






## ANTIPASTI

 Tagliatelle van inktvis, gerookte paling, look, truffel Tagliatelles of squid, smoked eel, garlic, truffle	31
Parmigiana met parmezaan, caponata, kappertjes, fondue van provolone Parmigiana with parmesan cheese, caponata, capers, provolone fondue	26
Hamachi, Valtellina appel, mosselen van Scardovari, steranijs Hamachi, Valtellina apple, mussels from Scardovari, star anise	28
 King krab, primeuraardappelen met algen, Ossetra kaviaar, Uda peper King crab, new potatoes with seaweed, Ossetra caviar, Uda pepper	49


## PRIMI PIATTI

 Cappellini met zee-egel Cappellini with sea urchin	35
Risotto met eekhoorntjesbrood, kastanje van Spoleto, zoethout van Cosenza Risotto with ceps, chestnuts from Spoleto, liquorice from Cosenza	38 / 48
Miste Zola met gambero rosso, bufala, poederpesto Miste Zola with gambero rosso, bufala, pesto powder	34
 Tagliolini met zwarte truffel Tagliolini with black truffle	33 / 43

## SECONDI PIATTI

 Kabeljauw, aangebrande prei, romaneso, schelpdieren, parel van Delta Cod, burn leeks, shellfish, pearl from Delta	42
Zeebaars, snijbiet, borlotti met kruiden, amandel van Toritto, saffraan Sea bass, swiss chard, borlotti with herbs, almond from Toritto, saffron	45
Kalfsvlees filet van Ramagnola, sjalot, salie, witloof met cantharellen Veal tenderloin van Romagna, shallot, sage, chicory and chanterelle	38
Chianina rundvlees contrefilet, aardappeltaartje, pecorino, artisjok, rozemarijn Chianina beef sirloin, potato pie, pecorino, artichoke, rosemary	40

## DOLCI & FORMAGGI

Geglacéeerde sabayon met Marsala, kaneel, vanille ijs, Ficotto, walnoot Frozen zabaglione with Marsala, cinnamon, vanilla ice cream, Ficotto, walnut	14
Witte chocolade met cacao, peer, zwarte thee uit Verbano White chocolate with cocoa, pear, black tea from Verbano	14
 Hazelnoot chiboust, amandelmelkij, Amaretto saus Hazelnut chiboust, almondmilk ice cream, Amaretto sauce	14
Semifreddo van mango en yuzu yoghurt, kokosnoot, melkij Semifreddo with mango and yuzu yoghurt, coconut, milk ice cream	16
Kaas selectie, gedroogd fruit / wijnen selectie (3 kleine glazen wijn) +18 Cheese selection, dried fruit / Wine pairing (3 small glasses of wine) +18	17

## LUNCH

3 gangen menu (voorgerecht – hoofdgerecht – dessert)  
3-course menu (starter – main – dessert)

55€ - WINE PAIRING 35€

## TASTING MENU

Hamachi, Valtellina appel, mosselen van Scardovari, steranijs  
Hamachi, Valtellina apple, mussels from Scardovari, star anise

Risotto met eekhoorntjesbrood, kastanje van Spoleto, zoethout van Cosenza  
Risotto with ceps, chestnuts from Spoleto, liquorice from Cosenza

Tagliolini met zwarte truffel  
Tagliolini with black truffle

Chianina rundvlees contrefilet, aardappeltaartje, pecorino, artisjok, rozemarijn  
Chianina beef sirloin, potato pie, pecorino, artichoke, rosemary

Ciocolato bianco al cacao, pera, tè nero del Verbano  
Chocolat blanc au cacao, poire, thé noir du Verbano

120€ - WINE PAIRING 55€

**All our menus are served for the entire table**

\*Our selection of transalpine cheeses, dried fruit  
In place of dessert: supplement 5  
In addition to dessert: supplement 15

*Our dishes can contain the following allergens :  
Gluten, lactose, nuts and soy.  
In case of allergy, please notify us.*

 Signature dishes of chef Gerardo Metta

# Da Mimmo

## Da Mimmo

Avenue du Roi Chevalier 24 - 1200 Woluwé-Saint-Lambert  
Ouvert du lundi au vendredi de 12h à 14h et de 19h à 22h  
Le samedi soir de 19h à 22h  
[www.da-mimmo.be](http://www.da-mimmo.be)

Coupe de Prosecco, Prapian Col de l'Utia - Sacchetto 11

Coupe de champagne R de Ruinart 16

Apérol Spritz - Americano - Negroni 11

Hendrickx & Fever Tree 12

Monkey & fever Tree 14

Crodino 4