

**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.

## SHARING

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### CAULIFLOWER POPCORN 12€

*Crispy fried cauliflower, egg yolk, zuke*

*Contiene: glutine, uova, soia*

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### HUMMUS 10€

*Chickpeas, roasted seasonal vegetables,  
extra virgin olive oil*

*Contains: celery (if present in the stock/vegetables)*

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### POTATO FOCACCIA 6€

*Soft potato focaccia, rosemary, sea salt*

*Contains: gluten*

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### SHRIMP ROLLS 14€

*Marinated shrimp rolls in cabbage,  
MOGO sauce with citrus notes*

*Contains: crustaceans*

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### OYSTERS 8€ EACH

*Fresh oysters, trout roe, ponzu sauce, chives*

*Contains: molluscs*

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### TACOS 12€

*Pulled pork, barbecue sauce, caramelized onion*

*Contains: gluten, mustard*

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### WAGYU SLIDERS 16€

*Mini Wagyu burgers with mayonnaise,  
red cabbage with yuzu*

*Contains: gluten, eggs, mustard*

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### PASTRAMI TOAST 18€

*Shokupan, Zibo pastrami, Comté,  
wholegrain mustard, pickles, caramelized onion*

*Contains: gluten, milk, mustard*

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### GRILLED CABBAGE 12€

*Roasted cabbage, melting provolone, black sesame,  
carrot cream*

*Contains: milk, sesame*

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### RAW AMBERJACK 18€

*Amberjack, roasted peach cream, quinoa,  
ponzu sauce*

*Contains: fish, soy*

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### VITELLO TONNATO 16€

*Veal eye of round, tuna sauce, capers*

*Contains: fish, eggs*

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## MAINS

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### SEAFOOD FREGOLA 22€

*Creamy Sardinian fregola, mint fish broth, catch of the day, lime twist*

*Contains: gluten, fish, crustaceans, molluscs*

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### UDON 22€

*Udon, shrimp bisque, coconut milk, salt-cured shrimp, aonori seaweed*

*Contains: gluten, crustaceans, soy*

*Note: coconut is not classified as "milk" allergen under EU regulations*

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### "ASSASSINA" NOODLES 18€

*Pan-toasted noodles, beetroot velouté, smoked ricotta cream*

*Contains: gluten, milk*

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### DUCK & LEEK 28€

*Duck breast, wasabi mayonnaise, braised leek*

*Contains: eggs, mustard*

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### BEEF SKIRT STEAK 22€

*Grilled, reduced jus, blanched Tuscan kale*

*Contains: celery*

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### COD IN CRUST 24€

*Fried cod, mint pea cream, pepper & lime chips, crusco pepper*

*Contains: fish, gluten*

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### FAKE ROSSINI 20€

*Pan-seared celeriac, roasted king oyster mushrooms, dark vegetable reduction, apple "foie gras"*

*Contains: celery*

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### TERIYAKI CHICKEN 24€

*Moncucco chicken thigh, teriyaki sauce, broccoli, yuzu kosho*

*Contains: soy, gluten*

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### SQUID 26€

*Squid stuffed with anchovies, capers, stale bread & wild fennel, ember-smoked potato cream, raisins*

*Contains: molluscs, fish, gluten, sulphites*

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## SIDES

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### POTATO PAVÉ 8€

*Contains: milk*

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### FAGIOLINI SALTATI 6€

### BITTER SALAD WITH HONEY VINAIGRETTE 4€

*Contiene: senape*

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## SWEETS

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CHOCOLATE GANACHE 10€

*EVO oil, Maldon salt, black pepper, almond crumble*

*Contains: nuts*

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SWEET MILLEFEUILLE "CAPRESE POP" 12€

*Caramelized puff pastry, smoked cream, basil cream, tomato gel*

*Contains: gluten, milk, eggs*

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BANANA ICE CREAM, AMARETTO CRUMBLE & SALTED TOFFEE 8€

*Artisanal banana ice cream, crunchy amaretto crumble and salted toffee sauce.*

*Contains: milk and dairy products, eggs, tree nuts (almonds), gluten\**

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*We kindly inform our guests that the products served in this establishment may contain ingredients or processing aids considered allergens. Cross-contamination cannot be excluded, as we handle raw materials that may include such substances. Allergens are indicated next to each dish in accordance with EU Regulation 1169/2011. Products marked with \* may be frozen at source or blast-chilled, depending on seasonality or the availability of fresh raw materials. For further information, please ask our staff.*

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Cover Charge

4€