



**mogano**  
by giorgio locatelli

## starter

**carpaccio di tonno** 34

tuna carpaccio, mango, cucumber  
lemon mayo, rainbow sprouts

**capasanta** 48

pan-seared scallops, parsnip purée,  
beurre blanc, caviar

**fritto misto** 28

crispy calamari, prawns,  
white fish, zucchini

**arancini** 26

riceballs filled with braised  
pulled beef, mozzarella

**battuta di manzo** 34

hand-cut beef tartare, honey jus,  
hazelnut & yogurt

**bresaola** 38

wagyu beef bresaola, celeriac,  
mayonnaise, black truffle

**insalata di stagione (v)** 22

mixed seasonal vegetable salad

**scamorza (v)** 26

warm smoked scamorza cheese,  
tomato bruschetta, arugula

**burrata (v)** 30

pea & mint purée, fresh peas, mint oil,  
candied lemon zest

**melanzana alla parmigiana (v)** 34

eggplant parmigiana, red & yellow tomato,  
parmesan sauce

**lobster pizza** 45

burrata, fresh local lobster, cherry tomato,  
red onion, cherry tomato

## pasta

**casarecce ai gamberi** 38

homemade casarecce, red prawns,  
chilli, garlic, tomato, burrata, pistacchio

**linguine all'aragosta** 38

lobster, linguine, cherry tomatoes,  
chilli, garlic, white wine

**spaghetti vongole** 36

spaghetti, clams, chilli,  
garlic & white wine

**fettuccine al ragù** 35

fettuccine with classic bolognese sauce

**risotto zafferano** 38

saffron risotto, wagyu beef, parsley crumble

**pappardelle ai funghi (v)** 34

pappardelle pasta, mix mushroom,  
butter sauce, chives

**cacio e pepe (v)** 32

spaghetti pecorino cheese, black pepper

**gnocchi caprino e tartufo (v)** 38

potato gnocchi, goat cheese,  
fresh black truffle

**tagliatelle al ragù vegano (v)** 34

tagliatelle, tomato sauce,  
vegan bolognese

**ravioli coda alla vaccinara** 36

ravioli filled with braised ox tail,  
gremolada

## main course

**filetto di manzo** 72

beef tenderloin, sautéed mushrooms,  
potato terrine, fresh black truffle

**anatra** 50

roasted duck breast, crispy baby  
carrots, carrot purée, thyme

**suprema di pollo** 46

chicken breast, lemon chili compote,  
zucchini scapece, mashed potato

**costoletta di vitello** 48

breaded veal cutlet, mixed salad,  
cherry tomato & truffle mayo

**dentice** 48

local snapper with sesame crust,  
crushed cauliflower, beurre blanc,  
parsley oil

**branzino in crosta** 48

fillet of seabass in sea salt &  
herb crust, fennel & orange salad

**aragosta** 90

whole local lobster, garlic, chilli,  
lobster vinaigrette, broad beans

**cavolfiore arrosto (v)** 32

roasted cauliflower steaks,  
potato cream, kale, red pepper  
purée, soy jus

## sides

**patate arrosto** 12

roasted potatoes, garlic & rosemary

**insalata verde** 10

mixed green salad, house vinaigrette

**funghi saltati** 14

sautéed mushroom

**broccolini** 12

chilli & garlic

**insalata di pomodoro,**

**cipolla e cetriolo** 12

tomato, cucumber & onion salad

**zucchine fritte** 12

flash fried zucchini