



mogano
by giorgio locatelli

starter

- supplì** 22

riceballs filled with braised pulled beef, mozzarella
- fritto misto** 26

crispy calamari, prawns, white fish, zucchini, horseradish dip
- tartare di dentice** 30

snapper tartare, pico de gallo, capers, olives, tomato water

- capasanta** 34

pan-seared scallops, celeriac pureé, saffron vinaigrette
- insalata di polpo** 28

steamed octopus, potato, home-fermented giardiniera
- carne salata** 38

housemade cured beef, parmesan cream, pickled baby onions, black truffle, crispy bread

- insalata di stagione (v)** 19

mixed seasonal vegetable salad
- ricotta vegana & barbabietole (v)** 26

homemade vegan ricotta, fermented beetroot, fennel, hazelnut, balsamic glaze
- burrata (v)** 34

burrata cheese, zucchini scapece, cherry tomatoes, taggiasche olives, marinated onions

pasta

- caserecce al tonno** 36

homemade caserecce, fresh tuna, capers, taggiasche olives candied lemon zest, fennel seed powder, chilli, cherry tomato
- linguine ai gamberi** 40

prawns, chilli, garlic, tomato sauce
- spaghetti alle vongole** 34

clams, garlic, chili,
- cappellacci alla cacciatora** 36

chicken, olives, carrots, celery, chicken jus
- fettuccine al ragù** 34

classic bolognese sauce
- risotto ai peperoni** 30

red peppers, buffalo mozzarella cream, black olive crumble
- mezze maniche alla gricia** 32

pecorino, crispy guanciale, black pepper

- pappardelle ai funghi (v)** 32

mixed mushrooms, chives, butter sauce,
- gnocchi caprino e tartufo (v)** 38

goat cheese, shaved black truffle
- girella ricotta e pecorino (v)** 30

ricotta & pecorino cheese, onion jam, lemon beurre blanc
- tagliatelle al ragù vegano (v)** 34

vegan bolognese sauce

main course

- filetto di manzo** 70

beef tenderloin, short rib croquette, shallot, horseradish, beef jus
- pancia di maiale** 36

roasted pork belly, carrot pureé, fermented red cabbage
- cotoletta alla milanese** 48

breaded veal cutlet, mixed salad, cherry tomato, trufffle mayo
- petto di pollo ripieno** 42

pan fried chicken, truffle & mushrooms, crushed potatoes, asparagus
- lampuga** 48

seared mahi mahi, tomato, cucumber, onion, couscous salad, mango & chili compote
- dentice** 50

local red snapper, cannellini bean pureé, broccolini, pancetta
- branzino** 46

pan seared seabass, spinach, garlic, pine nuts, raisins, aged balsamic
- zucchina ripiena** 28

stuffed courgette, cannellini beans, sundried tomato, oats, beetroot ketchup

sides

- patate arrosto** 12

roasted potatoes, garlic, rosemary
- insalata di pomodoro** 12

tomato, cucumber, onion
- funghi saltati** 16

sautéed mushrooms, butter sauce
- zucchine fritte** 12

flash fried zucchini
- broccolini** 14

sautéed broccolini chilli & garlic

“I Classici Della Locanda”
tasting menu

capasanta allo zafferano pan-seared scallops, celeriac purée, saffron vinaigrette <i>Prosecco ‘Cartizze’ DOCG, Adriano Adami, NV</i>	gnocchi caprino e tartufo goat cheese, shaved black truffle <i>Ferentano IGT, Famiglia Cottarella 2020</i>	branzino pan-seared sea bass, spinach, garlic oil, pine nuts, raisins, balsamic vinegar <i>Romigberg IGT, Schiava, Alois Lageder, 2021</i>	tiramisu homemade tiramisu, amaretto disaronno, coffee gelato <i>Vino Santo del Chianti Classico DOCG, 2016</i>
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please inform your server of any allergies or dietary requirements.

15% service & 10% VAT is applied to all bills.

please note that we are a cashless environment.