

MOGO

DINNER



Dinner is our ritual.
A cuisine of fusion and exploration, designed
to be savoured slowly. An invitation to share,
discover and be inspired.

STARTERS

CAULIFLOWER POPCORN 12€

Battered and panko-crusted cauliflower, yuzu-marinated egg yolk

Allergens: gluten, eggs, soy

HUMMUS 10€

Chickpeas and cauliflower hummus with seasonal crudites

Allergens: sesame, celery

VITELLO TONNATO 16€

Veal eye round, tuna sauce, caper

Allergens: egg, mustard, fish

PASTRAMI TOAST 18€

Shokupan, pastrami, comté, whole-grain mustard, pickled cucumbers and caramelized onion

Allergens: gluten, mustard, dairy

CARNE SALADA 18€

Cured beef with yukke sauce, fennel and mandarin salad

Allergens: soy, gluten

TARTARE DI TONNO E AVOCADO 18€

Tuna tartare, guacamole, trout roe, yuzu and gyoza skin

Allergens: fish, gluten

WAGYU SLIDERS 16€

Mini Wagyu burger with mayo and yuzu purple cabbage

Allergens: gluten, egg, soy, sesame, dairy, mustard

RICCIOLA 16€

Hamachi carpaccio with cedar and ponzu sauce

Allergen: fish, soy

MAINS & NOODLES

FREGOLA WITH SEAFOOD 22€

Sardinian fregola pasta, clams, mussels, shrimp, squid, parsley, extra virgin olive oil, lime juice, mint broth

Allergens: cereals containing gluten, crustaceans, molluscs.

UDON 22€

Udon, egg, pastrami from Zibo, pecorino cheese and black pepper

Allergens: gluten, egg, dairy

CRUSTED COD 24€

Crispy crusted cod, peppermint pea cream, crispy dried pepper, potato chips

Allergens: fish, gluten, eggs, milk

POLLO TERIYAKI 24€

Chicken thigh from Monucco, teriyaki sauce, broccoli and yuzukoshō

Allergens: dairy, soy

PETTO DI ANATRA 28€

Grilled duck breast, green tartare sauce, Venus rice pilaf

Allergens: dairy, fish

SIDES

FRENCH FRIES 6€

TRUFFLE FRENCH FRIES 8€

Allergens: dairy, mushrooms

STEAM RICE 3€

GRILLED BROCCOLI, SPINACH SAUCE, AONORI AND ORANGE ZESTS 8€

SWEETS

TORTINO AL CIOCCOLATO 12€

Dark chocolate cake with vanilla ice cream

Allergens: dairy, gluten, egg

CROSTATA 12€

Yuzu cream tart with berries

Allergens: dairy, gluten, egg

CHEESECAKE 12€

*White chocolate and matcha cheesecake,
black sesame, mix berries compote*

Allergens: gluten, dairy, sesame

GELATO 8€

Vanilla ice cream

Chocolate ice cream

Allergens: egg, dairy

Coperto 4€