



# mogano

by giorgio locatelli

## starter

**battuta di manzo** 28  
hand-cut beef tartare, red pepper  
vinaigrette, celery, mint

**carpaccio di tonno** 26  
tuna carpaccio, watermelon, mustard mayo,  
rainbow sprouts

**insalata di stagione** 18  
mixed seasonal vegetable salad

**vitello tonnato** 24  
roasted veal, tuna sauce,  
pickled pepper, capers

**capasanta all'aspretto** 26  
pan fried scallops, celeriac purée,  
saffron vinaigrette

**scamorza alla piastra** 22  
smoked scamorza cheese,  
tomato bruschetta, arugula

## to share

**arancini** 36  
riceballs filled with braised pulled beef,  
mozzarella

**burrata e caponata** 38  
chargrilled vegetable caponata, pinenuts,  
aged balsamic vinaigrette

**fritto misto** 40  
crispy calamari, prawns, salmon,  
whitebait, zucchini

## pasta

**casarecce al ragu di cernia** 34  
homemade pasta with grouper,  
black olives, burrata, almonds

**tonnarelli neri al granchio** 38  
squid ink tonnarelli, stone crab, chilli,  
garlic, candied lemon

**gnocchi caprino e tartufo nero estivo** 38  
gnocchi with goat cheese sauce,  
summer black truffle

**ravioli di coda alla vaccinara** 28  
ravioli filled with braised oxtail,  
beef sauce

**risotto broccoli e caprino** 28  
broccoli risotto, goat cheese, aromatized  
bread crumbs, sweet chili powder

**pappardelle al funghi** 32  
pappardelle, mix mushroom,  
butter sauce, chives

**spaghetti vongole** 32  
spaghetti, clams, chilli, garlic & white wine

**fettuccine al ragu** 34  
fettuccine with classic bolognese sauce

**zuppa di ceci e calamari** 22  
chickpea soup, sautéed squid

## meat

**filetto di manzo** 54  
beef tenderloin, squash purée,  
sautéed spinach, red wine jus

**agnello alla piastra** 48  
roasted rack of lamb, asparagus,  
pea & mint puree

**suprema di pollo** 38  
chicken breast, creamy polenta  
& grilled mushroom

## fish

**polpo alla griglia** 44  
chargrilled octopus, chickpea purée,  
crushed potato, salsa verde

**branzino in crosta** 46  
fillet of seabass in sea salt & herb crust,  
fennel & orange salad

**dentice al sesamo** 46  
pan fried red snapper, black sesame,  
cauliflower, beurre blanc

## vegan

**cavolfiore arrosto** 30  
roasted cauliflower steaks, potato cream,  
kale, red pepper purée, soy jus

**tagliatelle al ragu vegano** 32  
tagliatelle, tomato sauce,  
vegan bolognese

**cappellacci di ricotta e spinaci** 28  
cappellacci pasta filled with soy ricotta  
cheese & spinach purée, butter sauce

## side

**patate arrosto** 10  
roasted potatoes, garlic & rosemary

**insalata verde** 10  
mixed green salad, house vinaigrette

**funghi saltati** 13  
sautéed mushroom

**broccolini** 12  
chilli & garlic

**insalata di pomodoro, cipolla e cetriolo** 12  
tomato, cucumber & onion salad

**zucchine fritte** 12  
flash fried zucchini

## pizza

**salmone** 32  
mozzarella, asparagus cream,  
sour cream, smoked salmon, asparagus,  
sesame seed, lemon zest

**mogano** 30  
san marzano tomato sauce,  
grilled eggplant, burrata, cherry tomato

**tartufo** 38  
mozzarella, potato cream, smoked scarmoza,  
black truffle, housmade fennel sausage,  
mushroom, chives

## dessert

**tiramisu** 16  
homemade tiramisu, amaretto  
disaronno, coffee gelato

**tortina al rum** 16  
rum cake, saffron vanilla cream,  
coconut mousse

**gelati e sorbetti** 5  
selection of daily made gelato & sorbet  
(price per scoop)

**cannoli** 14  
sicilian cannoli, sweet ricotta cheese,  
orange compote and pistachio gelato

**mogano cheesecake** 18  
strawberry cheesecake,  
strawberry sorbet

**selezione di formaggi e mieli** 16  
selection of italian cheese and honey



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