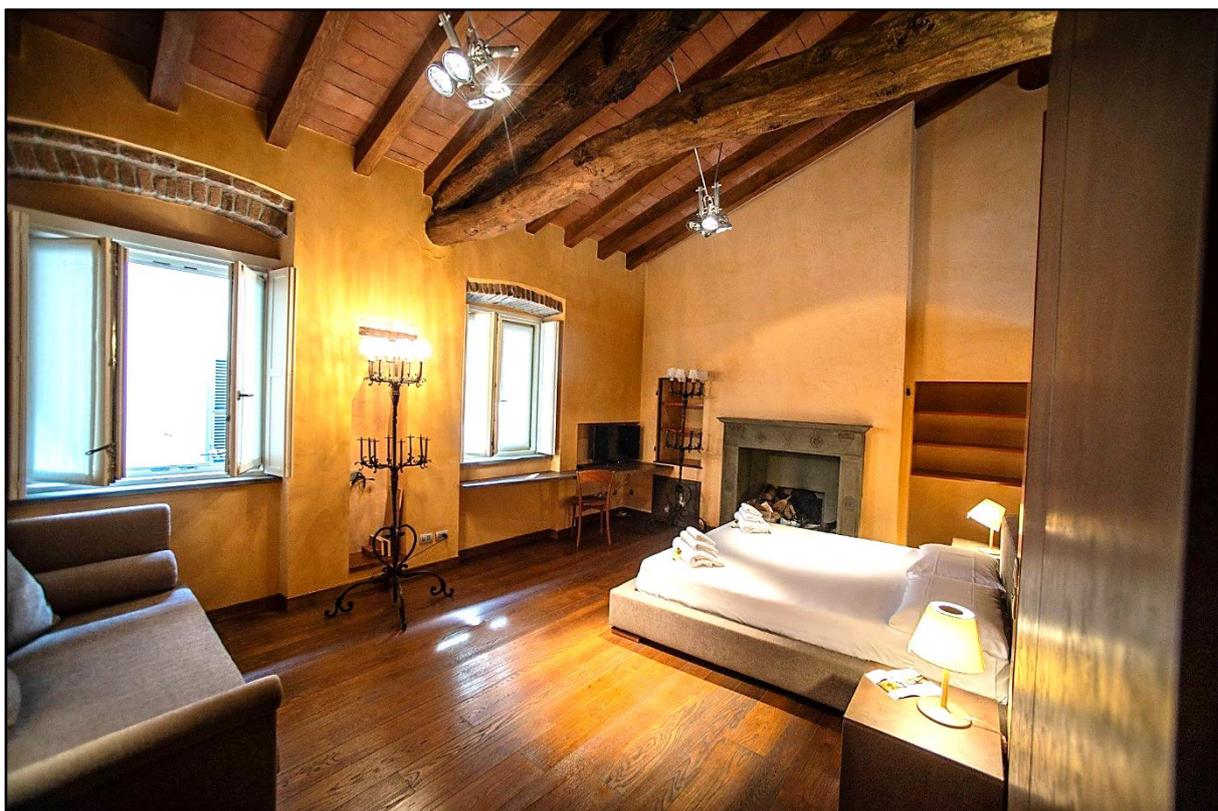
[damimmo@damimmoelina.com](mailto:damimmo@damimmoelina.com)

[www.damimmoelina.com](http://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.

### LOCANDA MIMMO

Via B. Colleoni, 17 - 24129 Bergamo

T +39 366 419 1817

[locandamimmo@damimmoelina.com](mailto:locandamimmo@damimmoelina.com)

[www.damimmoelina.com](http://www.damimmoelina.com)