

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

CAULIFLOWER POPCORN 12€

Crispy fried cauliflower, egg yolk, zuke

Contiene: glutine, uova, soia

HUMMUS 10€

Chickpeas, roasted seasonal vegetables, extra virgin olive oil

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

POTATO FOCACCIA 6€

Soft potato focaccia, rosemary, sea salt

Contains: gluten

SHRIMP ROLLS 14€

Marinated shrimp rolls in cabbage, MOGO sauce with citrus notes

Contains: crustaceans

OYSTERS 8€ EACH

Fresh oysters, trout roe, ponzu sauce, chives

Contains: molluscs

TACOS 12€

Pulled pork, barbecue sauce, caramelized onion

Contains: gluten, mustard

WAGYU SLIDERS 16€

Mini Wagyu burgers with mayonnaise, red cabbage with yuzu

Contains: gluten, eggs, mustard

PASTRAMI TOAST 18€

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

Contains: gluten, milk, mustard

GRILLED CABBAGE 12€

Roasted cabbage, melting provolone, black sesame, carrot cream

Contains: milk, sesame

RAW AMBERJACK 18€

Amberjack, roasted peach cream, quinoa, ponzu sauce

Contains: fish, soy

VITELLO TONNATO 16€

Veal eye of round, tuna sauce, capers

Contains: fish, eggs

MAINS

SEAFOOD FREGOLA 22€

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

Contains: gluten, fish, crustaceans, molluscs

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

"ASSASSINA" NOODLES 18€

Pan-toasted noodles, beetroot velouté, smoked ricotta cream

Contains: gluten, milk

DUCK & LEEK 28€

Duck breast, wasabi mayonnaise, braised leek

Contains: eggs, mustard

BEEF SKIRT STEAK 22€

Grilled, reduced jus, blanched Tuscan kale

Contains: celery

COD IN CRUST 24€

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

Contains: fish, gluten

FAKE ROSSINI 20€

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

Contains: celery

TERIYAKI CHICKEN 24€

Moncucco chicken thigh, teriyaki sauce, broccoli, yuzu kosho

Contains: soy, gluten

SQUID 26€

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

Contains: molluscs, fish, gluten, sulphites

SIDES

SWEET POTATOES FRIED 8€

FAGIOLINI SALTATI 6€

BITTER SALAD WITH HONEY VINAIGRETTE 4€

Contiene: senape

SWEETS

CHOCOLATE GANACHE 10€

EVO oil, Maldon salt, black pepper, almond crumble

Contains: nuts

SWEET MILLEFEUILLE "CAPRESE POP" 12€

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

Contains: gluten, milk, eggs

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**

*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.*

Cover Charge

4€